



# MONTONALE

## LA CONTA VINO ROSSO 2018

*The single-vineyard called "La Conta" is the first vineyard of the family, where the great-grandfather Francesco Girelli started growing Cabernet Sauvignon and Merlot in the early '900. Sunlight exposure and soil composition make it suitable for the production of full-bodied red wines with long ageing potential: hence the intention to produce a wine that is the best expression of the two vines in an extraordinary vineyard.*

**Grape varieties:** 70% Cabernet Sauvignon, 30% Merlot, hand harvested to ensure gentle handling.

**Vineyards:** a southfacing single-vineyard called La Conta of 2,5 hectares (6 acres) with excellent sunlight exposure.

**Soils:** moraine origin with presence of pebbles conferring draining capacity and stones that allow the heat accumulation to enhance the grape ripening.

**Vine training system:** guyot, 5/6 buds per vine.

**Season in the field:** late departure, but regular flushing and very positive flowering. The generous spring rains have sometimes weakened the setting; this water availability, however, allowed a good development of the vines and contrasted the progressive water scarcity during the summer months. The manual defoliation in the cluster band has preserved the bunches' health. Despite the high temperatures at the end of the summer, the harvest began 2 weeks later, with respect to 2017. The hand-harvest in beans began at the end of September for the Merlot and at the end of October for the Cabernet Sauvignon.

**Yield:** 5,000 kg per hectare

**Winemaking:** after the harvest, the Merlot dries for about 40 days until the Cabernet Sauvignon is harvested. A very meticulous grapes selection is manually made; the bunches are cooled to preserve the aromatic precursors until the crushing. Cabernet Sauvignon and Merlot grapes are then destemmed and crushed together and a long fermentation occurs for about 12 days at controlled temperature, with frequent pumping over and daily *délestage* ("rack and return" process). Only the fraction of wine obtained by racking is used, avoiding pressing methods to preserve the highest quality.

**Ageing:** the wine undergoes malolactic fermentation in steel and it is aged for at least 12 months in 500-litre French oak barrels and for at least 12 months in the bottle.

**Tasting notes:** a deep yet brilliant ruby red colour with garnet hues, the nose is extremely intense with alluring hints of ripe red fruit, cherry, berry jam, spicy scents of black pepper, a whiff of balsamic notes. It displays rich, round mouthfeel, enhanced by ripe, silky tannins and a beautiful balance between acidity and smooth texture, with a spicy reminiscence in the long, deeply penetrating finish.

**Alcohol:** 15% Vol.

**Food pairings:** it honours roasts, stewed and braised meat, game, ripe cheeses. Try it with the local meat recipe "osei scapà"!

