

TUSCANY, ITALY

Montepeloso



TECHNICAL INFORMATION

Chiarelotto purchased the estate in 1998, after years in academia working as an historian. While Montepeloso 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 emerged from those changes, his healthier vineyards and growing understanding of the *terroirs* enabled Fabio to reveal further elegance and character in the wines.

The main focus is to shape coastal Tuscan wines with real local character. 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. The blend of grapes has evolved over time for all but Gabbro, with a focus on both native varieties, and cultivars best adapted to the zone's increasingly hot & dry summers.

Established: 1994 (First Vintage)

Proprietors/Winemakers: Fabio Chiarelotto

Appellation: Suvereto

Soils: Lime-rich petrified clay & silex.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
A Quo	40% Sangiovese, 25% Malvasia Nera, 20% Cabernet Sauvignon & 15% other varieties. (2021 vintage)	Macerations last from 5-25 days depending on variety, and the wine is aged for ~7 months in a mix of French wood sizes. Very little new wood employed.	~6,000 cases
Eneo	65% Sangiovese, 25% Cabernet Sauvignon, & 10% Malvasia Nera. (2020 vintage)	Macerations last from 10-25 days depending on variety. The wine is aged for ~9 months in a mix of 2nd- and 3rd passage French barrels, and for an additional year in bottle.	~2,400 cases
Nardo	70% Sangiovese, 15% Cabernet Sauvignon & 15% Malvasia Nera (2020 vintage)	Macerations last from 20-30 days depending on variety. The wine is aged for ~9 months in French <i>tonneaux</i> (~60% new), and for an additional year in bottle.	~350 cases
Gabbro	100% Cabernet Sauvignon	Maceration last from 20-30 days. The wine is aged for ~9 months in a mix French <i>tonneaux</i> and <i>barrique</i> (~60% new), and for an additional year in bottle.	~210 cases