MONTEPELOSO



A QUO IGT TOSCANA 2021

TECHNICAL DATAS

Appelation: Indicazione Geografica Tipica **Zone of production:** Suvereto (Livorno)

Blend: Sangiovese 40%, Malvasia Nera 25%, Cabernet

Sauvignon 20%, other varieties 15%

Alcohol: 14,5% vol

Yield: 1 kg to 1.5 kg per vine

Bottling: June 2022

Formats: 0.75L, 1.5L, 3L, 6L, 9L **Production:** 73.000 bottles

Ratings: - -

PROCESSING

Grapes coming from vines of 6 to 12 years of age on average, planted on silex and fossilized clay at a height of 60m above sea level.

The fruit was hand picked in small baskets from 27/08 to 30/09/2021.

Temperature-controlled fermentation.

Maceration lasted for 5-22 days on the skins, depending on grape variety.

Malolactic fermentation in french oak barrels of various sizes (15% new).

Aged for 7 months in a mix of barrels sizes (15% new) and for 4 months in bottle.

TASTING REVIEW

The wine exhibits a dark bright color. The nose is dominanted by dark red fruits, herbal notes, intermixed with spicy aromas and mineral notes. On the palate there is a nice tension. The texture is mineral combined again with hints of black fruits and aromatic woods.

FOOD PAIRING

Red and white meat, pasta, cheese and vegetables.