

A story of love and wine

Antonella Euli



A precious pearl set in the Costa d'Argento between Capalbio and the sea,
the winery is embraced by the verdant landscape of lower Tuscany,
in an area with a rich historical and artistic heritage

Cities of art, ancient villages and wild, untouched nature are what make this region so distinctive – not forgetting, of course, excellent food and superb wines. Here on the Costa d'Argento, between Capalbio and the sea, lies the Monteverro estate. Its name evokes the essence of this region, where “verro” means wild boar, the undisputed king of the local wildlife. Fifty hectares of Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot vineyards with sea view, tended like gardens, together with Syrah and Grenache, a superb barrique cellar and six labels, two white and four red, all excellent. The enterprise is driven by the two owners' great passion for wine and the region. Julia and George Weber are both from Munich, Germany, but moved to this outpost of the Maremma in 2003. They work with a team of internationally-known experts – oenologist Matthieu Taunay, General manager Michael Voegele, commercial manager





Above, the two owners of Monteverro, Julia and George Weber. Fifty hectares of Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlo and Petit Verdot vineyards with sea view, tended like gardens, together with Syrah and Grenache, a superb barrique cellar and six labels, two white and four red, all excellent. Opposite page, left: the commercial Manager of Monteverro Andreas Comploj; right: the oenologist Matthieu Taunay

Andreas Comploj, wine consultant Michel Rolland and consultant Jean Hoefliger. The links with the region are strengthened by an entirely local estate and cellar staff, all of whom know the land and work constantly to uphold the brand's exceptionally high standards. This year the estate is celebrating the 10th anniversary of the first harvest. Only fifteen years after its launch, when the first vines were planted on land with a rather special red clay and limestone soil, Monteverro has been transformed into a wine production business with an enviable reputation on the international scene. It is now listed among the greats of the major wine producers. The estate's first four wines - Vintage 2008 - made their debut in 2011 - Monteverro, from Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot grapes; Terra di Monteverro, made from the same grapes but with greater immediacy; Tinata, made from Syrah and Grenache, and Chardonnay. In 2015 the range was joined by two new products – Verruzzo (Cabernet Sauvignon, Cabernet Franc, and Merlot with a small amount of Sangiovese) and Vermentino di Monteverro. The six labels, four reds and two whites, are produced using organic methods and are inspired by a philosophy that emphasises quality rather than trends, and last year they set out on the path towards certification, which will reach its goal in 2019. In this magical setting





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visitors can visit the Cantina Monteverro and the vineyards by appointment. A visit to the wineshop is, of course, almost obligatory, and here it is possible to buy even the carefully stored older vintages, as the cellars have been designed to help the wine retain all its finest attributes.

The temperature inside is kept at a constant 18° for optimum conservation, avoiding changes in the wine caused by temperature swings. Nothing in this winery is left to chance – painstaking work, unrivalled attention to every stage of the process, artisanal methods throughout and a dedication and skill that brings out the best in every vine, all vital elements in the production of wines that can hold their own against the world's greatest labels.

monteverro.com

