

TUSCANY

TENUTA MONTECCHIESI

Tenuta Montecchiesi

Fast Facts

Vineyard surface:
148 acres (60 hectares)

Owner:
The Dal Cero Family

Winemaker:
Davide Dal Cero

Established:
1934

Location:
Cortona

Province:
Arezzo



THE HISTORY

The Dal Cero family's story began when the very charismatic Augusto Dal Cero purchased his first three hectares in 1934, leaving the winery to his sons Dario and Giuseppe, when he passed away. The two brothers quickly proved they were up to task, growing the original winery and acquiring a second estate in Cortona, Tuscany to make beautiful terroir- and quality-driven wines with a Tuscan soul.

Today, the winery is run by Dario's children, Francesca, marketing and export manager, Nico, domestic sales and vineyard manager, and Davide, enologist and cellar manager. While at the helm, the three siblings purchased a third estate in Valpolicella, diversifying the Dal Cero range even further. Each estate – Corte Giacobbe in Soave, Dal Cero in Valpolicella, and Tenuta Montecchiesi in Cortona, Tuscany – has its own line and personality. Their great respect for local traditions, which started with Augusto, is paralleled by their commitment to crafting wines that are the perfect expression of the respective terroir. Their wines also reflect three generations of incomparable dedication and flawless expertise.

The family currently cultivates 272 acres (110 hectares) on the three different estates.

TENUTA MONTECCHIESI TERROIR

The Dal Cero family bought this estate in 1980 as a passion project dedicated to Tuscan wines. It is located in Cortona (in the Arezzo province) in southeastern Tuscany. The vineyards are located about 853-1,148 feet (260-350 meters) above sea level and see primarily sandy clay soils though there is also some sandstone, marl, and schist. The family mainly concentrates on Vermentino, Chardonnay, Syrah, which is particularly suited to the area, Sangiovese and Cabernet, which all do well in the area's climate. Hot summer days, mild winters, good day/night temperature swings and constant breezes also see mitigating effects from Lake Trasimeno and contribute to the wines' profile. After much research, the siblings learned the local terroir is similar to that of Provence. As a result, they began white and rosé programs, focusing on a Chardonnay and Vermentino (Rolle in France) blend and Provence-style Rosé.



VERMENTINO CHARDONNAY TOSCANA

IGT: Made from 60% Vermentino and 40% Chardonnay grown in the Montecchio area of Cortona, Tuscany, about 886 feet (270 meters) above sea level with clay and rock soils. The grapes are hand-harvested before gentle pressing and the must ferments in temperature controlled tanks. Ages three months in stainless steel, with bâtonnage of the fine lees once a week. It ages at least 45

days in bottle before release. Intense straw yellow, with golden highlights. A generous bouquet with notes of Mediterranean flowers and rosemary, paired with crisp hints of mandarin orange and pencil lead. On the palate, it exhibits stylish grace and superb balance, and zesty minerality.



MIRALY ROSÉ TOSCANA IGT: Made from Sangiovese, Syrah, and a touch of Vermentino, grown in Montecchio and Manzano, in Cortona, Tuscany, about 886 feet (270 meters) above sea level with clay and rock soil. The grapes are hand-harvested before gentle pressing. Only the free-run juice is fermented in temperature controlled stainless-steel tanks. The wine ages a minimum of three months in stainless steel, with bâtonnage of the fine lees once per

week. It then ages in bottle for at least 45 days. Pale pink in color, the palate is striking with notes of crisp berries, wild strawberry and red currant as well as citrusy hints. Full, delicious palate with zesty acidity and earthy minerality, progressing into a long-lived finish. Overall, Miraly is an elegant yet intriguing rosé.