



MONTEVERRO

Toscana

VERMENTINO

VINTAGE:	2016
BLEND:	100% Vermentino
DENOMINATION:	IGT Toscana Vermentino
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Brilliant pale gold with hints of grey gold.
ON THE NOSE:	Explosion of pear, white peach, lime and crushed rocks with touches of white pepper and daffodil.
ON THE PALATE:	Bright and fresh entrance evolving on fresh citrus with touches of pink grapefruit, green apple, white peach lingering on green almonds and saltiness.

VINIFICATION

WINEMAKING:	Whole cluster pressing
AGING:	6 months on lees in stainless steel tanks
BOTTLING:	Light filtration

VINEYARD

SOIL:	Clay and limestone
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Hand picked

VINTAGE COMMENTS

The 2016 growing season was again quite a perfect season. Some rain during winter followed by a relatively hot spring occurred an excellent flowering and the berry setting before a heavy rain (75 mm) on June 10th that refill the water reserve before the summer began. The weather got warmer during July and August but not as intense as 2015. The Vermentino was harvested between September 1st and 5th in order to protect the freshness and the balance of the aromatics.

www.monteverro.com

