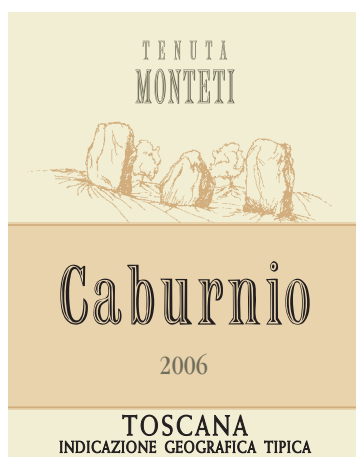


# TENUTA MONTETI

## Caburnio 2006



Cabernet sauvignon 50%

Merlot 25%

Alicante 25%

ANALYTIC PARAMETERS	U.M.	Values	
ALCOHOL	% v/v	14	Pruning system: Spurred cordon
DRY EXTRACT	g/l	30	Vines per hectar: 6600
TOTAL ACID (in tartaric acid)	g/l	5.5	Bottle production: 100000
PH		3.6	
POLYPHENOLIC COMPOUNDS (gallic acid)	mg/l	2918	

2006 vintage: the warm and sunny year enabled us to pick grapes at a perfect point of maturation, which gave the wine a very tannic and elegant character, typical of an important wine.

The big quantity of sugar developed in the wine a high alcohol percentage; continuing with our parcel method of harvesting and with a good harvesting day decision we managed to take of the plant grapes with a high acidity and less sugar; which in the final blend give a very well balanced taste, refreshing the alcohol taste which otherwise would have been to predominant.

The vineyard's grapes are all hand-harvested, being separated by variety and vineyard origin. The grapes undergo a careful selection before and after being de-stemmed. The fermentation is thermo regulated and takes place in 80 hl capacity stainless steel open vats for 6 to 8 days.

Maceration follows for 18-21 days depending on each variety; during this period we operate several fullings with the function of keeping the solid part of the grape constantly wet.

After the wines is separated from the skins and seeds it remains in the stainless steel vats for the malo-lactic fermentation, afterwards they are put in new and two years old barriques (225lt. oak barrels), tonneaux and in steel vats, still separated for variety, vineyard origin and obviously for quality.

The wine ages in these barriques for 12-14 months; after a long stay on the sediment there are two barrel-to-barrel rackings to obtain natural clarity, the first one in June, when a first blend is made, and the second one in November, when we operate the final blend.

This year Caburnio has had the following ageing percentage: 35% in steel vats, 65% in wood, which was 30% new oak barrels and the remaining 70% two years old wood oak barrels.