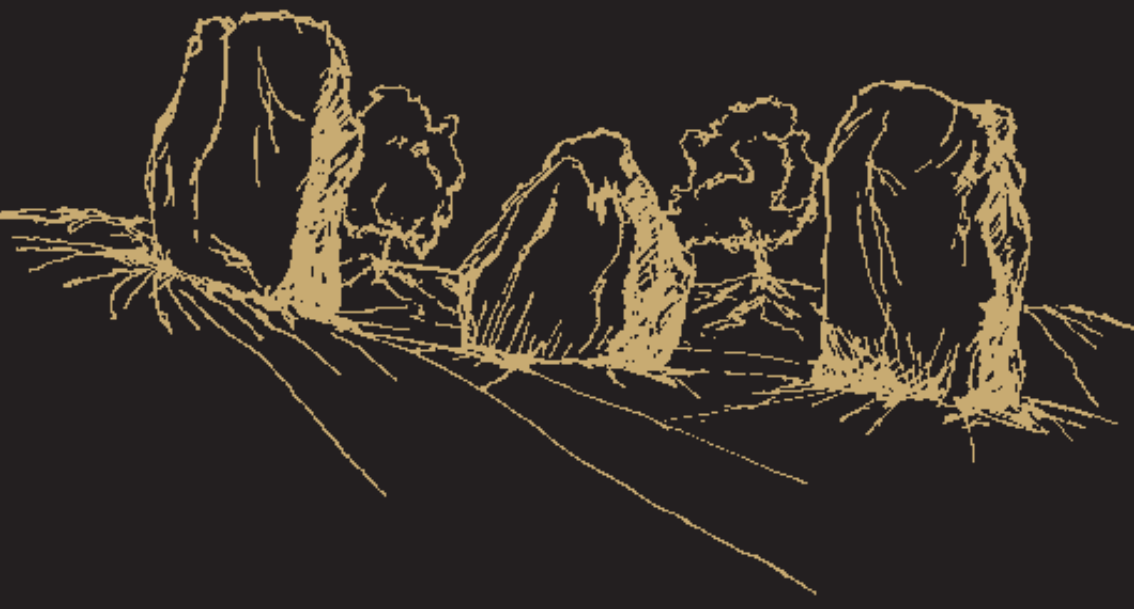




TENUTA
MONTETI



Tenuta Monteti is the result of a long nurtured project which I have pursued with great determination. First ideas date back to my youth in the vineyards of northern Italy. But after many years, it is here, in the Tuscan Maremma, in the Capalbio area, that I have found the ideal conditions for producing wines of great quality with their own personality, wines which are the expression of a land that is both picturesque and archaic and are the result of special care and attention to the soil.

Over the last six years we have determinedly used our energies to prepare the land to organize the overall structure and running of the business, and to build the winery. Carlo Ferrini has been at my side from the very beginning.

I also have the valuable help of two young assistants: Roberto Rossi oversees the agricultural side, Andrea Elmi is our oenologist and deals also with the sales. Both are enthusiastically involved in the production of our two wines: Monteti and Caburnio, following highly selective procedures.

We will make our debut in 2006 with the 2004 year. In the meantime I would like to present some images, information and figures about Tenuta Monteti.

Paolo Baratta

A handwritten signature in black ink, reading "Paolo Baratta". The signature is written in a cursive, flowing style with a long, sweeping underline that extends to the right.



Tenuta Monteti is in Tuscany in the southern part of the Tuscan Maremma. The traditional image of the Maremma is that of a mostly uncultivated land surrounded by woods. The agricultural activities carried out have left its archaic charm intact.



Long and careful investigation and research has led to the choice of this particular area to put the project into practice. It is a land of contrasts between the sea the 'maquis' and the countryside which offers ideal climatic conditions, a suitable soil and a perfect exposure.



Beyond the Tenuta, over the Monteti hill lies Capalbio a delightful medieval town perched on a nearby hilltop. It is a place of historic and cultural importance and a well known tourist attraction with its splendid beaches on the so-called 'silver coast'.





The Tenuta is in a hilly area between 100 and 145 meters above sea level. The whole consists of 60 hectares of which 25 are planted with vines, with an exposure to the south east and south west.





The soil has a complex composition.
It retains moisture deep down; if necessary
a drip fed irrigation system is available.





Both the small stones which in the past have been heaped by the side of the fields and the gigantic ones excavated during the preparation of the land for planting have been left around the fields.

Their primitive aspect contrasts with the neat rows of the vines and is one of the characteristic features of Tenuta Monteti.





The vines have been selected taking into account the climatic conditions and their capacity to exalt the characteristics of the soil. Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Alicante, Merlot have been planted. The four vineyards have each been divided into 25 sections. Particular care has been dedicated to the maintenance of a balanced relation between canopy surface and the bunches of grapes.



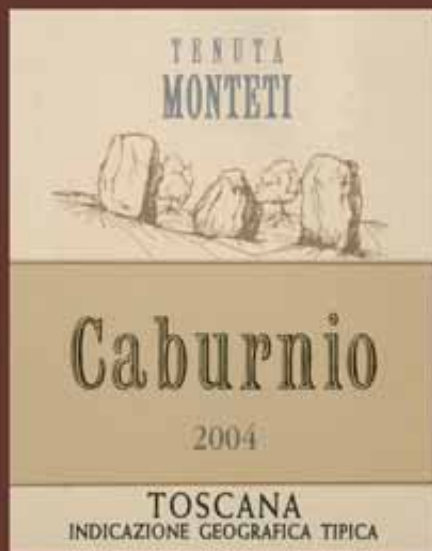
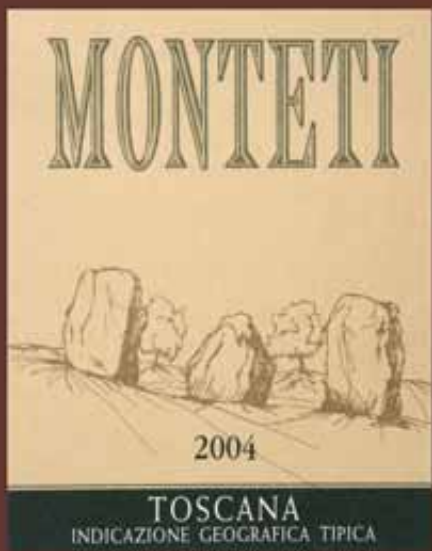


The keyword for us is selection. Each hectare section corresponds to a separate harvest and vinification; the various components are kept separate throughout a part of the aging process in barrique. In this way we can pick out the products which are most suited to make up the wines of Tenuta Monteti. In fact rather than a 25 hectare estate it can be called an estate of 25 times one hectare.





The grapes once picked are taken directly on to the roof of the vat-room. Following a further selection process, the grapes once crushed, flow along the stainless steel tubes into the vats. State of the art technologies have been used in constructing the winery to be able to monitor every aspect continually.



The wine reaches the barriques from the vats by force of gravity and is decanted twice a year. Several types of barrique have been chosen from different forests of origin with varied degrees of toasting, according to their suitability for our wines. The use of new barriques is limited following definite criteria for each of the two wines.



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