## Monteverro

## Terra di 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**:

40% Cabernet Sauvignon, 40% Cabernet Franc, 15% Merlot, 5% Petit Verdot

**Tasting Notes:** 

With abundant aromas of herbs, fruit, and tobacco, this wine is velvety on the palate with a lingering finish.

Enjoy with grilled red meats or pasta dishes prepared with hearty meat-based sauces.

Vineyards:

Région: 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: 60% new, 40% second-use French oak barrels

Duration: 20 months in barrels, 9 months in bottle

**Technical Data:** 

Alcohol: 14.0% pH: 3.58

Residual Sugar: 0.41 grams/liter Acidity: 5.84 grams/liter









