MONTEVERRO
TOSCANA

TERRA DI MONTEVERRO

VINTAGE:	2021
BLEND:	40% Cabernet Sauvignon, 35% Cabernet Franc, 20% Merlot, 5% Petit Verdot
DENOMINATION:	IGT Toscana Rosso
REGION:	Maremma, Tuscany



TASTING NOTES

COLOR:	Deep dark garnet with touches of royal red and ruby.
ON THE NOSE:	Explosion of wild herbs like rosemary and thyme balanced with notes of iodine, blackberry, black current, roast beef, tulip and licorice.
ON THE PALATE:	Dense and velvety entrance evolving on a structured tannic frame lingering on fruits like cherry and cassis with touches of spices, black currant and eucalyptus.

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 50% new oak
BOTTLING:	No fining, light filtering

VINEYARD

SOIL:	Clay and limestone with eroded stones
PLANTATION:	7,575 vines/ha oriented north/south
HARVEST:	Hand picking and harvest date adapted to each section of a parcel
YIELD:	35 hl/ha

VINTAGE COMMENTS

During the night of 7th and 8th April 2021, frost spread all over Tuscany: a disaster for the fruit crops and many of the vineyards were badly affected. At Monteverro, we woke up at 2am to burn straw bales throughout our parcels which helped in fighting against the temperatures of -1.5°C in some areas of the vineyard. Fortunately, the damages were very low for us thanks to our geographical position which is close to the sea and the late pruning and bending which delayed the budding helped as well. After this event, we had a dry spring and temperatures lower than average, so the plants didn't suffer of this lack of water. June and July were not so hot either and so the real summer began only around August, that was quite warm, in fact the maturation accelerated and we decided to harvest the Merlot at the end of that month to keep its fresh aromatics and then we picked the Cabs and Petit Verdot between September 10th and September 24th.