



M O N T E P O L L I

2019

TENUTA LICINIA

MONTEPOLLI IGT TOSCANA ROSSO 2019

Background

The vintage of 2019 Montepolli represents the first vintage of a new wine. It is a wine produced in the clos style- with the grapes coming from a small vineyard with a specific clay limestone subsoil and therefore the wine is only produced in small quantities. The wine produced in the Montepolli is built on ideas of texture and smoothness in order to bring forward a wine which has 'textural accessibility'. The point of the wine is in part to exemplify how even in hot weather conditions texturally satisfying wines can be built.

Subsoils

Montepolli vineyard. 2.5 Ha plot over a clay limestone at 360m altitude with a W/SW exposure.

Viticulture

Viticulture is practicing biodynamic and certified organic. Focus is on providing a healthy vine that gives its energy to the formation of complex grapes. The vines are a mixture of spur pruned cordon and guyot. The yield per vine is extremely low - and production ranges from 20-35HL per hectare.

Varieties

The 2019 Montepolli composed of 47% Merlot, 22% Cabernet Sauvignon, 19% Cabernet Franc, 12% Petit Verdot

2019 Growing Season

The 2019 was marked by a relatively cold may and then again in august. But the final stages of the ripening season were characterized by an intense warmth and large diurnal range. Harvest occurred in the middle of October.

Vinification

16 months in second passage French oak Tonneau (500L).

Alcohol

14,5%

Tasting Note

The nose is dense with a ripe strawberry/dried strawberry aromatic as well as a hint of balsamic and leather in the background. On the palate the strawberry dimension continues, accompanied by a crushed grapefruit skin bitterness and winter herb (rosemary, sage) and a soft classic clay merlot tannic structure on the finish. To sum up, a classical texture with a Tuscan 'amaro' dimension accompanying the fruit.