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:**
- **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:** 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