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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 VERMENTINO - CHARDONNAY

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

Under the guidance of oenologist Dr. Nicola D’Afflito, 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.

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 grapes are picked by hand, after careful quality inspection, generally in mid-September. The clusters are gently pressed and the must gravity-settled for clarity. After inoculation with cultured yeasts, the must ferments for three weeks in large oak ovals, which increases the wine’s complexity and structure.

A minimum of 3 months in steel, with once-weekly bâtonnage of the fine lees, followed by a 45-day 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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SKU:	781672
Region:	Cortona, Toscana, Italy
Classification:	IGT Toscana
Vintage:	2020
Grapes:	50% Vermentino, 50% Chardonnay
Vineyard:	Vineyards in Montecchio area outside Cortona at 270m above sea level.
Soil Composition:	Clay sands, sandstone marl, and schists
Vineyard Training:	Spurred cordon
Density/Yield:	4,500 vines/ha
Fermentation:	3 weeks in large oak ovals, which increases the wine's complexity
Aging:	3 months in steel, with once-weekly bâtonnage of the fine lees
Alcohol:	12.5 %
Residual Sugar:	4.4 g/l
PH:	3.18 g/l
TA:	7.90 g/l
Total SO2:	91 mg

Tasting Note

Bright yellow, like being under the Tuscan Sun. A lovely aromatic nose; fruit notes of tangerine, peach and pear with Mediterranean herbs and sun baked stone. On the palate, it is summer fresh, medium bodied, with pleasantly acid, and a lingering finish. The taste is peach, Asian pear and lime with hints of mineral, lovely balance of fruit to acidity and fresh ness. Very tasty.

Pairing Suggestion

Ideal with antipasti, lighter meats, dishes of fish and shellfish, and vegetarian first courses. Bring to your next Chardy Party, the freshness of the Vermentino contributes to a complex and unique wine. Great without food on the patio for sunny summer afternoons.

Sales Facts:

- ☐ Sunshine and a refreshing spring morning in a glass – great balance, exotic flavours and a beautiful acidity
- ☐ 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.