

TUSCANY, ITALY

Montepeloso



OVERVIEW

First Vintage: 1994

Proprietors: Fabio Chiarelotto & Silvio Denz

Winemaker: Fabio Chiarelotto

Chiarelotto purchased the estate in 1998, after years in academia working as an historian. While the estate had achieved renown under the former owners, Chiarelotto believed it held the potential to take quality even higher.

Looking to the future, Chiarelotto decided to drastically restructure (i.e., cut back) the vines in early 1999. As the estate emerges from those changes, his healthier vineyards and growing understanding of the wines has positioned this estate to achieve even greater levels of quality.

Focus to shape a coastal Tuscan wine with local varieties, esp. for ENEO and NARDO.

OVERVIEW

Soils: Lime-rich petrified clay & silex.

Zone: Suvereto

Elevation: 50-100 m

Vineyards: Original Sangiovese and Cabernet Sauvignon planted 1973 - 1980 at 4,000/hA. New plantings since 1999 up to 8,500/hA.

THE WINES

	Avg Yields	Blend	Oaking Aging	Avg Prod
A Quo	30-35 hL/hA	30% Cabernet Sauvignon, 30% Montepulciano, 20% Sangiovese, 10% Marselan & 10% Alicante.	12 months in 2nd and 3rd passage barrique and tonneaux.	~4,500 cases
Eneo	<30 hL/hA	40% Montepulciano, 40% Sangiovese, 10% Marselan, & 10% Alicante and Malvasia Nera.	2nd, 3rd & 4th passage barriques and tonneaux for 18 months	~2,500 cases
Nardo	~25 hL/hA	50% Montepulciano, 30% Sangiovese, & 20% Alicante and Malvasia Nera	A mix of old and new barrique & demi-muid for 18 months.	~180 cases
Gabbro	~25 hL/hA	100% Cabernet Sauvignon	A mix of barrique and tonneaux (70% new) for 18 months.	~300 cases

ADDITIONAL WINEMAKING NOTES

Fruit is destemmed, except for up to 10% stems with used with the Sangiovese.

No filtration