

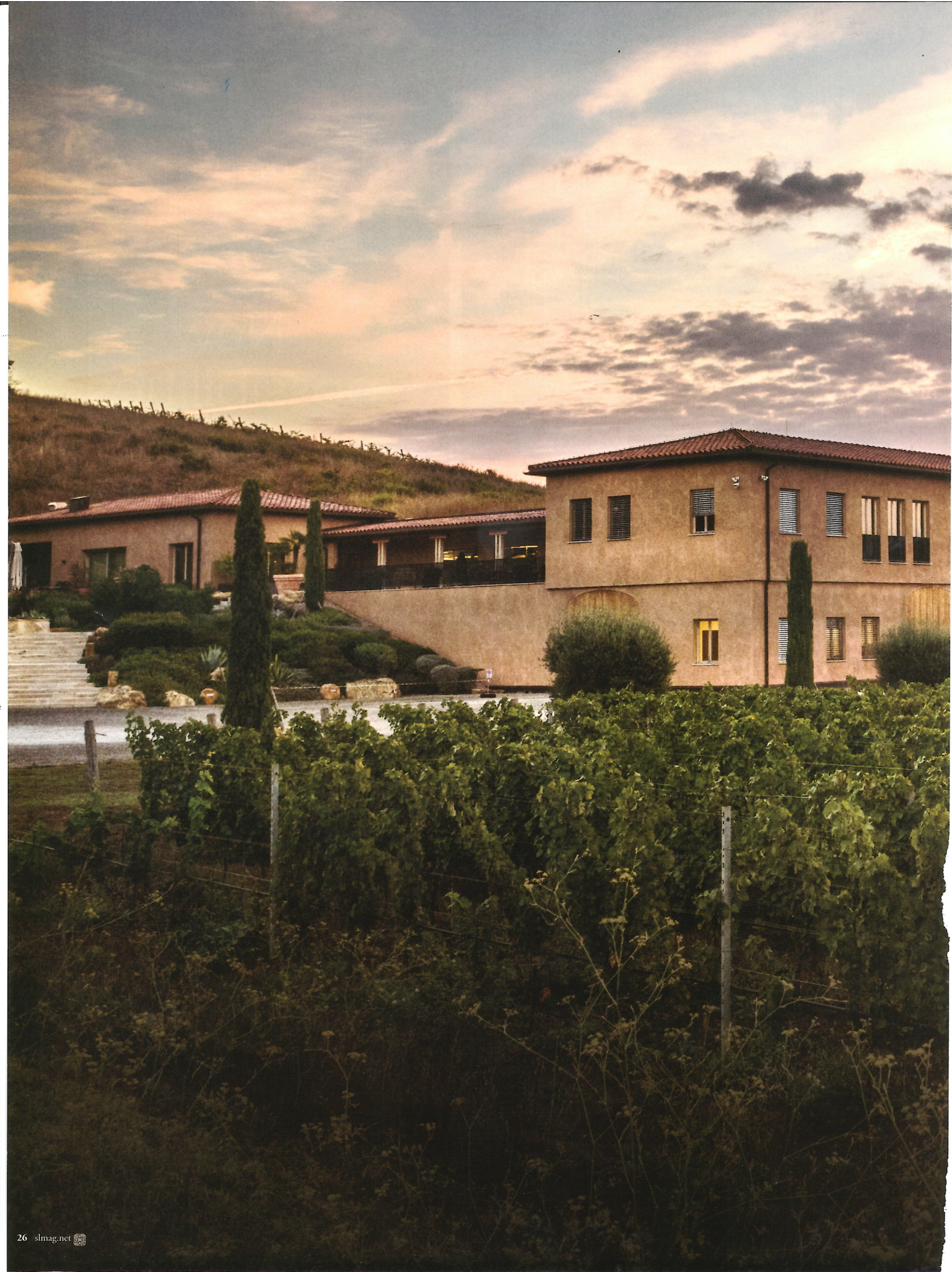
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MONTEVERRO

