

# M O N T E P E L O S O



## GABBRO

IGT COSTA TOSCANA 2018

### TECHNICAL DATA

**Appellation:** Indicazione Geografica Tipica

**Zone of Production:** Costa Toscana

**Blend:** Cabernet Sauvignon 100%

**Alcohol:** 15% vol

**Yield:** 0.8 to 1 kg per vine

**Bottling:** April 2020

**Formats:** 0.75L, 1.5L, 3L

**Production:** 1.440 bottles

**Ratings:** Vinous (94-96)

### PROCESSING

Grapes harvested from 38 to 51 years old vines, planted on fossilized clay at a height of 80 m above sea level.

The fruit was hand picked in small baskets from 17/09 to 02/10/2015.

Temperature-controlled fermentation.

Maceration lasted for 18 – 23 days on the skins, depending on the plot.

Malolactic fermentation mostly in french tonneaux.

Aged for 8-9 months in a mix of french tonneaux and barriques (60% new) and for 10 months in bottle.

### TASTING REVIEW

The wine displays a black cherry red color with violet shades.

The nose is very complex with intense aromas of black fruit intermixed with hints of “garrigue” herbs and spicy flavours.

On the palate the wine exhibits soft and rounds tannis. The 2018 Gabbro is elegant in style but also impresses with its mediterranean sensuality and its aromatic expression.

### FOOD PAIRING:

Venison and the best red meat.