

Monteverro

Monteverro

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:

45% Cabernet Sauvignon, 35% Cabernet Franc, 10% Merlot, 10% Petit Verdot

Tasting Notes:

Monteverro's version of Tuscany's "Premier Grand Cru" has a complex bouquet defined by dark fruit aromas with hints of herbs and cigar box. This structured wine possesses well-integrated tannins and layers of flavor. It pairs well with hearty dishes like grilled steaks and roasts.

Vineyards:

Region:	Maremma, Tuscany, Italy
Training Method:	Cordon de royat
Planting Density:	7500 vines/hectare
Soil Composition:	Clay, limestone with eroded stones
Elevation:	70 meters
Exposure:	Southwestern
Practices:	Sustainable farming

Winemaking:

Harvest:	Hand-harvested in mid-September- mid-October
Fermentation:	100% malolactic fermentation in French oak barrels & stainless steel tanks

Aging:

Container:	70% new, 30% second-use French oak barrels
Duration:	20 months in barrels, 9 months in bottle

Technical Data:

Alcohol:	14.5%
pH:	3.74
Residual Sugar:	0.79 grams/liter
Acidity:	5.50 grams/liter



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



FACT SHEET