

Tenuta Monteti

Tasting Notes: 2005 Monteti

The nose is intensely perfumed and slightly *savage*, with suggestions of sage and heather offset by discreet vanilla notes. On the palate the wine is firmly structured with precise tannins wrapped around ripe black fruit, herb and cedar box notes, and a focused core of acidity. This blend plays like a soloist, seamlessly blending the styles of the three grapes into a warm, compelling wine showing all the ripeness delivered by a bold southern Tuscan sun. With a spicy soul *vis-à-vis* the Petit Verdot grape, Monteti is brooding, elegant and rich with a superior balance and an exceptionally long finish. Drink it tonight and make some space in your cellar - you'll want to meet this wine again (and again!).



WINE DATA

Winemaker.....Andrea Elmi
 Region.....IGT Toscana
 Sub-reg.....Southern Maremma
 Soil: stoney topsoils over clay subsoils - well draining, yet retain moisture
 Varietals.....60% Petit Verdot
 32% Cabernet Sauvignon
 4% Alicante
 4% Merlot
 PH.....3.74
 Alc.....14.3%

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Vinification

Malolactic fermentation takes place in stainless steel. The wine ages in 225L French oak barrels and 500L tonneaux, separated for variety, vineyard origin and quality. The ratio is 70% new, 30% one year old barrels. Aging takes place over 16 to 18 months, and is racked twice, at the initial blend in June or July, and when the final blend is assembled in October or November. The wine is neither fined nor filtered, and spends 10 months in bottle prior to release.



Andrea's Bet:

Exposure to oxygen while the wines are in oak is closely controlled in order to minimize the later use of sulfur. Andrea implements this technique, which allows a high level of sediment to remain when the wines are transferred to barrel. The sediment's natural antioxidant properties allow a reduction in addition of sulfites of approximately 30 to 40 percent.



The Dream Meal

Simple and Perfect: Bistecca alla Fiorentina

It would be unfortunate to pair the Monteti with something that didn't have an equally brilliant focus, hence the pairing with the most basic of dishes: Bistecca alla Fiorentina. Traditionally, the Chianina cow is the preferred source of your 3-finger thick T-bone. This grass fed grazer is huge and the meat is not the usual tepid marbled fair that lacks real flavor.

The meat requires no preparation other than being super fresh. Heat a wood-fired grill until it is white hot. Place steak unadorned on the grill for 1 minute. Flip and sprinkle sea salt. 1 minute. Flip and sprinkle sea salt. Raise grill a few inches to reduce heat slightly. Go two minutes more each side, sprinkling pepper with each flip. Remove from heat and let rest for 10 minutes. Slice and serve drizzled w/olive oil and topped with chopped arugula, shaved parmesan and lemon. Steak should be rare and unbelievably good!