



MONTONALE

LA CONTA VINO ROSSO 2019



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: the cold and rainy spring caused a delay in the beginning of the ripening of the grapes, thus reaching phenological ripening in an optimal period and best preserving all the aromatic precursors. This is also reflected in a marked balance between acidity and alcohol. The harvest, carried out by hand in boxes, took place at the end of September.

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"!