



MONTEVERRO

Toscana

PRESSKIT

THE WINES

VERMENTINO

The proximity to the coast and the hot summers make the vineyards of the Maremma the ideal location for red wines. However, there is one white wine grape which also does very well under these conditions: Vermentino. Fresh, fruity white wines with a fine, mineral-rich quality can be obtained from it, with a scent of summer grasses and blossoms and tones of quince and pears. This variety actually originated in Spain, but it has also been treasured in Liguria and Sardinia for the production of white wines which are especially well suited as an aperitif or as an accompaniment to shellfish. For Julia and Georg Weber, their light, delicate Vermentino, which they vinify exclusively in stainless steel tanks, embodies the *joie de vivre* of Italy — and yet with careful handling, this variety can develop complexity and depth.

CHARDONNAY

Even if the formative stylistics for this wine come from Burgundy, it is still one hundred percent Tuscan. The influences of the sea breeze and the cool nights make it possible to produce this wine from selected single vineyards. And with its elegant, silky texture, its freshness and finesse, it demonstrates its link to its great forebearers. Its golden-yellow color, its complexity, and its tones of caramel and toasted bread arise thanks to its vinification in small oak casks and the concrete egg, while its aromas of lemon, pears, quince, and pineapple, of almonds and ripe apples, arise from the ideal climatic conditions. The Webers are great lovers of Chardonnay, and the production of this white wine in the smallest quantities (only around five thousand bottles per vintage) represents an endeavor very close to their hearts.

VERRUZZO

The entry into the world of our red wines is formed by this uncomplicated cuvée which, through its Sangiovese content, represents the recognition of the winegrowing tradition in Tuscany. But at the same time, with the classic Bordeaux varieties of Cabernet Sauvignon, Merlot, and Cabernet Franc, it bears the spirit of Monteverro. Verruzzo is matured for approximately one year in used oak barrels. When young, it already shows itself to be charming, soft, and accessible, and it is a popular, versatile accompaniment to food. It owes its dynamics to the Sangiovese, its power and structure to the Cabernet Sauvignon, its spice to the Cabernet Franc, and its smoothness to the Merlot — taken all together, an Italian cuvée filled with aromatic qualities and elegance. Julia and Georg Weber view this wine as particular recognition of their terroir, and they named it after the close-by hilly landscape of Monte Verruzzo — in Italian, *verruzzo* is an affectionate term for a young wild boar.

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TERRA DI MONTEVERRO

This could be called the second wine to our top wine Monteverro, its little brother, so to speak. Because the Terra is obtained from the same grape varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot — and it is therefore likewise a classic Bordeaux cuvée. Strict selection in the vineyards, harvesting by hand, and the greatest care in the winery are also to be taken for granted here. The difference: some of the grapes originate in different plots, and the precise blending proportions of the cuvée may also vary. A wine with an excellent price-to-quality relationship which in early years already shows itself to be genuinely open and accessible, one which entices both with the aromas of the Mediterranean scrub and with the fruit tones of cherries and red berries. Julia and Georg Weber treasure their “little supertuscan” because it is a wine for all occasions, one which reflects the spirit of Monteverro.

TINATA

An homage to the great grape varieties of the Rhône, Syrah and Grenache, and proof that they also yield outstanding quality in southern Tuscany. Expressive, spicy, and yet extremely elegant, even supple, that is how the second top cuvée of the winery after Monteverro presents itself. The grapes grown on one of our best slopes, around a centuries-old cork tree, in the immediate proximity to the Mediterranean scrub whose typical aromas of lavender, rosemary, and thyme make their way into the wine. This cuvée made from the two Southern French varieties — Grenache stands for freshness and elegance, Syrah for fruit, power, and body — makes this complex and deeply flavorful wine an exception in Tuscany. Georg Weber dedicated it to his mother (her nickname is Tina), a great lover of the wines from the Rhône Valley.

MONTEVERRO

Our flagship. A true Premier Grand Cru from the Maremma, composed of the classic Bordeaux varieties of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot, and yet with the unmistakable character of the Tuscan coast. A wine that is ambitious in every respect — the grapes come exclusively from the top vineyards on our slopes that run gently as far as the sea, the wine matures for twenty-four months in barriques (small oak casks) from the best cooperage houses in France (70–80% new wood) and then ages for two years in the bottle. This helps it to achieve an incomparable power and complexity, a noble coolness and elegance. Its impressive multitude of aromas — blackberries, black currants, sour cherries, herbs and spices, menthol and licorice, vanilla and caramel — increases from year to year. For Julia and Georg Weber, Monteverro is a unique declaration of love for their terroir: a top wine from the south of Tuscany that can stand up to the greats of more northern locations.

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GRAPPA

Grappa has also been produced at Monteverro since the 2012 vintage. Here, as well, the highest standards of quality come to fruition. The marc originates from some of our selected Merlot, Cabernet Sauvignon, and Cabernet Franc vineyards. After the pressing, it is cooled to 5° C (41° F) and brought to the distillery within twenty-four hours. Once there, it is distilled according to the traditional and especially gentle process in small copper flasks at a low temperature. The result is an extremely pure and soft grappa that is full-bodied and rich in aromas of Mediterranean blossoms and herbs. A Grappa Riserva is also offered which has been aged in small oak casks for thirty-six months.

OLIVE OIL

In the middle of the vineyards of Monteverro lies an old olive grove which we recultivated in 2003 in the spirit of natural biodiversity. Some of our olive trees are over a hundred years old. They include the classic Tuscan varieties of Frantoiano, Leccino, Moraiolo, and Pendolino. All of the work in the grove is carried out by hand, up to and including the harvest in the traditional manner. The freshly picked olives are brought directly to the local oil mill and cold-pressed at a temperature below 27° C. (81° F.) in order to achieve the best freshness and quality and to avoid any oxidation.

Our Premium Olive Oil distinguishes itself through its purity, freshness, and elegant fruit. With its pleasant spiciness, it goes well with Mediterranean dishes such as grilled fish, vegetarian antipasto dishes, or simply on a slice of fresh white bread with some crushed garlic.