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*The Dal Cero family has been making wine for over three generations, meticulously and personally carry out every step of the production*

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## TENUTA MONTECCHIESI PREZIOSATERRA

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 cultivates 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.

### 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 Montecchiesi 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.

### Vinification

The Syrah grapes are hand-harvested generally in early September, and the Sangiovese in late September. After the traditional hand-harvesting, with each grape variety kept separate, the berries macerate for 18 days. The must begins fermenting at 20°C and reaches 27°C at pressing-off; Malolactic follows in stainless steel. Six months in once- and twice-used French-oak barrels and larger casks, followed by a minimum of 6 months’ bottle-aging.



### The Family

Currently directed by the third generation of the Dal Ceros– Davide, Francesca, 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 vineyards & winemaking, Francesca is the export manager, Nico manages the Italian market.





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<b>SKU:</b>	756312
<b>Region:</b>	Cortona, Toscana, Italy
<b>Classification:</b>	IGT Toscana
<b>Vintage:</b>	2018
<b>Grapes:</b>	50% Sangiovese, 50% Syrah
<b>Vineyard:</b>	South-west facing vineyard at 280 meters above sea level in Cortona.
<b>Soil Composition:</b>	Clay sands, sandstone marl, and schists
<b>Vineyard Training:</b>	Spurred cordon
<b>Density/Yield:</b>	60 hl/ha
<b>Fermentation:</b>	18 days maceration, then the must ferments. Malolactic in stainless steel.
<b>Aging:</b>	Six months in once- and twice-used French-oak barrels & larger casks
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	4 g/l
<b>PH:</b>	3.53g/l
<b>TA:</b>	4.45 g/l
<b>Free SO2:</b>	43 mg/l
<b>Total SO2:</b>	130 mg/l

### Tasting Note

Appears an intense ruby red. The bouquet releases fragrance of ripe fruit, with dried plum and cherry backed by hints of spice. Well-rounded and smooth on the palate, it exhibits superb depth and weight, and a delicious, full-flavoured finish.

### Pairing Suggestion

The wine's richness and supple tannins make it a fine partner to roasts and grills of meat and game, as well as aged cheeses. Plan a wonderful dinner party menu, pairing this wine with beef strips with shavings of parmigiano reggiano; ricotta and spinach-filled ravioli with porcinis and truffles.

### Sales Facts:

- ⊗ Alluring union of Sangiovese and Syrah – rich, ripe and elegant.
- ⊗ 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 building up and ripening the grapes.