
METODO CLASSICO



Vintage: NV
Producer: Vini Montauto
Country: Italy, Toscana
Alcohol: 12.5%
Composition:
100% Sangiovese

TASTING NOTES:

Straw yellow with hints of old gold. On the nose, it is remarkably fresh, with hints of fruit accompanied by pleasant, but not aggressive, yeasty notes. The bubbles wrap around the palate. 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.

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.

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.

Bottle Size: 750 mL

UPC Number: 8-056539-350095



FOR MORE INFORMATION VISIT: KINDREDVINES.COM





Vini Montauto

GESSAIA

DOC Maremma Toscana

Grapes:

100% Sauvignon (young vines)

Vineyards:

The grapes come from 7-year old vineyards that produce 1,80 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.

System:

Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:

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.

Vinification:

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel at a controlled temperature of 15°C.

Wine:

Bright, with a straw-yellow colour and greenish shimmers. The nose is intense and long lasting. It delivers floral notes such as elderberry, citrus notes as well as white pulp fruits. It is dry and fresh on the palate. Delicate and medium-bodied, the wine is well balanced, long-lasting in flavour and with an elegant finish with savoury notes.



TENUTA MONTAUTO PINOT NERO



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Producer	Tenuta Montauto
Vintage	2016
Composition	100% PINOT NERO
Certifications	Certified Organic

TASTING NOTES

The color is ruby red with light garnet hues. The nose is intense and persistent, the first notes are of balsamic and delicate hints of red fruits, such as wild strawberries, that make the bouquet more harmonious, and light notes of spices. In the mouth, it is enveloping, intense and with good persistence. The tannins are balanced and smooth, spicy and fine notes on the finish give the wine softness and character. Balance, finesse, character and elegance are the typical elements of this Pinot Noir

VINEYARD

The grapes come from vines that are 15 years old with a production of 1,300 kg per plant. The land is located 200 mt above sea level and 10 km from the coastline in the southern Tuscan Maremma. The soil is prevalently composed of clay and rich in pebbles; the climate is characterized by a significant temperature variation between day and night.

VITICULTURE

High spurred cordon, to ensure the shading and preserve the aromas of the grapes, with a density of 3300 vines per hectare. The bunches are hand-picked to guarantee a high selection. The harvest takes place during the last week of August, only in the early hours of the morning, to ensure a low temperature of the grapes.

VINIFICATION

Soft pressing, cold pre-fermentation maceration for 48 hours, fermentation with skin contact for 7 days in thermo-regulated steel vats. the wine ages for 14 months in oak barrels, of which 1/3 are new oak and 2/3 are old.



SILIO Toscana IGT



Grapes:
100% Ciliegiolo

Vineyards:
Grapes come from vineyards that are from 10 to 15 years of age. 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 Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:
Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:
Grapes are harvested on mid-September .

Vinification:
Fermentation in stainless steel vats at a controlled temperature of 28° C. Maceration on the grape skins for about 15 days and after that refining for the 30% in tonneaux and for the 70% in stainless steel for about 10 months.

Wine:
Ruby red coloured, bright and medium-bodied. This wine has elegant and intense aromas that are typical of the grape variety. Pleasant floral notes can be perceived, among which violet; as well as fruit notes like cherry that imparts to it a pleasant and fine fragrance. It is dry and fresh on the palate, with firm acidity.
A wine will balanced tannin content and a well balanced structure on the whole. It delivers long-lasting flavours and is pleasant to drink.