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The Dal Cero family has been making wine for over three generations, meticulously and personally carrying out every step of the production process, from vineyard to bottle.

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TENUTA MONTECCHIESI SANGIOVESE IGT

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 clusters are harvested by hand generally in the third week of September. The berries macerate for 18 days, then the must ferments, starting at a temperature of 20°C and reaching 28°C at pressing-off. Malolactic in stainless steel immediately follow initial fermentation.

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.





TENUTA MONTECCHIESI SANGIOVESE IGT



SKU:	755673
Region:	Cortona, Toscana, Italy
Classification:	IGT Toscana
Vintage:	2018
Grapes:	100% Sangiovese
Vineyard:	Selected steep vineyards around Cortona
Soil Composition:	Clay sands, sandstone marl, and schists
Vineyard Training:	Spurred cordon
Density/Yield:	60 hl/ha
Fermentation:	18 days maceration, then the must ferments. Malolactic in stainless steel.
Aging:	Aged in large barrels before bottling
Alcohol:	12.5 %
Residual Sugar:	2.6 g/l
PH:	3.27 g/l
TA:	6.05 g/l
Total SO2:	58 mg/l

Tasting Note

A luminous, bright ruby red. A pronounced, heady bouquet offers fragrant cherry and raspberry, with a hint of spice. On the palate, it is refined and very well-balanced, while the finish is full-flavoured and ultra-appealing.

Pairing Suggestion

A great wine for any get-together with friends and family. Or simply relaxing on your own after a day in the office. Ideal with red sauce pasta dishes, pizza, grilled meats and Asian cuisine.

Sales Facts:

- ▣ Fresh and delicious with the allure of pure Sangiovese grown in ideal conditions.
- ▣ 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.