

# TENUTA MONTETI

Capalbio ~ Toscana

## Caburnio 2019

Winter had moderate rainfall and was mild, with just some sporadic falls below 0° at night. Budding occurred in the third decade of March. Spring was cold and very rainy, which slowed down vegetative growth. Veraison started in mid-July, later than our average. Summer was hot but not scorching, cooled by some light showers in mid-July. The harvest was linear, hot, interrupted by a quick squall on September 22nd which however did not disturb the ripening of the late maturing varieties. The harvest of the plots dedicated to Caburnio began on September 6th with the Merlot and ended on the 28th with the last Cabernet Sauvignon.

Of a clear and brilliant ruby red, starts out with persuasive notes of wild berries and morello cherry, hints of sage, thyme and sweet spices. The sip is soft and enveloping, with an aftertaste of leather and Mediterranean scrub. The smooth and mature tannic structure accompanies a persistent and very fresh finale.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 60% Cabernet Sauvignon, 20% Alicante Bouschet, 20% Merlot.

**ALC/VOL:** 13,5%

**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

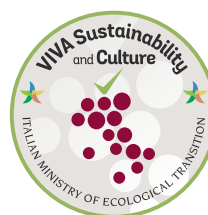
**YIELD/HA in 2019:** 50hl

**VINIFICATION:** temperature-controlled fermentation in open tapered steel vats. The vinification of the grapes from the various plots of our vineyards takes place separately. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

**MACERATION:** up to 18 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.

**MATURING:** 12 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage. Further 12 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