

TENUTA  
MONTETI

Capalbio - Toscana

## Caburnio 2018

Winter was very rainy and mild. Budding happened at the end of March, in a rainy Spring with average temperatures. Vegetative growth was vigorous and fast. Also Summer was wet but veraison started regularly in mid-July. Harvest was linear with some light showers that didn't cause any inconvenience. The harvest of the varieties dedicated to Caburnio began the 27th of August with the Merlot to be concluded the 21st of September with the Cabernet Sauvignon. Healthy grapes at an excellent maturation stage.

Intense and brilliant ruby red. At the nose it offers crackling aromas of red fruits, cassis and raspberry, interspersed by notes of Mediterranean scrub and delicate spices. Of a great pleasantness, complex, with smooth and sweet tannins that make it linger in the mouth in the name of minerality and drinkability.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 55% Cabernet Sauvignon, 25% Alicante Bouschet, 20% Merlot.

**ALC/VOL:** 13,5%

**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

**HARVESTING TECHNIQUE:** manual

**YIELD/HA in 2018:** 50hl

**VINIFICATION:** temperature-controlled fermentation in open tapered steel vats. The vinification of the grapes from the various plots of our vineyards takes place separately. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

**MACERATION:** up to 21 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.

**MATURING:** 12 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage. Further 12 months of bottle ageing. No fining or filtering.

**SUSTAINABILITY:** Tenuta Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of our carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC\_VV\_2021\_006  
UNI EN ISO 14064:2019