



TENUTA MONTAUTO



Tenuta Montauto extends for 200 hectares in one of the most suggestive sceneries of the Tuscan Maremma. It is located 10 km from the coast of Capalbio, a proximity that gives important thermal excursions, on clayey hills rich in quartz, at an altitude of 200 m above sea level.



- The management of vineyards is organic and harvesting is done by hand: they work the vineyards mechanically, they cut the grass still with hoe and they use sulfites with organic parameters. All the electricity they use comes from renewable sources. They have a maniacal care and attention to bring cleanliness, freshness and enhance the minerality of their wines that are also vegan. One word to describe their wines? "Artisanal."



Montauto winery offers the possibility to organize guided tours that allow all wine lovers to get closer to the fascinating world of wine. You will be accompanied in a tour that will start from the winery, where it will be explained the various phases of wine production, from harvesting to vinification, from aging to bottling. At the end of the tour you will be accompanied in the room located above the winery where the tasting of their products will take place.

Fancy tasting: Tasting of 4 wines and oil IGP Toscano, all accompanied by platters of typical products.



TASTING

- Guided tour of the estate and winery
- Duration of guided tour 1 hour
- Tasting
- 4 wines
- Tuscan PGI oil
- Chopping boards of typical products
- **Cost per person €45**
- **Cost per person €60 with tasting of 7 wines**
- Basic excursion 2 people, maximum 12 (to ensure social distancing)
- Available languages Italian, English. Other languages on request

Exclusive offers by booking at your hotel or calling +39 3517719272 - +39 3398496599.

email: info@civitatours.com

WINE

- ***ENOS I:** Blend of 100% Sauvignon (old vines). To the nose it opens with naturalness and elegance on aromas of exotic fruit (passion fruit) with mineral traces of flint. In the mouth fresh and sharp.
- ***GESSAIA:** 100% Sauvignon. To the nose it initially lets perceive vegetal notes then followed by hints of citrus and enriched by mineral tones. Fresh and pleasantly sapid on the palate.
- ***VERMENTINO:** Grape 100% Vermentino. To the nose it shows a strong personality. Overall it is a wine of delicate and fine aromas. In the mouth is extraordinary acidity, which is supported by a good roundness, leaving the mouth balanced.
- ***BIANCO DI PITIGLIANO:** Grape 70% Trebbiano, 10% Malvasia, 20% Grechetto. Wine with a strong character. To the nose it is intense, ample and expresses fruity notes. On the palate it is firm and balanced, with a marked minerality and tendentially sapid.
- ***CILIEGIOLO:** Grapes 100% Ciliegiolo, a very versatile wine, delicate and authoritative, easy to accompany both a fillet of Chianina and a Caciucco.
- ***PINOT NERO:** Pinot Noir grape. The wine is to be served at a temperature of 16-18° C (61-86° F). Match with game fresh cheeses, roasted fish.
- ***ROSATO STACCIONE:** Grape 100% Sangiovese, salmon pink color with a persistent and floral bouquet, with hints of rose petal. On the palate it presents a perfect balance between savoriness, freshness and fruit returns. Appreciated also as aperitif.

