

## Fattoria Montellori - Toscana

# Salamartano

### Tuscany Red IGT

#### GRAPE VARIETIES

Merlot 30%, Cabernet Sauvignon 60%, Cabernet Franc 10%



**VINEYARDS** Township of Empoli and Montelupo Fiorentino, podere Prunecchio Clay and rocky, rich in fossils soil, 80 m. a.s.l. Training system: Cordon

**HARVEST** By hand, in different periods according to the different grapes.

**VINIFICATION** The grapes were stemmed and pressed, and fermented in stainless steel tanks at controlled temperature (26°-28°); maceration on the skins lasted for about 30 days.

Malolactic fermentation took place in stainless steel tanks.

The wines were assembled and matured in new French oak barrels, for about 14 months. The wine underwent a year period of bottle ageing.

Another important wine for the Fattoria Montellori.

Brilliant red-ruby color, classic nose of berry and mineral notes from the stony soil.

Hints of vanilla and coffee on the palate.

This wine can hold a long ageing.



### *The Estate*

Tuscany has a millennial history and tradition of winemaking and of the cultivation of the vine, but Tuscany's leading names are, for the most part, of fairly recent date.

The Nieri family of Fucecchio, a township in the western part of the province of Florence, is an important exception to this rule. Though located in an area which, in terms of the major traditions of Tuscan winemaking, is somewhat out of the mainstream, the family's Montellori estate celebrated its centennial anniversary as a producer of wine in 1995.

Over the past several decades the family and their house have aimed to create wines of true personality which express both the family's working philosophy and the specific character of the soil and climate of their place of origin, to put Montellori's wines in a position to compete with the best of Tuscany and establish their zone as a significant source of distinctive, identifiable wine.