



TENUTA MONTEVERRO



MONTEVERRO

Toscana

Monteverro is located at the foot of the medieval village of Capalbio, in the southernmost part of Tuscany, the Maremma, a region known for its authenticity and traditions.





The estate is distinguished by its characteristic slopes of stony red clay soil, but the peculiarity of this estate is the passion they have for the production of wine: from adopting a manual process from the harvesting of the grapes to the phase of choosing the grains to be used and those to be discarded in order to obtain every year the maximum expression of vinification.



Monteverro chooses for its wines only the best corks. A team of specialists examines every single cork in search of those molecules that determine an organoleptic deviation.

TASTING

- Start of the guided tour of the Estate from the grape harvest to the bottling stage.
- Duration of guided tour 1 hour
- Final tasting with local cold cuts and local cheeses and tasting of the 6 wines of the production
- Basic excursion 2 people, maximum 8 (to ensure social to ensure social distancing)
- Available languages German, English, Italian. Other languages on request
- **Price per person 105**



Exclusive offers by booking at your hotel or calling

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WINES

WHITES:

- IL VERMENTINO: with a delicate mineral hint and scent of summer herbs and flowers, quince and pear.
- LO CHARDONNAY: one wine, one challenge. Forging a purebred Chardonnay near the sea, in Tuscany. A winning bet for Monteverro that has managed to create a wine of great aromatic intensity and power but at the same time precise and pure.

REDS:

- IL VERRUZZO: wine of character, full of aromas and Italian elegance.
- IL TERRA DI MONTEVERRO IGT TOSCANA: flagship a true premier Tuscan grand Cru of the Maremma IGT Toscana which, even when young, is extremely enjoyable and conquers with its aromas of Mediterranean scrub and fruity notes of cherry and red fruits..
- IL TINATA SYRAH & GRENACHE: strong, rich in aromatic notes, but at the same time distinctly soft and elegant.
- IL MONTEVERRO: a true premier grand crew of the maremma.



Not to forget the production of an excellent grappa and olive oil. The fresh olives are taken directly to the local oil mill where they are cold pressed at temperatures below 27 degrees, in order to extract all their freshness and fragrance.

