



EVERY BOTTLE



TELLS A STORY

## TENUTA MONTAUTO METODO CLASSICO



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Toscana
<b>Producer</b>	Tenuta Montauto
<b>Vintage</b>	NV
<b>Composition</b>	100% SANGIOVESE
<b>Certifications</b>	Certified Organic

### TASTING NOTES

On the nose, it is remarkably fresh, with hints of fruit accompanied by pleasant yeasty notes. On the palate, it expresses itself with great elegance, crisp minerality, and good acidity.

### VINEYARD

The grapes come from 15 year old vineyards, managed with organic methods. The lands are located 200m above sea level and 10 km from the coast in the south of the Grosseto province in inland Maremma. Predominately clay and skeleton-rich soils characterized by significant temperature variations between day and night.

### VITICULTURE

The layout of the vines are a spurred cordon with 4,000 vines/hectare. At full maturity, the grapes are selected, picked by hand and placed in 20 kg boxes. Harvest takes place after the first week of September.

### VINIFICATION

The wine is made from Sangiovese grapes. The grapes are gently pressed to obtain a yield of 50%. This is followed by fermentation using the cold technique to enhance the aromas and elegance of the wine.



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