

Monile Toscana Rosso IGT 2013



VITICCIO

This Super Tuscan has an international appeal with its full body, soft and silky tannins, and rich flavor. Both the Cabernet Sauvignon and Merlot are selected from old estate vineyards.

2013 Vintage Report

The winter was mild and very rainy, and spring was late in coming, due to low March temperatures that caused the vines to flower irregularly and over a protracted time period. By the end of June, summer progressed on a regular schedule, with a dry climate and periodic waves of African heat. At the end of August, rainstorms lowered the average temperature and led to a notable diurnal temperature range, which in turn benefitted

the vines by allowing the grapes to accumulate a good polyphenolic concentration, while at the same time protecting their acidity. The grapes continued to ripen unevenly, however, even though September and October were excellent in terms of overall climate. In order to guarantee the best quality, all the vines and different varieties were harvested in at least two different sessions.

Denomination: Toscana Rosso IGT

Grape variety: 80% Cabernet Sauvignon, 20% Merlot

First vintage produced: 1988

Production area: Greve in Chianti

Vineyard position: both vineyards at 280 MASL with north and south sun exposure. The Cabernet Sauvignon and Merlot vineyards overlook the central winery.

Soil: prevalently alberese and colombino stone with some sand and silt in the vineyards of Cabernet Sauvignon

Training system: Spur-trained cordons

Vineyard age and density: 25 years; 7000 plants per hectare

Harvest: manual, beginning in the third week of September for Merlot and the second week of October for Cabernet

Vinification: Alcoholic fermentation at 28-30°C in stainless steel and maceration for 20 days. Malolactic fermentation in wood.

Aging: in barriques of 225 l for 18 months and large Slavonian oak barrels for a further 6 months

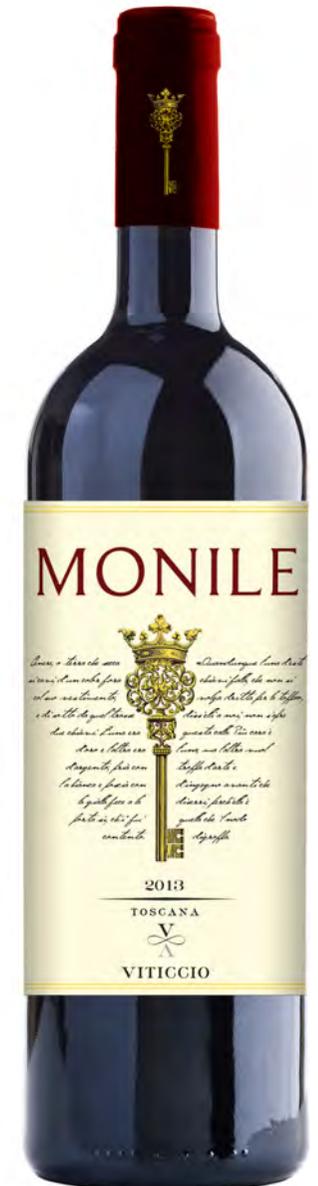
Bottling and release: March 2016 and September 2016

Tasting notes: Concentrated ruby red in color with violet reflections. On the nose, it is highly elegant and very fruity, particularly with mature red fruits that blend with sweet spices, coffee, and licorice and a subtle vegetal background with balsamic notes. It is rich and flavorful in the mouth, with great structure, an elegant texture, and a long finish that leaves fresh, fruity notes. Expect it to age well in the bottle for twelve years or more.

Alcohol: 14.3%

Production: 15,000 bottles/year

Format: 0.75 l, Magnum, and Double Magnum



FATTORIA VITICCIO SOCIETÀ UNIPERSONALE A.R.L.

Via San Cresci, 12/A - 50022 Greve in Chianti, Firenze - ITALIA | P. IVA 03962340489 | Tel +39 055 854210 - Fax +39 055 8544866 | info@viticcio.com

www.viticcio.com