

Monteverro

Tinata

Monteverro is focused on creating high-quality Super Tuscan wines under the direction of the all-star winemaking duo of Michel Rolland and Jean Hoefliger.

Varietals:

70% Syrah, 30% Grenache

Tasting Notes:

This wine pays homage to owner Georg Weber's mother, Tina, who prefers Côtes du Rhône blends. Tinata's red fruit aromas, such as red currant and raspberry are nicely balanced by subtle hints of herbs and spices. The entrance is smooth as fresh, bright fruit flavors are followed by velvety tannins that linger on the palate.

An excellent pairing with duck.

Vineyards:

Region:	Maremma, Tuscany, Italy
Training Method:	Cordon de royat
Planting Density:	7500 vines/hectare
Soil Composition:	Clay, limestone with eroded stones
Elevation:	40 meters
Exposure:	Southwestern
Practices:	Sustainable farming

Winemaking:

Harvest:	Hand-harvested in September
Fermentation:	100% malolactic fermentation French oak barrels & stainless steel tanks

Aging:

Container:	40% new French oak barrels, 60% egg-shaped concrete tanks
Duration:	16 months in barrels, 9 months in bottle

Technical Data:

Alcohol:	14.5%
pH:	3.54
Residual Sugar:	0.45 grams/liter
Acidity:	5.67 grams/liter



IMPORTER
OF THE YEAR
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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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