

Montevertine



Situated in the heart of the Chianti district, Montevertine lies about halfway between Florence and Siena, specifically 3 km south of Radda atop a 425-meter hill. Inhabited since the 11th century, the hilltop hamlet long served as a rural defensive fortress until it was abandoned and then acquired by Sergio Manetti in 1967 as a vacation home for his family. Planning to make a small amount of wine for family and friends, Signor Manetti planted 2 ha of vineyards and built a small cantina. After rapid success and acclaim Signor Manetti decided to devote himself entirely to producing wine at his estate, doing so with vigor until 2000. After Sergio Manetti's death, Montevertine passed into the hands of his son Martino and Paolo Salvi, protégé of longtime estate oenologist Giulio Gambelli.

Montevertine counts 18 ha of vines, divided into 9 separate parcels, with the oldest vines planted in the Pergole Torte parcel in 1968. Nine tenths of the vineyard is planted to Sangiovese, the remainder dedicated to Colorino and Canaiolo. By 1981, due to Signor Manetti's refusal to incorporate Trebbiano into the Montevertine blend, Montevertine left the Chianti Classico consortium, thereby forgoing the Chianti Classico denomination. Because of this history, Montevertine is frequently, but erroneously, included in the category of "super-Tuscan" wine. In fact, Montevertine's policy of strict reliance on Sangiovese with a small complement of Colorino and Canaiolo is in direct contradiction to the approach of super-Tuscan estates, which purposely include non-local grape varieties like Cabernet Sauvignon, Syrah and Merlot in their blends. Despite the formal lack of the appellation, Montevertine is one of the rare examples of a true Chianti Classico.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health, with grass tolerated between the vines
- **Soils:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vines:** Planted at 3,200-5,000 vines/ha and trained in Cordon de Royat and Guyot, vines average 20 years old.
- **Yields:** Controlled via severe pruning, debudding, and partial defoliation
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After total destemming, wines ferment spontaneously in 150-hl concrete vats. Cuvaison lasts c. 20 days.
- **Extraction:** Wines see pumpovers during maceration
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March

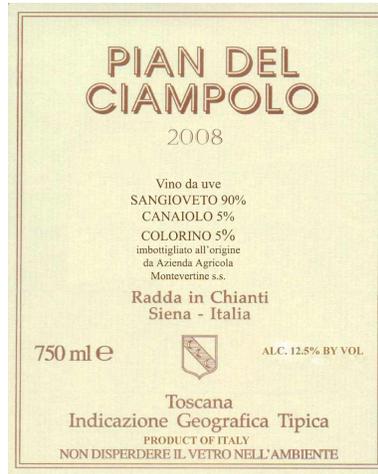
Aging:

- **Élevage:** Pian del Ciampolo ages for 12 months in 7.5, 10, and 18-hl neutral Slavonian oak botti; Toscana ages for 24 months in 7.5, 10, and 18-hl neutral Slavonian and Allier oak botti; Le Pergole Torte spends 12 months in 10 and 16-hl neutral Slavonian oak botti and 12 months in neutral 225-l Allier barriques.
- **Lees:** Wines remain on their lees until racking following malolactic
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied at each racking and at bottling, with c. 81 mg/l total sulfur

Montevertine



Pian del Ciampolo



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (90%), Canaiolo (5%), Colorino (5%)
- **Average Annual Production:** 29,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 1.5 ha Pian del Ciampolo vineyard and declassified lots from Montevertine's other parcels
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vine Age, Training, and Density:** Planted at 3,200-5,000 vines/ha and trained in Cordon de Royat and Guyot, vines average 15 years old.
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After total destemming, wines ferment spontaneously in 150-hl concrete vats. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March
- **Élevage:** 12 months in 7.5, 10, and 18-hl neutral Salvonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at each racking and at bottling, with c. 81 mg/l total sulfur

