

# Montevecchio

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BIANCO \ ROSSO \ MOSCATO



## The Grapes

The 2021 Montevecchio Rosso is a field blend made up of Piediroso 32%, Pavana 20%, Lagrein 14%, Sagrantino 12%, Lambrusco Maestri 7%, Sangiovese 6%, Teroldego 4%, Schioppettino 3% and Aglianico 2%. Most of these varieties were imported by us here at Chalmers over the last 25 years and highlights the diversity and success of Italian Varieties here in Australia. The origin of these grapes come from all over Italy, with Pavana, Lagrein and Schioppettino from the north to Piediroso, Sagrantino and Aglianico from the south of Italy. It's the sum its parts that make this wine the quintessential classic dry red wine with delicious personality.

## The Vineyard

Chalmers Heathcote Vineyard is in the northern part of the Heathcote GI in Central Victoria, Australia and was established in 2008. The vineyard is farmed with a soil health and sustainability focus. The site is warm and well suited to sun loving Italian varieties. It is planted on the east-facing slope of the Mt Camel range. The elevation of the vineyard ranges from 150 to 225 metres above sea- level where the soil is comprised of the famous ancient red Cambrian earth of the region.

## The Winemaking

Montevecchio Rosso is a co-fermented field blend of red Italian varieties, usually fermented in two batches, a mix of the earlier ripening and then the later ripening varieties. The fruit is de-stemmed and fermented in open fermenters without yeast inoculation. The wine undergoes natural malolactic fermentation in stainless steel and is packaged after about 9-12 months. Montevecchio wines are all vegan friendly.

## The Wine

This edition of Montevecchio Rosso is super pretty, with lifted elegant red and blue florals, cranberries and blueberries, and a little sweet spice of nutmeg and star anise. There is a plush feel to the wine, juicy and juby, loads of black currant, blood plums and liquorice to finish. It's soft with uber fine tannins giving this wines drinkability rating off the charts, perfect for that salumi plate.

## Wine Spectator Review - 86pts MaryAnn Worobiec

Juicy and distinctive, with tangy berry, cherry and cranberry notes and a hint of cola on a light frame. Reveals herbal, pepper, cedar and black tea notes that add a firming touch on the finish.