

Monile Toscana Rosso IGT 2011

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.

2011 Vintage Report

Winter was cold and rainy and spring was unusually warm, which helped the plants to bud consistently across the board, and overall earlier than normal. The beginning of summer had average seasonal temperatures, and veraison was completed by the end of July. A heatwave that began in mid-August lasted for about two weeks. This unusual heat led to an early harvest for precocious varieties, while late-harvest varieties developed

exceptional structure and elegance due to a temperature drop after September 10. All in all, 2011 is remembered as one of the best vintages in the past ten years.

Denomination: Toscana Rosso IGT

Grape variety: 80% Cabernet Sauvignon, 20% Merlot

First vintage produced: 1988

Production area: Greve in Chianti

Vineyard position: 280 MASL. These vineyards are the closest to our winery, with excellent northern and southern sun exposure

Soil: the soils have a medium texture with alberese and colombino stone. Heterogeneously mixed with clayey-loam and sandy-loam

Training system: Spur-trained cordons

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

Harvest: manual, using crates, and grape selection done at the sorting table. Merlot harvested in the first week of September, and Cabernet Sauvignon during the second week of October

Vinification: Alcoholic fermentation at 28-30°C in stainless steel for 15 days and maceration for 30 days. Malolactic fermentation in wood

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



VITICCIO

