



MONTEVERRO

Toscana

TERRA DI MONTEVERRO

VINTAGE:	2013
BLEND:	50 % Cabernet Sauvignon, 30 % Cabernet Franc, 15 % Merlot, 5 % Petit Verdot
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Dark cherry with touches of Ferrari red on the rim.
ON THE NOSE:	Nice red fruit like raspberry, red cherry with touches of sundried tomatoes, roast beef, lingering on darker fruit like currant with hints of pine.
ON THE PALATE:	Fresh red fruit explosion evolving on framed tannins with touches of herbs like tarragon, lingering on starfruit.

VINIFICATION

WINEMAKING:	Each lot fermented separately, fermentation in stainless steel and barrel, natural fermentations, 100% gravity, punch downs by hand
AGING:	20 months in French oak barrels with 60% new oak
BOTTLING:	No fining, no filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7575 vines/ha oriented north/south
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	40 hl/ha

VINTAGE COMMENTS

A very exceptional event occurred in November 2012, with more than 400 mm of rain in 48 hours. This kind of event cannot refill the water reserve because most of it has no time to penetrate the soil, but it explains how tough the climate can be in the Mediterranean area with long periods of dryness and terrific storms. Fortunately, it did not cause damage in the vineyard, the soils were correctly covered with crops and porous enough to limit the erosion. The picture would be incomplete without mentioning a total winter precipitation of 1200 mm until bud break, so finally we can say all water reserves were refilled before the growing season. The rest of the season was much more restful, with only 150 mm from April to October. We had a very even bud break (first half of April) and flowering (second half of May) but quite a small amount of grapes. This can be explained by the last 2 seasons of intense dryness. Therefore, the most natural way for the plant to react is to produce less grapes. The summer arrived slowly and we had just 10 days of intense warmth at the beginning of August, so the veraison occurred in optimal conditions. On August 20th, we had a perfect rain (35 mm) which definitely helped the maturation arrived at best from Sept. 4th to Sept. 10th for the Merlot and from Sept. 20th to Oct. 4th for the other 3 varietals.

