

A rainy and mild winter was followed by a dry and cool spring. The phenological phases proceeded normally, such as budding that took place in the last week of March. Veraison began during the second decade of July. The summer was also rainless; initially with mild temperatures, it became intensely hot from the end of July onward. The harvest was then a gallop, to pick crisp grapes and at the desired point of ripeness.

A vivid ruby red; the nose opens with joyful notes of red fruit, currant, and cherry, made intriguing by an interplay of Mediterranean herbs, blond tobacco, hollyhock, and delicate spices. On the palate, it is fresh, rich, and juicy, in perfect harmony with its aromatic promise, featuring delicate tannins and a long-lasting, highly pleasurable aftertaste.



CLASSIFICATION: IGT Toscana

VARIETIES: 60% Cabernet Sauvignon, 25% Alicante Bouschet, 15% Merlot.

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 2020: 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