

M O N T E P E L O S O



A QUO

IGT TOSCANA 2022

TECHNICAL DATAS

Appellation: Indicazione Geografica Tipica

Zone of production: Suvereto (Livorno)

Blend: Sangiovese 45%, Malvasia Nera 20%, Cabernet Sauvignon 20%, other varieties 15%

Alcohol: 13,5% vol

Yield: 1 kg to 1.5 kg per vine

Bottling: July 2023

Formats: 0.75L, 1.5L, 3L, 6L, 9L

Production: 82.000 bottles

Ratings: - -

PROCESSING

Grapes coming from vines of 7 to 13 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 30/08 to 02/10/2022.

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 6 months in a mix of barrels sizes (15% new) and for 2 months in inox.

TASTING REVIEW

The wine exhibits a dark bright color. The nose is dominated 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.