

M O N T E P E L O S O



ENEO

IGT COSTA TOSCANA 2021

TECHNICAL DATAS

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: May 2023

Formats: 0.75L, 1.5L, 3L

Production: 32.000 bottles

PROCESSING

Grapes coming from vines which are between 13 and 51 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 02/09 to 04/10/2021.

Temperature-controlled fermentation.

Maceration lasted for 12-28 days on the skins, depending on grape variety.

Malolactic fermentation in used french barriques .

Aged for 9 months in 2nd and 3rd wine barrels and for 10 months in inox.

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.