

TENUTA
MONTETI

Capalbio - Toscana

Caburnio 2016

Winter was mild and wet. Spring brought very little showers and budding started between the 15th and 20th of March. Summer was hot and quite dry even if interrupted by some sporadic storm. Veraison happened regularly in mid-July. Harvest was sunny for most of the time with some little showers towards the end that didn't cause any inconvenience. The harvest of the varieties dedicated to Caburnio began the 27th of August with the Merlot to be concluded the 27th of September with the Cabernet Sauvignon.

Intense and bright ruby red, it has notes of strawberry jam, myrtle, wet grass, pepper, plum. Silky and lively in the mouth, it persists with juicy tannins and remarkable freshness.



CLASSIFICATION: IGT Toscana

VARIETIES: 55% Cabernet Sauvignon, 25% Alicante Bouschet, 20% Merlot.

ALC/VOL: 14%

THE VINEYARD: exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

HARVESTING TECHNIQUE: manual

YIELD/HA in 2016: 50hl

VINIFICATION: temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

MACERATION: up to 21 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.

MATURING: 12 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage. Further 12 months of bottle ageing. No fining or filtering.

SUSTAINABILITY: Caburnio has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC_VV_2021_006
UNI EN ISO 14064:2019