

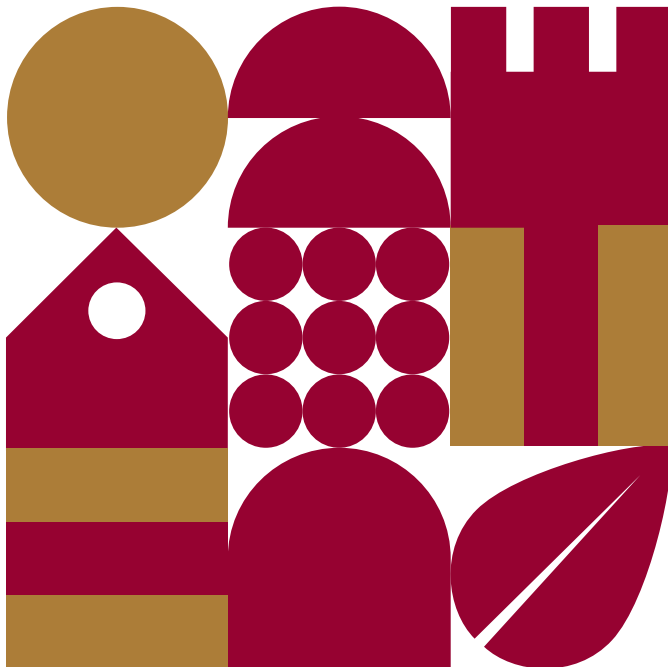
CONSORZIO DI TUTELA



VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

TOSCANA



ANTEPRIMA
DEL VINO NOBILE
DI MONTEPULCIANO

23-28 MARCH 2022

HISTORY

OF VINO NOBILE DI MONTEPULCIANO



Vino Nobile di Montepulciano obtained the highest possible recognition of Denominazione di origine Controllata e Garantita (DOCG) on 01/07/1980 after the Denominazione di origine Controllata (DOC) in 1966.

Afterwards there have been made some modifications on the Law of Production, the latest one on November 2010. In Italy, the first ever State DOCG bottle neck-sticker was placed on a bottle of Vino Nobile di Montepulciano. The DOC and DOCG have made a significant contribution towards a renaissance for Vino Nobile di Montepulciano which, with about 7 million bottles put on the market in 2021 (as well as another 2,5 million of Rosso di Montepulciano DOC) and 75 bottling wineries, represents Montepulciano's main production activity.

There have been tangible positive results in terms of linked activities and employment in the town and the surrounding area. The constant growth of the appellation over the last twenty years can surely be described as a renaissance for Vino Nobile di Montepulciano, considered one of the best established winemaking phenomena in Tuscany.

It is hard to identify a precise date when the word "Nobile" began to be used to describe the wine of Montepulciano, but it is generally thought to be around the late 18th century. However it is true that the art of wine in Montepulciano has been recognised since ancient times:

– 2000 years ago Titus Livius mentioned it in his "History of Rome"; – Pope Paul III Farnese knew it well in 1549:

"perfect both in winter and summer....His Holiness drank it...";

– Francesco Redi listed the quality features of Tuscan wines in 1685, using Bacchus as a mouthpiece: "...pour the manna of Montepulciano... Montepulciano is king of

all wines!";

- In 1759 Voltaire praised Montepulciano wine in *Candide*.

The use of the word "Nobile" is well-documented in the books of Montepulciano's cellars from 1829 or 1830, but in his "Statistica Agraria della Val di Chiana, Libro Quarto" (1830) Prof. Giuseppe Giuly (a lecturer at the University of Siena and member of the Accademia Economica Agraria "I Georgofili" in Florence) describes in abundant technical detail the grape varieties and vinification and preservation methods for *Vino Nobile di Montepulciano* production.

So *Vino Nobile di Montepulciano* was already used as a distinct term and product from *vino Aleatico*, *Moscato*, and so on. Further evidence is provided by an expense account from the late 18th century, with which Giovan Filippo Neri, Governor of the Royal Retreat of S. Girolamo, sends wine from Montepulciano and *Vino Nobile* as a gift for the removal of Suor Luisa Sisti to the Convent of S. Petronilla in Siena: "...to reimburse the cook of Casa Morsichi, *Vino Nobile* taken as a gift to the Conservatorio known as the Conventino...".

