

2007 Giuliano Tiberi Imbricci Chianti Montalbano DOCG



Appellation:	Montalbano, Toscana
Annual Production:	10,000 bottles
Varietal Composition:	90% Sangiovese, 10% Merlot
Harvest:	Hand harvesting
Vinification:	Alcoholic fermentation in stainless steel at 28-30°C. Malolactic fermentation in stainless steel. Refining for 6 months in stainless steel, 3 months in the bottle.
Alcohol Content:	13.5%
pH:	N/A
Residual Sugar:	N/A
Age of Vines:	6 years
Soil:	Clayey schist
Maximum Yield:	50 hectoliters per hectare
Enologist/Winemaker:	Barbara Tamburini

Vineyard Information

Giuliano Tiberi Azienda Agricola is a 20 hectare estate of vines and olive groves in the Montalbano area, south of Pistoia, on the hills overlooking Casalguidi village. The estate was established by Giuliano Tiberi, a chemist, who decided to become an olive and grape grower, with the aim of producing the highest quality products tied to the land of origin.

The "La Vespe" Rosso di Toscana IGT wine is the outcome of the efforts made to improve black grape vines present throughout the vineyard. An additional goal that has been continually worked on since 2002 is carrying out new plantings to create a pure Merlot wine that will become the leading estate wine. Choices made with regard to viticulture go hand in hand with winemaking plans which foresee the construction of a new cellar equipped with the latest technology.

Varietal Information

Sangiovese is a red Italian grape variety which is most famous as the main component of the Tuscan Chianti blend, as well as Vino Nobile di Montepulciano and Morellino di Scansano. It is also used to make varietal wines such as Brunello di Montalcino, Rosso di Montalcino, as well as the modern "Super Tuscan" wines. Sangiovese appears to have originated in Tuscany where it was known by the 16th century. It derives its name from the Latin *sanguis Jovis*, "the blood of Jove." Recent DNA profiling suggests that its ancestors are Cilieggiolo and Calabrese Montenuovo. At least fourteen Sangiovese clones exist, of which Brunello is the best regarded. Young Sangiovese wines have fresh fruity flavors of strawberry and a little spiciness. While Sangiovese-based wines have the potential to age, most of them are intended to be consumed early.

Merlot is a red wine grape used as both a blending grape and for varietal wines. It is believed that it's an offspring of Cabernet Franc, and a sibling of Carménère and Cabernet Sauvignon. It is one of the primary grapes in Bordeaux wine and one of the most popular red varieties (640,000 acres planted globally). The grapes have thinner skin and fewer tannins than Cabernet, but also have a higher sugar content and lower malic acid. There are three main styles of Merlot: a soft, fruity smooth wine with little tannins; a fruity wine with more tannic structure; and a brawny, highly tannic style.

Tasting Notes

An intense ruby red color. Notes of cherries, raspberries and wisteria. Fresh and pleasant with a long lasting aftertaste.

Food Pairings

Serve at 18°C. Serve with fresh and cooked vegetables, medium-hard cheeses, and roasts.