

Monteverro

Chardonnay

Monteverro is focused on creating high-quality Super Tuscan wines under the direction of the all-star winemaking duo of Michel Rolland and Jean Hoefliger.

Varietals:

100% Chardonnay

Tasting Notes:

This buttery Chardonnay is bursting with aromas of pear, quince, and vanilla. It is balanced by mild notes of white truffles, exotic fruits, and nuts. The first sips are fresh revealing enticing citrus flavors; the wine quickly evolves to showcase a complex white with excellent minerality and a lingering, creamy finish.

Enjoy with a variety of fish dishes and more elaborate preparations of poultry.

Vineyards:

Region: Maremma, Tuscany, Italy
Training Method: Cordon de royat
Planting Density: 7500 vines/hectare
Soil Composition: Clay, limestone with eroded stones
Elevation: 40 meters
Exposure: Southwestern
Practices: Sustainable farming

Winemaking:

Harvest: Hand-harvested in late August
Fermentation: 100% malolactic fermentation on fine lees

Aging:

Container: 30% new French oak barrels, 70% egg-shaped concrete tanks barrels
Duration: 14 months, 9 months in bottle

Technical Data:

Alcohol: 14.0%
pH: 3.58
Residual Sugar: 1.88 grams/liter
Acidity: 4.28 grams/liter



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