Since then a stream of references and recognition have followed, including the Winemaking Exhibition of the provinces of Siena and Grosseto in 1870. Participants included some *Vino Nobile* made by various wineries in Montepulciano. Increasing distinction was made between *Vino Nobile* and the other wines made in Montepulciano (*andante*, mediocre; *comune*, ordinary; *scelto*, selected) and the name of *Vino Nobile* began to denote a product of higher quality with recognised production methods marketed as such. In the 20th century the use of the name *Vino Nobile di Montepulciano* was further strengthened thanks to the establishment of new productive realities.

Some of the wineries active at that time are still making and selling *Vino Nobile di Montepulciano* today as they did in the early 19th century. These wineries played a leading role in the first legal recognition of 1966 when *Vino Nobile di Montepulciano* was awarded DOC status in accordance with Law 930. All the historical information can be traced through bibliographical references and original documents at the wineries and Consorzio.

VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



THE LAW: The first production regulations were drawn up on July 12 1966. In 1980 VINO Nobile di Montepulciano was granted the Denominazione di Origine Controllata e Garantita, and was the first wine to be released with the top classification recognised by Italian legislation. The most recent modifications were approved by decree on November 9th 2010.



PRODUCTION ZONE: The territory of the commune of Montepulciano excluding the area of the Valdichiana, and limited to vineyards situated between 250 and 600 metres above sea level.



THE GRAPES: Sangiovese, minimum 70% may be joined up to 30% by other varieties authorized for the Tuscany Region.



YIELDS: The maximum yield of grapes per hectare is 8 tons.



AGEING: Vinification and compulsory ageing must take place within the territory of the commune of Montepulciano. Wine with the appellation VINO Nobile di Montepulciano D.O.C.G. must undergo an ageing period of at least two years, starting from January 1st following the harvest. Within this period producers may choose from the following options:

1. 24 months of maturation in wood
2. 18 months minimum maturation in wood and the remaining months in other ageing vessels.
3. 12 months minimum in wood and six months minimum in bottle and the remaining months in other ageing vessels. In the second and third cases, the beginning of wood ageing must not be after April 30 of the year

following the harvest.

Wine with the appellation Vino Nobile di Montepulciano DOCG cannot be released before the end of the two years maturation prescribed by law, with the starting date being January 1st of the year following the grape harvest.



BOTTLING: Bottling operations must take place within the vinification zone. Wine with the appellation Vino Nobile di Montepulciano DOCG which does not qualify as riserva may be bottled in the entire territory of the region of Tuscany by cellars which have been bottling Vino Nobile di Montepulciano DOCG for at least three years before the present production regulations came into effect.



RISERVA: Wine with the appellation Vino Nobile di Montepulciano DOCG deriving from grapes with a minimum natural alcoholic content by volume of 12.50% and subjected to an ageing period of at least 3 years of which six months must be in bottle, may have the added qualification riserva on the label, with the minimum time to be spent in wood as stipulated.



CHARACTERISTICS: Minimum total alcoholic strength by volume: 12.50%, for the Riserva 13.00% Minimum total acidity: 4.5 g/l Minimum net dry extract: 23 g/l.



ROSSO DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA



THE LAW: DOC production regulations approved by presidential decree on December 21st 1988 and subsequent modifications as prescribed by decree on November 9th 2010.



PRODUCTION ZONE: The territory of the commune of Montepulciano excluding the area of the Valdichiana, and limited to vineyards situated between 250 and 600 metres above sea level.



THE GRAPES: Sangiovese, minimum 70% may be joined up to 30% by other varieties authorized for the Tuscany Region.



YIELDS: The maximum permitted yield of grapes for the production of “Rosso di Montepulciano” DOC is 10 tons per hectare of specialized vineyard.



AGEING: “Rosso di Montepulciano” DOC may not be released before March 1st of the year following the grape harvest. Within sixteen months from January 1st following the harvest, wine qualified for the appellation “Vino Nobile di Montepulciano” DOCG, may be re-classified as “Rosso di Montepulciano” DOC as long as it fulfils the conditions and requirements laid down by the production regulations.



CHARACTERISTICS: Minimum total alcoholic strength by volume: 11.50% minimum total acidity: 4.5g/l minimum net dry extract: 21 g/l

VIN SANTO DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA



THE LAW: DOC production regulations approved by G.U. Serie generale n.269 on November 16th 1996 and subsequent modifications as prescribed by decree on November 9th 2010.



