

TENUTA MONTETI

Capalbio - Toscana

Monteti 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 Monteti began the 7th of September with the Cabernet Sauvignon to be concluded the 29th of September with the Petit Verdot.

An intense and luminous garnet red, it offers to the nose exotic scents of delicate spices and marzipan, violet and black berries. In the mouth it is intriguing, harmonious, interwoven with elegant tannins, very long.



CLASSIFICATION: IGT Toscana

VARIETIES: 45% Petit Verdot, 30% Cabernet Sauvignon, 25% Cabernet Franc.

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

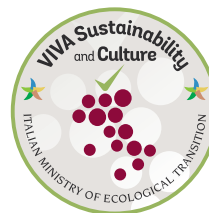
YIELD/HA in 2015: 35 hl

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 classified separately also along all the wood ageing process, up to the moment of the blend composition.

MACERATION: up to 21 days depending on the 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 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