



MONTEVERRO

Toscana

VERRUZZO

VINTAGE:	2013
BLEND:	40% Merlot , 25% Cabernet Franc, 25% Cabernet Sauvignon, 10% Sangiovese
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Deep dark cherry with purple on the rim.
ON THE NOSE:	Beautiful explosion of fresh fruits like cherry and cassis with some hints of underbrush and fresh mint.
ON THE PALATE:	Round entrance evolving on a framed mouthfeel with tomato stems and cassis finishing with a fresh acidity.

VINIFICATION

WINEMAKING:	Fermentation in stainless steel tanks Natural fermentations 100% gravity
AGING:	12 months in French oak barrels
BOTTLING:	No fining, light filtration

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Hand picking

VINTAGE COMMENTS

The 2012-2013 winter received 1150mm of rain, which refilled the water table quickly, and allowed the plant to have sufficient water from the beginning of its cycle. In addition, we were lucky enough, due to our cover-crop and pursuit of excellence, to protect the Monteverro vineyards from erosion issues. Because of the rainy winter, the bud-break was later than average and the plant had plenty of moisture available throughout the season. The summer got warm, but due to the vines' accessibility to water, they were able to handle the heat very well and produce ripe and concentrated fruit. Merlot was harvested on the first week of September and the other varieties on the second half of September in perfect maturity due to an amazing good weather in September.

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