

TENUTA MONTETI

Capalbio - Toscana

Monteti 2015

A good vintage, with a mild Winter and a normally wet Spring. The phenological stages of the vines were textbook from budding to veraison. Summer was hot but not torrid, in fact, it was refreshed by some showers. The harvest of the varieties dedicated to Caburnio started the 2nd of September with the Merlot and ended on the 30th with the Cabernet Sauvignon. It was a linear harvest - with a few short storms immediately dried by good north winds - which allowed us to pick healthy grapes at a perfect stage of maturation.

Of a deep and shiny ruby red, it offers to the nose immediate aromas of blackberry, blueberry, plum, peony, caramel and coffee. The mouth picks up the baton and the wine opens up as full, creamy, vibrant, with a dense and delicate tannin weave elegantly leading to the final upswing.



CLASSIFICATION: IGT Toscana

VARIETIES: 55% Petit Verdot, 25% Cabernet Franc, 20% Cabernet Sauvignon.

ALC/VOL: 14,5%

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 2015: 35 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 French oak barriques (70% new and 30% of second passage). This is followed by further 24 months of bottle ageing. No fining or filtering.

CELLAR LIFE: over 20 years

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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