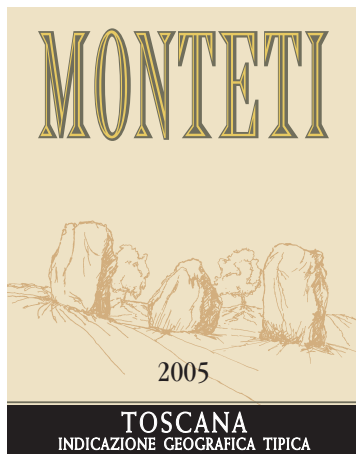


# TENUTA MONTETI

## Monteti 2005



Cabernet sauvignon 32%

Petit verdot 60%

Alicante 4%

Merlot 4%

ANALYTIC PARAMETERS	U.M.	Values	Pruning system: Spurred cordon
ALCOHOL	% v/v	14.3	Vines per hectar: 6600
DRY EXTRACT	g/l	32.8	Bottle production: 21000
TOTAL ACID (in tartaric acid)	g/l	5.5	
PH		3.74	
POLYPHENOLIC COMPOUNDS (gallic acid)	mg/l	3274	

Vintage 2005: the very good climatic conditions we had for the first three quarters of the maturation period before the harvesting allowed a great polyphenolic and sugar accumulation which guaranteed a future structure and softness.

The warm and spicy aromas and the interesting and marked mineral, chocolate and ink notes give a long palate persistence, which is perfectly balanced with a good acidity.

The rainfalls of the last part of the harvesting interfered so much in the cabernet franc maturation that we decided to exclude it from the final blend. The maintenance of the wine style and character is the main reason for which we decided to change the wine varietal composition.

The thermo-regulated fermentation of our grapes, that arrive from different areas of the vineyard and are maintained separated, takes place in 80 Hl stainless steel open vats for 6 to 8 days.

Maceration follows for 18-20 days depending on the grape variety; during this period we operate several pressing down wit the function of keeping the solid part of the must continually wet, in order to obtain a perfect polyphenolic extraction.

During the months of November and December we proceeded with a natural malolactic fermentation always in the stainless steel vats. After this operation the wines are put into the oak barrels in the lower floor by gravity, being careful not to mix the different varieties. The wines remained in these barrels for 16 months; after being maintained in contact with the sediment for a long period, they undergo in the month of June the first barrel-to-barrel racking, and the second one is in November. During the second racking operation the final blend is created very carefully.

The oak barrels we use for the wine elevation are for 70% new and for 30% one year old.

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## Monteti 2005

### **MONTETI and “Andrea’s bet”**

Monteti wine is a blend of Cabernet Sauvignon, Petit Verdot and Cabernet Franc with a minimum part of Merlot and Alicante. It is willingly created with a high percentage of Petit Verdot.

The wine has a complex structure that doesn't aim at an immediate and easy effect, but at a slow and elegant impression through its fascinating and long-releasing sensations.

When you open the bottle, the first impressions are of a very reserved wine, that closes in itself its personal effective characteristics. Only after a long aeration, even after you have poured it in the glass, it gradually evolves itself in an extraordinary expression of sensations and aromas: a slow and majestic presentation of its personal full character.

This particular characteristic is given by the maturation method that is constantly and personally followed up during the wine's period in the oak barrels. In the barrels the wine is given a minimum oxidation, leaving the liquid with its sediment, that has a very strong anti-oxidation function, and maintaining a low opportunity of an oxygen contact. The final purpose of this process is to leave the wine follow its natural maturation course, minimising the use of sulphites.

The use of this method needs a lot of attention from whom is responsible of the wine's evolution process, that has a key-role in the daily challenge with the risk, always on the edge. This is why, at Tenuta Monteti, we call this method “Andrea's bet”, from the name of Andrea Elmi our oenologist, who personally follows the wine evolution.

Therefore open the bottle much in advance, leave the wine in the glass, joining you in a long conversation.