



MONTEVERRO

Toscana

VERRUZZO

VINTAGE:	2014
BLEND:	40% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon, 10% Sangiovese
DENOMINATION:	IGT Toscana rosso
REGION:	Maremma, Tuscany

TASTING NOTES

COLOR:	Shiny garnet with touches of English red and purple.
ON THE NOSE:	Beautiful rose petal, plum, lavender, wild strawberries.
ON THE PALATE:	Velvety entrance evolving on rose petals, strawberry lingering on granular Tannins with touches of cherry and melon.

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:	7575 vines/ha oriented north/south
HARVEST:	Hand picking

VINTAGE COMMENTS

The 2014 winter was quite wet, this helped refill the water table, as did the winter of 2013. The growing season was relatively similar to the previous year, with a mild and balanced growing season. The main difference was nicer weather in May/June that helped an even flowering. Finally, the month of September was quite "cold" but not as rainy as other parts of Tuscany. This protected the acidity and helped us find the perfect date of harvest for each varietal (around Sept. 10th for the Merlot and from Sept. 20th to Oct. 7th for the other varietals).

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