

TUSCANY, ITALY

# Montepeloso



## TECHNICAL INFORMATION

Proprietor Fabio Chiarelto purchased the estate in 1998, after years in academia working as an historian. While Montepeloso had achieved renown under the former owners, Chiarelto believed it held the potential to take quality even higher. Looking to the future, Chiarelto 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% of 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 Italy's increasingly hot & dry summers.

**Established:** 1994 (First Vintage)

**Proprietors/Winemakers:** Fabio Chiarelto

**Appellation:** Suvereto

**Soils:** Lime-rich petrified clay & silex.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>A Quo</b>	55% Sangiovese, 35% Cabernet Sauvignon & 10% Malvasia Nera and other varieties. (2023 vintage)	Macerations last from 5-25 days depending on variety, and the wine is aged for ~8 months in used French <i>barrisques</i> .	~6,600 cases
<b>Eneo</b>	65% Sangiovese, 30% Cabernet Sauvignon, & 5% Malvasia Nera. (2022 vintage)	Macerations last from 15-25 days depending on variety. The wine is aged for ~10 months in used French <i>barrisques</i> and <i>tonneaux</i> , and for an additional year in bottle.	~2,500 cases
<b>Nardo</b>	84% Sangiovese, 14% Cabernet Sauvignon & <2% others (2022 vintage)	Maceration lasts for 10+ days depending on variety. The wine is aged for 9-12 months in used French <i>barrisques</i> , and for an additional year in bottle.	~300 cases
<b>Gabbro</b>	100% Cabernet Sauvignon	Maceration lasts for ~10 days. The wine is aged for 9-12 months in used French <i>barrisques</i> , and for an additional year in bottle.	~240 cases
<b>Lupo</b>	A 2ha, 25-year-old Sangiovese plot that produces big bunches with soft tannins at full ripeness. The resulting wine straddles the boundary between light red and dark rosé.	Maceration lasts for ~10 days before aging in old French <i>demi-muid</i> for 5 months an additional 6+ months in tank and bottle.  Best served slightly chilled.	~400 cases