

MONTECUCCO

The Doc Montecucco is very recently, in fact it was first produced in 1998.

The territory is situated on the slopes of Mount Amiata.

The composition of the soil is predominantly made up of fragmented sandstone, and it is characterized by the presence of lava, deposited when the Monte Amiata volcano was active. The wines produced in the DOC Montecucco have particular characteristics of minerality and sapid, thanks to the particular composition of the soil and mild climate.

The types are: white Montecucco, Montecucco vermentino, Montecucco rosso and Montecucco Sangiovese, plus reserves.

Tour Program
Meeting point at 9.30 a.m.
Visit two wineries, including tastings and lunch
17.00 * time of return to the original meeting point
The time of return is subject to slight variations

Prices – Montecucco tour

2 persone € 400,00

3 persone € 470,00

4 persone € 660,00

5 persone € 730,00

6 persone € 780,00

7 persone € 850,00

8 persone € 920,00

