

# Monteficalle IGT Toscana 2010



## Grape Varieties

Merlot 40%  
Cabernet Sauvignon 40%  
Sangiovese 20%

## Grape Harvest

Merlot: handpicked on  
September 24, 2010  
Sangiovese: handpicked on  
October 1, 2010  
Cabernet  
Sauvignon: handpicked on  
October 3, 2010

## Vinification

Alcoholic fermentation and  
maceration for 16 days  
(Merlot), 15 days  
(Sangiovese) and 18 days  
(Cab. Sau.) in cement tanks.  
Malolactic fermentation in  
stainless steel tanks.

## Aging

24 months in used oak  
barrels

## Production

900 bottles

## Bottling date

September 14, 2013