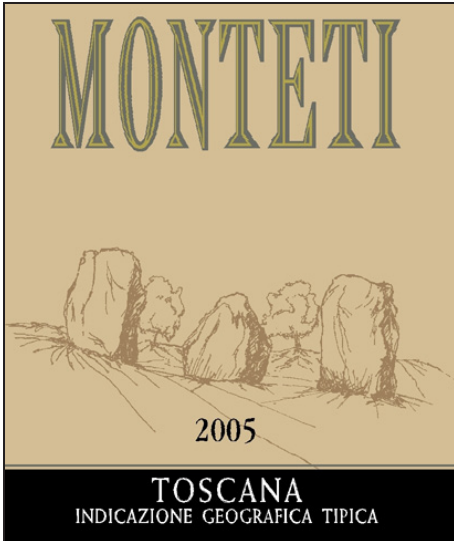


where	what	when	sugg. retail
ITALY	RED	WEEKEND	PLEASE INQUIRE

TENUTA MONTE TI
"MONTE TI"



*Superlative super Tuscan steps
on stage to stupendous applause.
I'm still clapping.*



Winemaker Andrea Elmi
Alcohol 14%
Grapes 50% Petit Verdot, 30% Cabernet Franc,
20% Cabernet Sauvignon
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 350ml, 750ml & 1.5 L
Awards Wine Advocate 93+ 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. The winemaker implements a technique known as "Andrea's Bet", whereby Andrea allows a high level of sediment to remain when the wines are transferred to barrel. The sediment's anti-oxidant properties allow for a 30-40% reduction in the level of sulfur added to the wine. 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 French oak barrels (225 and 500L tonneaux), of which 70% are new and 30% two years old, by gravity around the end of December. Wines are raked twice, once in June, and then again in November, prior to the final composition of the blend. Maturation in barrel/vat lasts 16-18 months. The wine is un-fined and unfiltered prior to bottling, and spends 10 months in bottle prior to release.



<http://communalbrands.com>
info@communalbrands.com
718-937-4228