

TENUTA MONTETI

Capalbio - Toscana

Monteti 2018

Winter was very rainy and mild. Budding happened at the end of March, in a rainy Spring with average temperatures. Vegetative growth was vigorous and fast. Also the Summer was wet but veraison started regularly in mid-July. Harvest was linear with some showers that didn't cause any inconvenience. The harvest of the varieties dedicated to Monteti began the 10th of September with the Cabernet Sauvignon to be concluded the 24th of September with the Petit Verdot. Healthy grapes at an excellent maturation stage.

Of a vivid and intense ruby red, it opens to the nose with scents of dark fruits, blueberry, blackberry, ripe cherry and underwood, followed by balsamic notes, intriguing spices, hints of tobacco. In the mouth it is voluminous and enveloping with an elegant tannic texture that evolves in progression towards a persistent and notably fresh finale.



CLASSIFICATION: IGT Toscana

VARIETIES: 50% Petit Verdot, 30% Cabernet Franc, 20% Cabernet Sauvignon.

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 2018: 35 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: Tenuta Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of our carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC_VV_2021_006
UNI EN ISO 14064:2019