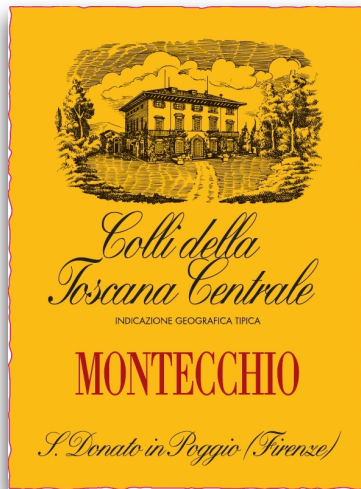




Fattoria Montecchio Rosso Toscana 2018



REGION	Colli della Toscana Central IGT
GRAPES	90% Sangiovese, 10% Cabernet Sauvignon
VITICULTURE	Sustainable
VINICULTURE	Fermentation in stainless steel tanks, then aged 4 months in bottle prior to release.
SOIL	Medium textured, predominantly Calcareous, Alberese and Galestro rocks.

The Nuti family bought La Fattoria Montecchio in the 70s, and from 1998 started an intense and well-structured program of investments to bring the business to the highest levels of quality. They programmed a remake of the vineyards with new low-productivity clones, high density of plants per hectare, with a careful positioning of the rows to maximize the effect of the sunlight and to produce not more than one kilo of grapes per plant.

Fattoria Montecchio is located at an 350-400 meters above sea level. The vines are cordon trained, low and horizontally, with a limited number of buds per plant. To improve the ripening process and balance the plant's production, it is fundamental to green harvest at the end of July. The Sangiovese and Cabernet Sauvignon are carefully selected from estate-grown vineyards, hand picked, and fermented in steel. The wine is left unoaked.
