

TENUTA MONTETI

Capalbio ~ Toscana



We are in Capalbio, Tuscany

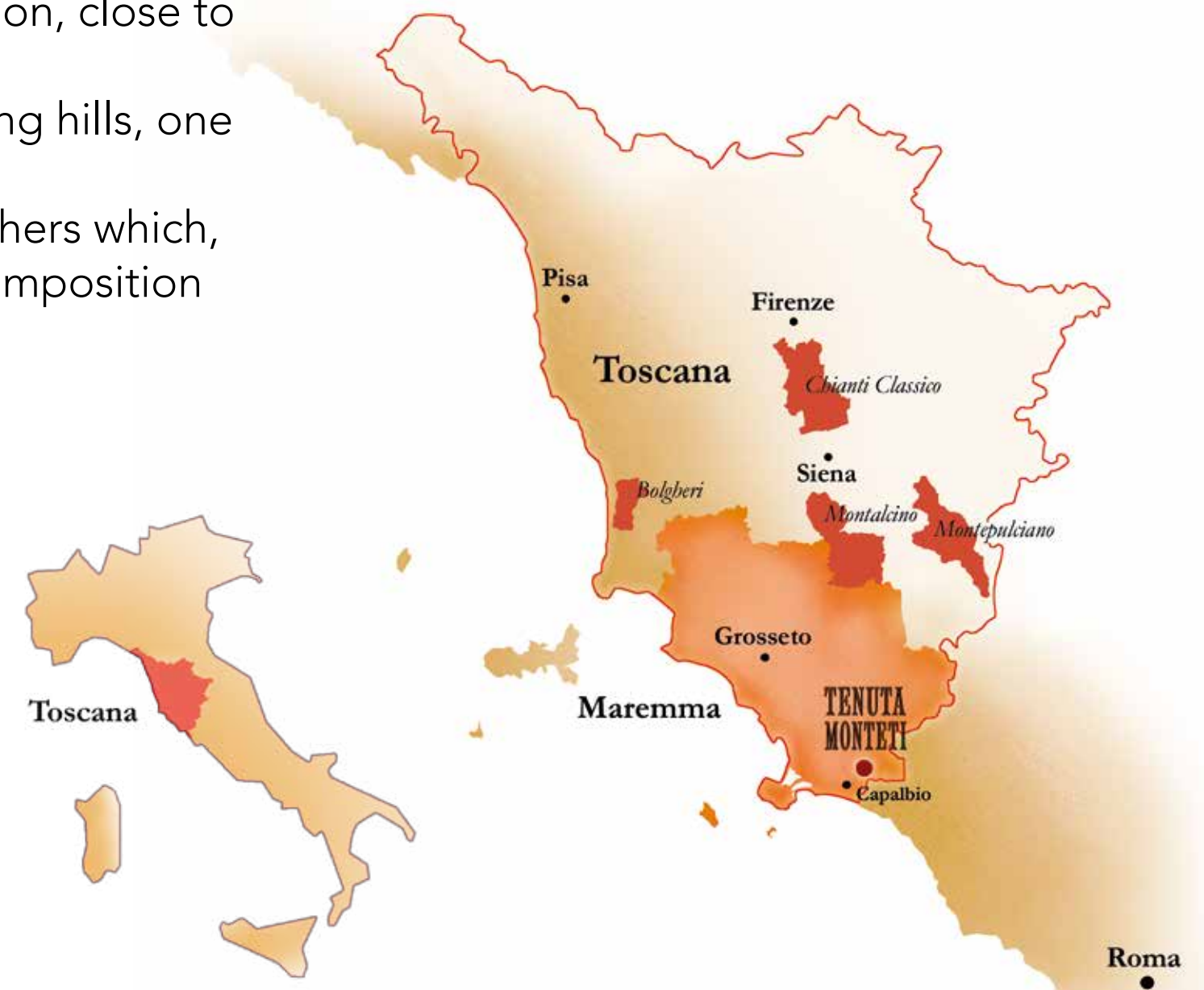
TENUTA
MONTETI

Capalbio ~ Toscana

We are in Tuscany, in the southern part of the Maremma region, close to the medieval village of Capalbio.

