

# TENUTA MONTETI

Capalbio - Toscana

## Monteti 2020

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.

The selection of the varieties dedicated to Monteti began on September 7th with the Cabernet Sauvignon and concluded on September 16th with the last Petit Verdot.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 45% Petit Verdot, 35% 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 2020:** 32 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 18 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\_006\_rev.01  
UNI EN ISO 14064:2019