

# Monteverro

## Verruzzo

40% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon, 10% Sangiovese

### Tasting Notes:

A dark ruby wine with a deep core of purple. Mocha, smoke, tar, grilled herbs, and black fruit aromas emerge from the glass, followed by a dense core of ripe, red fruit, all wrapped around a firm, tannic frame. The finish is long, with touches of floral and sweet spice flavors.

Pairs perfectly with rustic pasta sauces, roasted game birds, and firm Tuscan cheeses. Drink now or over the next 5 years.

### Vineyards:

Region:	Maremma, Tuscany, Italy
Soil Composition:	Clay-limestone with eroded stones
Method:	Cordon de Royat Unilateral
Planting Density:	7,575 vines/hectare
Elevation:	70 meters
Exposure:	Southwestern

### Winemaking:

Harvest:	Hand-harvested, mid- through late September
Fermentation:	Natural fermentation using native ambient yeasts occurs with varietals fermented separately in stainless steel

### Aging:

9 months in 3rd use French oak barrels, followed by 9 months in bottle

### Technical Data:

Alcohol:	13.5%
pH:	3.7
Residual Sugar:	<2 grams/liter



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

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