



EVERY BOTTLE



TELLS A STORY

TENUTA MONTAUTO "ENOS I" SAUVIGNON BLANC



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Sub-Region	Maremma
Producer	Tenuta Montauto
Vintage	2017
Composition	100% SAUVIGNON BLANC (OLD VINES)

WINEMAKER NOTES

Vini Montauto, a property founded by Riccardo Lepri's grandfather some 60 years ago stretches over 200 hectares of sun drenched, soft sloping Tuscan hills, the famous homeland of strong statement red wines. Riccardo Lepri has been at the helm of his family's vineyard for more than a decade. Located in a part of Southern Tuscany that is terra incognita for most tourists, Tenuta Montauto has made the rather controversial decision to focus on white wines in a region that is far better known for her busy reds. But that's very much Riccardo's strong suit. He sees himself as an anti-conformist and his wines proudly follow suit.

TASTING NOTES

Intensely straw-colored and crystalline, with a light greenish shimmer. It has a fine and intense aroma and expresses the typical aroma notes of the grape variety: fresh citrus peel (especially lime), white pulp fruits, aromatic herbs such as laurel and marjoram and a delicate floral bouquet in the finish. This is a dry fresh wine with a delicate body. The perfect balance between mild and strong notes is striking. It maintains in its elegant structure the vibrant citrus flavor, with typical savory notes in the finish, long and complex with remarkable overall harmony.

VINEYARD

The grapes come from 40 years old vineyards that produce 1,30 kg of grapes per vine. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.



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VITICULTURE

High spurred cordon in order to favor shading during the summer heat and avoid an undesired oxidation, with 3300 vines per hectare. When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August, starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar and to lower the risk of undesired fermentation.

VINIFICATION

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel tanks at constant temperature of 16 °C.