On clear days, from the top of the vineyard behind the sloping hills, one can catch sight of the sea.

We produce two red wines, Monteti and Caburnio. Two brothers which, while sharing the same stylistic research, differ in terms of composition and maturation. They are flanked by the young TM Rosé.



Our story

TENUTA
MONTETI

Capalbio ~ Toscana

We are a family run estate. It was here, between this woodland and Mediterranean scrub, that towards the end of the 1990s Paolo and Gemma Baratta found the ideal conditions to realize their project: produce wines with personality and unmistakable elegance, in an area yet to be discovered. Where there was pastureland and two old barns, Paolo, in harmony with the previous vegetation and traces of the old grazing grounds, has created an exemplary vineyard and an underground winery, that blends perfectly into the landscape, planned down to the finest details to work with gravity and in complete harmony with the vineyard parcels. Eva, their daughter, and her husband Javier Pedrazzini joined the estate in 2010 and are today respectively general manager and responsible for the commercial section.



The Monteti and the guardians

The Tenuta takes its name from the Monteti hill, that protects us from the strong Mediterranean winds creating an ideal microclimate thanks to which the vines can benefit from a gentle marine breeze.

During the preparation of the land we uncovered some gigantic boulders. They were so beautiful and monumental that we decided to place them between the vineyards as guardians. Naturally, they have become the symbol of the estate.

TENUTA
MONTETI

Capalbio ~ Toscana



The vineyard

We work about 28 adjoining hectares of vines, with an excellent south-easterly and south-westerly exposure, a mean altitude of 145 m above sea level, which is just over 15 km away. The soil has a complex structure, stony on a substratum of clay, that guarantees good drainage maintaining coolness and moisture at deeper levels. It is a high density vineyard, 6,600 plants per hectare.

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot and Alicante Bouschet are laid out in the vineyard like a chessboard.

The plants are all worked manually and special care is devoted to maintaining a balanced relationship between leaf surface and bunches to obtain a contained yield of high quality.

TENUTA
MONTETI

Capalbio ~ Toscana



Our agronomic recipe

TENUTA
MONTETI

Capalbio ~ Toscana

Over the years we have developed and continue to refine our agronomic recipe in the name of respect for the land and environmental sustainability; a combination of technological innovations and environmentally friendly and organic agricultural practices, tailor made for our soil, our climate and the needs of the vines, bearing in mind our high quality objectives. The ability to monitor the above and below-leaf humidity-temperature ratio enables us to intervene only when truly essential, moreover mostly organically. Biological pest control with Ladybird and Anagyrus launches lets us take care of biodiversity. Precision agriculture allows us to make target operations, from fertilizing to different kinds of pruning, parcel by parcel. These are a few of the steps we have achieved along the path of our continuous research.



TENUTA MONTETI

Capalbio ~ Toscana



Watchword: selection

TENUTA
MONTETI

Capalbio ~ Toscana

With the green harvest in mid-summer the best bunches to leave on the plant are chosen. The final harvest is strictly manual and the bunches selected in the vineyard by the harvesters undergo further selection by designated workers on the cellar roof, both before and after entering the destemming machine. The grapes are crushed gently and enter the cellar by sliding, with the help of gravity, down through the steel pipes that convey them into the vats below.



The parcels

With experience and research we have identified several parcels and sub-parcels in the vineyard. We monitor their vegetative development throughout the year and at harvest time we inspect them row by row to select those destined for Monteti, Cabunio or TM Rosé. Each parcel is then vinified separately and is also kept apart during the wooden or steel maturation phase until the time of blend composition. This permits us, respecting the characteristics of the vintage, to give each wine the best means for its full expression.

