

M O N T E P E L O S O



ENE O

IGT TOSCANA 2020

TECHNICAL DATA

Appellation: Indicazione Geografica Tipica

Zone of Production: Suvereto (Livorno)

Blend: Sangiovese 65%, Cabernet S. 25%, Malvasia Nera 10%

Alcohol: 15% vol

Yield: 0.8 to 1.3 kg per vine

Bottling: July 2022

Formats: 0.75L, 1.5L, 3L

Production: 29.000 bottles

Ratings: - -

PROCESSING

Grapes coming from vines which are between 12 and 50 years old, planted on silex and fossilized clay at a height of 60 to 90 m above sea level.

The fruit was hand picked in small baskets from 05/09 to 03/10/2020.

Temperature-controlled fermentation.

Maceration lasted for 10-25 days on the skins, depending on grape variety.

Malolactic fermentation in used french barriques .

Aged for 8-10 months in 2nd and 3rd wine barrels and for 12 months in bottle.

TASTING REVIEW

The wine reflects a dark ruby color. The nose is opulent and intense with a predominance of black fruits and spicy notes. The pronounced minerality is accompanied by toasted aromas of hardwood and spices. On the palate the texture is silky and well balanced.

FOOD PAIRING:

Grilled meat, aged cheeses, pasta.