

TUSCANY, ITALY

Montepeloso



TECHNICAL INFORMATION

Fabio Chiarello purchased the estate in 1998, after years working in academia as an historian. While the estate had achieved renown under the former owners, Chiarello believed it held the potential to take quality even higher. Looking to the future, Chiarello decided to drastically restructure (i.e., cut back) the vines in early 1999. As the estate emerged from those changes, his healthier vineyards and growing understanding of the wines has positioned this estate to achieve even greater levels of quality. Chiarello's focus is to shape coastal Tuscan wine with local varieties. Fruit is destemmed, except for up to 10% stems with used with the Sangiovese. Vineyards lie at an elevation between 50-100 meters. The original Sangiovese and Cabernet Sauvignon vines were planted between 1973 - 1980 at 4,000/hA. New plantings since 1999 are up to 8,500/hA. No filtration is used.

Established: 1994 (First Vintage)

Proprietors: Fabio Chiarello & Silvio Denz

Winemakers: Fabio Chiarello

Appellation: Suvereto

Soils: Lime-rich petrified clay & silex.

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
A Quo	Sangiovese 40%, Cabernet Sauvignon 30%, Montepulciano 15%, Alicante Bouschet 10%, Marselan 5%. 30-35 hL/hA	Aged 12 months in 2nd and 3rd passage barrique and tonneaux.	~4,500 cases
Eneo	Sangiovese 65%, Malvasia Nera 15%, Montepulciano 15%, Alicante Bouschet 15%. <30 hL/hA	Aged in 2nd, 3rd & 4th passage barriques and tonneaux for 18 months.	~2,500 cases
Nardo	Sangiovese 65%, Malvasia Nera 25%, Montepulciano 15%, Alicante Bouschet 5%. ~25 hL/hA	Aged in a mix of old and new barrique & demi-muid for 18 months.	~180 cases
Gabbro	100% Cabernet Sauvignon ~25 hL/hA	Aged in a mix of barrique and tonneaux (70% new) for 18 months.	~300 cases