

# TENUTA MONTETI

Capalbio - Toscana

## Monteti 2017

Winter was mild and dry, followed by a warm and dry Spring. The phenological stages evolved quite normally but the vegetative development was less vigorous than usual. The high temperatures and the rain scarcity lasted all Summer long. Veraison was precocious, around the 10th of July. An accurate harvest timing, faster and earlier than the norm, and a rigid selection allowed us to bring into the fermentation vats only good and healthy grapes and to tame the sugar content. Our choice, in such a difficult year, was to apply the most rigid sorting criteria to obtain very high quality.

Of a deep garnet red, it offers to the nose scents of black berries, undergrowth, graphite and coffee roaster, with delicate balsamic notes. In the mouth it is linear, intense, interwoven with harmonious and elegant tannins. Very long.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 60% Petit Verdot, 20% Cabernet Sauvignon, 20% 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 2017:** 30 hl

**VINIFICATION:** temperature-controlled fermentation in open tapered steel vats. Each one of the various plots of our vineyard is vinified in a dedicated vat and also 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 and tonneaux (70% new and 30% of second passage). After the blend composition it rests in cement vats before bottling. 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