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ITALY	RED	WEEKEND	PLEASE INQUIRE

**TENUTA MONTETI  
CABURNIO**



*Caburnio! Caburnio! Wherefore art thou? In my cellar, I hope!*

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- Winemaker** Andrea Elmi
- Alcohol** 14%
- Grapes** 52% Cabernet Sauvignon, 28% Alicante, 20% Merlot
- Region** Tuscany
- Sub-Region** Maremma
- Town** Capalbio
- Vine Age** 11 years old
- Vineyard** 28 ha of vines
- Soil/Aspect** Varied, with a high proportion of clay and stone. Southwest and Southeast facing.
- Closure** Cork
- Size** 375ml, 750ml & 1.5 L
- Awards** Wine Spectator 92 points

**Producer**

Tenuta Monteti is a gorgeous property located quite "off the grid" in the very southern Maremma- roughly 150km south of Bolgheri. Owner Paolo Baratta, an oenophile and successful patron of the arts, saw opportunity in this less trodden area, with great soil composition, hospitable Mediterranean climate, and proximity to the sea. The property covers 60 hectares, of which 28 are planted with international varieties, including Petit Verdot and Alicante Bouchet. Why? Significant research and trials concluded that these varieties thrive and demonstrate a real expression of the local terroir. The winery applies a practical blend of tradition and the benefits of technology. The world-renowned Carlo Ferrini, has collaborated with the young (29 years old), dynamic, Andrea Elmi, to make elegant wines that reflect this philosophical balance. The namesake of the winery is a mountain range that looms in the background of this picture perfect landscape. The label depicts a rendition of rocks that were excavated when the vineyard was being planted. This provides an idea of how "stony" the soil really is. Amazing!

**Viti/Vini**

Sustainable. Hand harvested. Non-interventionist. Wines are produced as naturally as possible, using indigenous yeasts, and allowing the fermentation to occur spontaneously. Minimal sulfur dioxide. Varietals are de-stemmed, crushed, and vinified separately in temperature controlled (18-28 degrees Celsius) stainless steel vats, one for each block. The fermentation lasts approximately 8 days. Maceration on skins for 18-20 days, depending on the varietal, with frequent pumping over. MLF in stainless steel vats. Transfer to maturation vessels, which are 50% stainless steel and 50% French oak, with 70% two year old and 30% new barrels, by gravity around the end of December. Wines are racked twice, once in June, and then again in November, prior to the final composition of the blend. Maturation in barrel/vat lasts 12-14 months. The wine is un-fined and unfiltered prior to bottling.



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