Monteti 2012



Capalbio ~ Toscana

Winter was mild and dry. Spring too was characterized by a low rainfall. The vines sprouted slightly sooner than usual but growth was regular and healthy. A very hot summer led to an earlier veraison and harvest. We started with the Cabernet Franc at the beginning of September and concluded with the Petit Verdot on the 20th of the month. A severe selection was applied both in the field and on the sorting tables leading to a very low yield per hectare.

Of a deep ruby red, Monteti 2012 emanates notes of mediterranean woodland, blackberry, leather, rose and graphite. Full bodied and enveloping, a very fine tannic structure leads to a long-lasting finale.



CLASSIFICATION: IGT Toscana

VARIETIES: 55% Petit Verdot, 25% 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 2011: 35 hl

VINIFICATION: temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is 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 medium-toasted French oak barriques (70% new and 30% of second passage). This is followed by further 24 months of bottle ageing. No fining or filtering.

CELLAR LIFE: over 20 years

SUSTAINABILITY: Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The QR code on the back label allows the customer to access directly the wine sustainability parameters in the relevant page of the Ministry's website. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the ISO/TS 14067:2013 Carbon Footprint of Product (CFP).

