

Tenuta Montecchiesi Klanis Cortona Syrah DOC



In the rolling countryside of Cortona, the Dal Cero family is exploring new possibilities for the Sangiovese grape.

Under the guidance of oenologist Dr. Nicolo D'Afflitto, winemaker Davide Dal Cero draws upon 42 hectares of vineyards in this ancient viticultural region around Cortona. His Tuscan wines from Cortona are spectacular: the pure, driving essence of the grape, ripe and muscular.

Decreasing the yield per vine, grown on predominantly sandy clay, and aided by the warm spring and summer climate, the wines show amazing structure and durability. This allows extended aging normally associated with much more expensive wines from neighbouring regions such as Chianti Classico.

Grapes in these vineyards include Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot and Syrah. State-of-the-art equipment in the recently renovated wine cellar contributes to the crafting of complex, traditional wines with a modern appeal.

VINIFICATION

The Klanis vineyard is always picked exclusively by hand, generally in late September. The clusters are examined for quality, then picked into 20kg boxes. They are quality-selected on vibrating sorting tables right in the vineyard, then brought immediately to the cellar. There, the grapes are once again quality-selected on double sorting tables, both before and after de-stemming. Only the finest quality grapes are then moved, without pumping, into temperature controlled stainless steel tanks. After fermentation at 25-28°C, the wine undergoes a 10-15-day maceration at 28°C, for a total period in the tank of 20-25 days. It then completes Malolactic in steel.

The wine undergoes a 16-month maturation in oak barrels and large casks at a controlled temperature, then it receives 8-10 months' bottle-aging before release.

VITICULTURE

We utilize various vine-training systems: Guyot, spurred cordon, and the ancient bush-trained alberello. In the winter, we apply to the vineyards organic fertilizers and compost, and green manure in the spring. The oldest vineyards on the estate were planted at around 4,500 vines per hectare, and the most recent from 5,000 to 9,000-10,500.

The objective of this high density is to achieve high concentrations in the grapes and self-balance on the part of the vine. The vineyards are planted at elevations of 260-350 meters. The soil is predominantly clay, which, alongside the contribution of a mild climate, yields superbly-structured wines of notable cellar-ability.

THE FAMILY

Currently directed by the third generation of the Dal Ceros— Davide, Francesca, Alberto, and Nico—is the most concrete symbol of the continuity of the family's commitment to respect for the values of the earth, sustainability, and direct ties to the land and its qualities. Davide manages production & winemaking, Francesca is the export manager, Alberto is the vineyard manager, Nico manages the Italian market.



SKU: 778796

Region	Cortona, Toscana, Italy
Classification	Cortona DOC Syrah
Vintage	2015
Grapes	100% Syrah
Vineyard:	The south-facing vineyards lie in the area of Manzano, of Cortona
Soil Composition	Clay sands, sandstone marl, and schists
Vineyard Training	Guyot, at 5,000 vines per hectare, & bush-style alberello at 8,000 vines
Density/Yield	60 hl/ha
Fermentation	20-25 days maceration, malolactic in stainless steel.
Aging	16-month maturation in oak barrels, 8-10 months in bottle before release
Alcohol	14%
Residual Sugar	0.9 g/l
PH	3.64 g/l
TA	5.6 g/l
Total SO2	53 mg/l

TASTING NOTES

Deep dark inky purple in the glass. On the nose dark ripe berries, black plum, dark chocolate, fatty meat, white pepper, with floral notes and coffee. A dry wine with a lush roundness, nicely integrated tannins with a long savory finish. Lots of rich red fruit, dark berries, chocolate, coffee and hints of pepper in the palate. A wonderful complex wine, decant or cellar.

SALES FACTS

- Luscious aromas of well-ripened plum, blackberry and black current. Well-integrated tannins, flanked by a well-measured acidity. Outstanding!
- The soil is largely composed of clay sands, sandstone marl, and schists that, together with riverine-lake deposits, clays, and aquifer sediments, are the most important testimony to the hydro-geologic past of the Cortona area.
- The southwest-facing aspect of the vineyards and nearby Lake Trasimeno both temper the effects of the weather. Pronounced day-night temperature differentials in spring and autumn are crucial for ripening the grapes.

PAIRING SUGGESTION

Perfect partner to grilled or stewed meats, wild game, and medium and long-aged cheeses. Wow your loved ones with a dinner of coffee & herb rubbed boar belly pan seared and roasted, deglaze the pan with the wine and berries. A great example of well-structured European Syrah with a unique Tuscan flair.