

Montevertine



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At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (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.