

# TENUTA MONTETI

Capalbio - Toscana

## Monteti 2014

Winter was mild and very rainy, followed by a fresh and equally wet Spring. The vines phenological stages were slightly delayed, such as veraison that happened around the half of July. We started harvesting the Monteti varieties on September the 18th with the Cabernet Franc and finished the 3rd of October with the last Petit Verdot. The harvest was disturbed by a certain weather variability throughout. We had to apply a rigorous selection of the grapes both in the field and on the sorting tables. Therefore the yield was very low and the Monteti number of bottles for this vintage is almost half of the usual production.

Of an intense ruby red, it offers notes of dark fruits, blackberry, sweet spices, licorice, leather and tobacco. Elegant, enveloping and deep at the palate, with a long finale sustained by a good acidity.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 60% Petit Verdot, 20% Cabernet Sauvignon, 20% Cabernet Franc.

**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 2014:** 20 hl

**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.

**MATURATION:** 18 months in medium-toasted French oak barriques (70% new and 30% of second passage). This is followed by further 24 months of bottle ageing.

No fining or filtering.

**SUSTAINABILITY:** Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The QR code on the back label allows the customer to access directly the wine sustainability parameters in the relevant page of the Ministry's website. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the ISO/TS 14067:2013 Carbon Footprint of Product (CFP).



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