TENUTA
MONTETI

Capalbio ~ Toscana



TENUTA MONTETI

Capalbio ~ Toscana



In the vat room

Fermentation of the crushed grapes occurs spontaneously in thermo-regulated stainless steel vats, thanks to the indigenous yeasts present on the berries and in the air. The results are significant in terms of aromatic complexity, further confirming the link between our wines and their terroir. Several times a day we punch down the grape cap of the musts, to avoid the use of pumps and preserve the integrity of the skins. The latest technology is used in the cellar to enable constant monitoring of musts and wines.

TENUTA
MONTETI

Capalbio ~ Toscana





TENUTA
MONTETI

Capalbio ~ Toscana

In the barrel cellar

Gravity brings the wine down from the vat room to the barrel cellar. For every variety and parcel destined for Monteti or Caburnio, we select French oak barriques and tonneaux made from wood grown in different forests and subject to different levels of toasting, according to our ageing objectives. The use of new wood obeys defined criteria and limits for each of the wines.

We manage to drastically reduce the use of sulphites thanks to prolonged contact of the wine with the rich in natural antioxidants lees and the continuous checking of the oxygen exposure levels.

TENUTA
MONTETI

Capalbio ~ Toscana



MONTETI

I.g.t. Toscana

Monteti extracts elegance from the strength of our stones and the Maremma landscape. A wine of exceptional character and style, which combines depth and density with finesse and longevity.

Blend of Petit Verdot, Cabernet Franc and Cabernet Sauvignon. It matures for 20 months in French oak barriques, 70% of which are new. Two years minimum of bottle ageing before being released onto the market.

First vintage produced: 2004



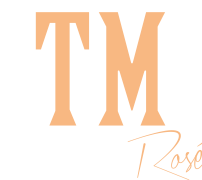
Caburnio

I.g.t. Toscana

Immediacy, fragrance, structure and smoothness are its characteristic features. Caburnio combines the character of the land with freshness and a sumptuous drinkability.

Blend of Cabernet Sauvignon, Merlot and Alicante Bouschet. It matures for 14 months, part in steel and part in French oak barriques and tonneaux, 30% of which are new. One year minimum of bottle ageing before being released onto the market.

First vintage produced: 2004



I.g.t. Toscana

A fine wine with a luminous pale onion-skin colour and seductive aromas of summer fruits and citrus. Our delicate and fresh homage to the nearby sea.

Blend of Merlot and Cabernet Franc. Early manual harvesting, soft pressing, low temperature fermentation in stainless steel vats and cold tartaric stabilization before bottling.

First vintage produced: 2015



TENUTA MONTETI

Capalbio ~ Toscana

Sustainability

In 2016 we entered the Ministry for the Environment's program "V.I.V.A. The Sustainability of Wine". In January 2017, after a year of collecting documents ranging from the amount of water used for irrigation to the metres of tape used to close the wine cases, we arrived at the water and carbon footprint calculation of a single bottle of Monteti and Caburnio and, based on this, the product certification for both of them. On the back of the bottles is a QR code that allows the consumer to access the wine sustainability parameters in the relevant page of the Ministry's website.

The V.I.V.A. program does not just photograph the state of things, but provides guidelines for continuous improvement of the practices carried out, with the aim of reducing the calculated footprints. This is why the certificate has to be renewed every two years with a new audit, which must verify, data in hand, that the company has implemented the improvements that were set two years previously.

It was a natural landing for us, confirmation of our philosophy both in the work in the field and in the industrial part of the cellar. We firmly believe that the search for quality must be united with environmental sustainability values and social responsibility. Today's work is a commitment to the future.

TENUTA
MONTETI

Capalbio ~ Toscana



Cert. n° 212970-2017-OTH-ITA-DNV

The carbon footprint of our wines is complying with the ISO/TS 14067:2013 as evaluated in the AIR indicator of V.I.V.A. certification



MONTETI Caburnio