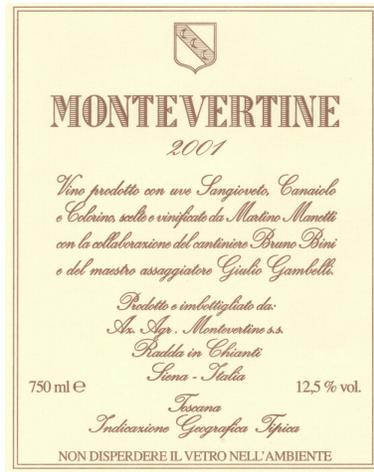
In The Glass:

The Pian del Ciampolo vineyard—a 1.5-hectare parcel of Albarese limestone—comprises the bulk of the wine, with smaller plots in Selvole, Il Casino, and Borro ai Colli completing the blend. The vines are fifteen years old on average, and it has been satisfying to watch “Pian del Ciampolo” gain complexity over the years as these vines have developed deeper root systems.

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At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (90%), Canaiolo (5%), Colorino (5%)
- **Average Annual Production:** 35,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 2.5-ha, South-southeast facing Montevertine plot, the 1.3-ha south-facing Villanova parcel, 2-ha south-facing Casino parcel, and the 3.5-ha southeast-facing Selvole plot
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vine Age, Training, and Density:** Planted at 3,200-5,000 vines/ha and trained in Cordon de Royat and Guyot. Montevertine planted in 1982 and 2008, Villanova in 2010, Casino in 1999, Selvole planted in 1997
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After total destemming, wines ferment spontaneously in 150-hl concrete vats. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March
- **Élevage:** 24 months in 7.5, 10, and 18-hl neutral Salvonian and Allier oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at each racking and at bottling, with c. 81 mg/l total sulfur

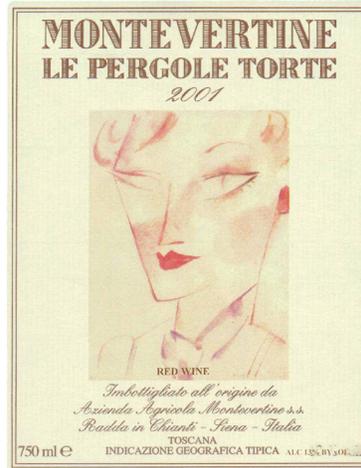
In The Glass:

Montevertine was forced to label its flagship wine as Toscana Rosso following its exit from the Chianti Classico Consortium in 1982. While not labelled as the appellation it so dutifully typifies, Montevertine's Toscana honors the historical greatness that vines planted on these Tuscan hillsides can achieve. Balanced and elegant, it shares little in common with overripe wines "corrected" with Merlot, Cabernet, and other recently arrived varieties.

Montevertine



Le Pergole Torte



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (100%)
- **Average Annual Production:** 29,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 2-ha north-east-facing Le Pergole Torte parcel, with some fruit from Montevertine and Sodaccio
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vine Age, Training, and Density:** Planted at 3,200 vines/ha and trained in Cordon de Royat and Guyot, vines planted in 1968
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After total destemming, wines ferment spontaneously in 150-hl concrete vats. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March
- **Élevage:** 12-18 months in 7.5, 10, and 18-hl neutral Salvonian and Allier oak botti and 6-12 months in 225-l neutral Allier oak barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at each racking and at bottling, with c. 81 mg/l total sulfur

In The Glass:

Le Pergole Torte, which translates loosely to “the crooked pergolas,” was the first vineyard Sergio planted in the late 60’s, and through the late eighties Le Pergole Torte was a single-vineyard bottling. Since 1990, it has comprised the estate’s best parcels—Le Pergole Torte, rounded out by 35-year-old vines in Montevertine and 20-year-old vines in il Sodaccio—but it is first and foremost a nakedly mineral, staggeringly complex expression of pure Sangiovese grown in Radda’s high-altitude alberese soils.