PRODUCTION ZONE: The production zone of the DOC wines "Vin Santo di Montepulciano", "Vin Santo di Montepulciano Riserva" and "Vin Santo di Montepulciano" Occhio di Pernice, covers the territory of the commune of Montepulciano excluding the low-lying area of the Valdichiana.



THE GRAPES: "Vin Santo di Montepulciano" and "Vin Santo di Montepulciano" Riserva: Malvasia bianca, Grechetto bianco (locally known as Pulcinculo), Trebbiano Toscano, either singly or together, for a minimum of 70%. A maximum of 30% of other white varieties may be included on condition that they are authorized to be cultivated within the Tuscan Region. Aromatic varieties may not be included. "Vin Santo di Montepulciano" Occhio di Pernice: Sangiovese (Prugnolo Gentile) minimum 50%; other varieties recommended or authorized to be cultivated within the Tuscan Region, either singly or together, up to a maximum of 50%.



AGEING: Vinification, storing, and compulsory ageing of the wines must take place within the territory of the commune of Montepulciano. Bottling must take place within the province of Siena. The maximum permitted yield of the grapes in wine at the end of the ageing period must not exceed 35% of the fresh grapes. Traditional vinification is carried out as follows: The grapes must be carefully selected at harvest-time and laid out to dry in suitable premises; partial drying - out with ventilation is permitted, and the sugar content after the drying process must reach 28% for the "Vin Santo di Montepulciano" DOC.

and at least 33% for the “Vin Santo di Montepulciano” Riserva DOC and the “Vin Santo di Montepulciano” Occhio di Pernice DOC. The grapes must not be crushed before: December 1st following the harvest for the “Vin Santo di Montepulciano”; January 1st of the year following the harvest for “Vin Santo di Montepulciano” Riserva and “Vin Santo di Montepulciano” Occhio di Pernice. Storing and ageing must take place in wooden vessels not exceeding a capacity of 300 litres for “Vin Santo di Montepulciano”, in casks not exceeding a capacity of 125 litres for “Vin Santo di Montepulciano” Riserva, and in casks not exceeding a capacity of 75 litres for the “Vin Santo di Montepulciano” Occhio di Pernice. The minimum ageing period in wood is three years for “Vin Santo di Montepulciano”, five years for “Vin Santo di Montepulciano” Riserva, and six years for “Vin Santo di Montepulciano” Occhio di Pernice.



CHARACTERISTICS:

“Vin Santo di Montepulciano”:

Minimum total alcoholic strength by volume: 17% of which at least 2% is unconverted; minimum dry extract excluding sugars: 20 g/l. minimum total acidity: 4.5 g/l volatile acidity: a maximum of 40 mEq/l

“Vin Santo di Montepulciano” Riserva:

Minimum total alcoholic strength by volume 20% of which at least 3.5%; minimum dry extract excluding sugars: 22 g/l minimum total acidity: 4.5 g/l volatile acidity: a maximum of 40 mEq/l.

“Vin Santo di Montepulciano” Occhio di Pernice:

Minimum total alcoholic strength by volume 21% of which at least 4%; minimum dry extract excluding sugars: 25 g/l minimum total acidity: 4.5 g/l volatile acidity: a maximum of 40 mEq/l.

The “Vin Santo di Montepulciano” D.O.C., for all its typologies, must have a minimum alcoholic strength of 12% vol.

METEOROLOGICAL TREND

YEAR 2021



2021 was characterized by a decidedly anomalous meteorological trend, both in terms of rainfall and some high temperature peaks recorded in spring. The total annual rainfall was 510 mm, a decidedly low value, about 25% less than the average annual rainfall of the area, but not unlike that of other years such as 2003, 2007, 2011 and 2017, looking at the last twenty years.

While the total amount of rainfall is aligned with past data, its distribution was exceptional. In fact, of the total 510 mm, 150 mm fell in January and February and 222 mm in November and December, while only 96 mm fell in the period between budbreak and harvesting, that is to say, in the period from April to September. The water consumption of a vineyard caused by evaporation and transpiration on a fine summer day is equal to 3- 4 mm, 96 mm is therefore just enough to compensate the water consumed by a vineyard in a summer month without rain. Despite the dry summer, the plants survived thanks to a rainfall of almost 600 mm between September 2020 and February 2021, which completely replenished the soil's water reserves.

