



“ 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. ”

## TENUTA MONTECCHIESI SELVERELLO 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 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 hand-harvested generally in mid-September. After harvesting, the berries macerate for 18 days. The must begins fermenting at 20°C and reaches 28°C at pressing-off; Malolactic immediately follows in stainless steel. Six months in large oak casks.



### 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 Selverello Syrah DOC



## TENUTA MONTECCHIESI SELVERELLO SYRAH DOC



<b>SKU:</b>	765365
<b>Region:</b>	Cortona, Toscana, Italy
<b>Classification:</b>	DOC Cortona
<b>Vintage:</b>	2017
<b>Grapes:</b>	100% Syrah
<b>Vineyard:</b>	Selverello, in Cortona, Tuscany, at an elevation of 280 meters
<b>Soil Composition:</b>	Clay sands, sandstone marl, and schists
<b>Vineyard Training:</b>	Guyot
<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 large oak casks
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	4 g/l
<b>PH:</b>	3.5 g/l
<b>TA:</b>	6 g/l
<b>Free SO2:</b>	33 mg/l
<b>Total SO2:</b>	107 mg/l

### Tasting Note

Aromas of black cherry, blueberries, plum and violets lead the nose on of this ripe red wine. Intense fruit with a hint of ground pepper come together on the round palate alongside supple tannins balanced by a good but not excessive level of alcohol and with acidity. A delicious red wine, that is fresh while being rich and round.

### Pairing Suggestion

A hint of exotic spices and full berry flavours will entice you to dream about far-away places and sun-drenched hills under the Tuscan sun. Enjoy with medium aged cheese, roasted meats and grilled fish. Pair with Guinea fowl stuffed with wild herb and cacciucco fish soup for a celebratory dinner.

### Sales Facts:

- Deep, luscious, alluring Syrah at its ripest, balanced by refreshing acidity and soft tannins.
- 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.
- Pronounced day-night temperature differentials in spring and autumn are crucial for building up and ripening the grapes.

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