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