An Italian pioneer winery now at your fingertips

Written by Genevieve Moore

"I was finishing a winery tour in Piedmont, the initial goal of my Italian trip, when I decided to finally take some time to visit a small boutique winery I've heard about that has been peeking my curiosity for quite a long time," Brad Morley, owner of Cana Wine Company, excitedly recalls regarding his recent visit at Monteverro winery over a lunch at Moto restaurant in Nashville. "As I drove down the long straight road (which is rare in Italy) following my GPS towards the Monteverro's location, I got a feeling I might drive past it. Well, as I progressed, I soon passed a group of beautifully maintained olive trees and came across a magnificent winery on my left, thoughts of 'are you serious,' were rumbling off my lips."

Monteverro is a best-kept secret winery at the foothill of the medieval Capalbio, in the southernmost part of Tuscany, nestled on three gentle slopes on the Costa D'Argento. The winery tour begins with a drive-up to a fascinating terrace

overlooking the vineyard with the light blue enchantment of the Tyrrhenian Sea on the horizon.

Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot and additionally, Chardonnay, Syrah and Grenache, are the varietals farmed organically under the Tuscan sun. A true philosophy of respect of the terroir, and a precise block selection, drives the farming and winemaking at the vineyard. This translates into micro harvests meaning the grapes are harvested in small cases when they have reached their ideal ripeness point, and each lot is then tracked up into the barrel. The fermentation process is natural, so no preselected yeast is added. In addition, to be more gentle to the wine, all vinification process is done by gravity with a special crane system.

It is just during the blending phase where the best barrels end up in the flagship wine Monteverro and the remaining are the basis for Terra di Monteverro, the second wine and entry-level Verruzzo, the other two Cabernet based wines of the range.









In 2011 the first four wines of vintage 2008 made their debut: Monteverro, from Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot, Terra di Monteverro, the same blend but more immediate; Tinata, produced with Syrah and Grenache, and Chardonnay. Later on, the offerings were enriched with two new products: Verruzzo, Cabernet Sauvignon, Cabernet Franc, Merlot with a small percentage of Sangiovese, and Vermentino di Monteverro.

“Even before I tasted these wines, I was drawn to the attention to detail and to the drive given to each bottle, as I do the same with Brad Morley Selections (bradmorleyselections.com), which is based on those values and sold worldwide through its parent company CANA Wine Company.” adds Morley.


This is the same passion that brought a young Georg Weber, owner of Monteverro, to discover the area at the beginning of 2000, “I arrived in this paradisiac place” –recalls Weber - “between the hills and the sea, and I felt the summer breeze and breathed in the Mediterranean perfumes arising from the scrub. And in that moment, I decided that was the right place, with the exact potential, I was looking for for my winery project.” In the meanwhile, Monteverro has blown the candles on the 10 harvests already.

“I am a huge fan and a true believer that Monteverro is producing the rival to the well know top producers of Super

Tuscan and Italian Chardonnay’s. I am proud to have been chosen to represent this fantastic winery,” Morley expresses.

As beautifully stated in Morley’s experience, it goes without saying that the Monteverro people work daily exuding passion and dedication, without ever compromising: from using organic farming principles since the beginning in 2003, to implementing innovative vinification techniques, the results are beyond all expectations. Their mission is and always will be to strive for a sustainable balance between soil and vine. “Monteverro has been investing a lot of time in vineyard research, working with several Italian universities,” explains Matthieu Taunay, winemaker of the winery since the beginning. The aim is to grow knowledge of the various parameters: hydric stress of plants, presence of beneficial insects and monitoring of harmful insects, but also the effects of new natural plant protectors.

Respect and authenticity: As authentic the surroundings are, with long beaches and untouched nature, and rich in art and history, so are the wines, the best expression of what Maremma terroir has to offer.

Monteverro is now available in the United States via e-commerce from Nashville’s own local business, Cana Wine (canawineco.com). 

For more information on visiting Monteverro Vineyard
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