



TENUTA
MONTAUTO

ENOS I

Maremma Toscana DOC

Grapes:

100% Sauvignon (old vines)

Vineyards:

The grapes come from 40 year old vineyards, managed with organic methods. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

High spurred cordon in order to favour shading during the summer heat and avoid an undesired oxidation, with 3300 vines per hectare.

Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August, starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar and to lower the risk of undesired fermentation.

Vinification:

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel tanks at constant temperature of 16 °C.

Wine:

Straw yellow with shades of light green. The nose opens gracefully and elegantly with notes of exotic fruit (passion fruit) and traces of flint. On the palate, the flavors are fresh and linear, interlaced with a velvety texture and a salty, harmonious and persistent finish.



<u>Sugar:</u>		<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l		5.7 g/l	13%