With regard to temperatures, the months that diverged significantly from the averages for the period were March and especially April, which recorded particularly low minimum values. In the night between 7 and 8 April, night temperatures fell below freezing point for many hours, reaching even -7°C on the valley floors, and causing serious damage to the opening buds. In the following days, minimum temperatures fell below zero on several occasions. February, the summer months, particularly June and September, and November, were warmer than average, mainly due to the maximum temperatures.

The vinification of small and concentrated grapes, with a high skin-to-pulp ratio, required considerable attention; in particular, great expertise was required in the management of maceration (duration, handling, temperature, etc.) in order to modulate the extraction of polyphenols.

2021 MONTHLY TEMPERATURES AND RAINFALL
RECORDED IN THE MUNICIPALITY OF MONTEPULCIANO (LAT 43.085 LON 11.844; 335 M ASL)

	Maximum average temperatures (°C)	Minimum average temperatures (°C)	Average temp. (°C)	Averagetemperature deviations from the multi-year monthly average (= indicates deviation within ± 0.5 °C)	Rainfall (mm)	Monthly rainfall deviation from multi- year monthly average (↑ greater than + 20%; ↓ less than -20%; ↔ ± 20%)
Jan.	8.2	1.8	5.0	=	123	↑
Feb.	12.8	4.3	8.5	2.5	27	↓
Mar.	14.1	3.6	8.8	=	9	↓
Apr.	15.9	5.5	10.7	- 1.5	52	↔
May	21.4	9.8	15.6	- 1.0	18	↓
Jun.	29.6	16.1	22.8	2.2	1	↓
Jul.	31.4	18.3	24.9	1.0	5	↓
Aug.	31.4	17.9	24.7	1.0	15	↓
Sep.	27.3	15.1	21.2	1.2	5	↓
Oct.	18.5	9.5	14.0	- 0.8	33	↓
Nov.	14.4	7.8	11.1	1.5	88	↔
Dec.	10.8	3.5	7.1	0.6	134	↑

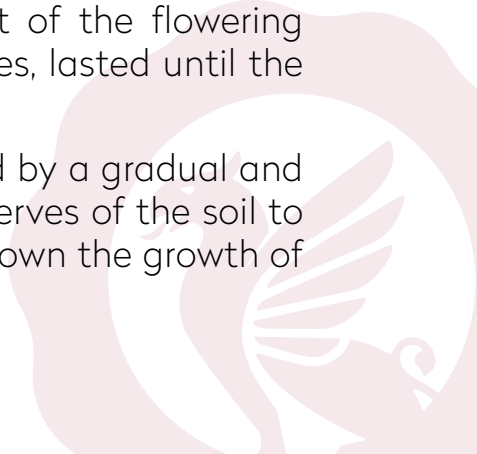
VEGETATIVE-PRODUCTION TREND

Starting from March 25, and until April 3, the average temperatures steadily rose above 10 ° C and the plants started to bud. The arrival of cold air masses in the days that followed caused the temperatures to drop again to the minimums indicated above on 7 and 8 April. The sharp temperature drop caused damage to the vineyards located at an altitude of less than 330-340 m asl; the more advanced the budding and the lower the vineyards, the more serious the damage. In the vineyards with optimal exposure, where some foliage had fully opened, the damage was most serious with a bud mortality as high as 50%..

With the drop in temperatures, which lasted for about two weeks, budding stopped, even at altitudes not reached by the frost, only to resume later and terminate in the last ten days of April.

The growth of the shoots in May was slow and poor, especially in the vineyards affected by the frost, which began to vegetate again thanks to the opening of the latent buds , while in June, with the temperature surge, it accelerated rapidly. June ushered in the typical summer temperatures, also inducing the start of the flowering phase which, in line with budding times, lasted until the middle of the month.

The rest of the year was characterized by a gradual and progressive depletion of the water reserves of the soil to which the plants reacted by slowing down the growth of



the shoots and forming ever smaller leaves and internodes; naturally, the berries also remained very small. In fact, the low temperatures of the first months of the year helped to limit evapotranspiration, but starting from June, with the rise in temperatures, the water consumption of the vineyards also increased. At this point, it was essential to turn over the soil, especially the clayey variety that tends to form deep cracks with the dry weather, in order to limit evaporation as well as the green pruning operations aimed at reducing the foliage load and consequent water transpiration of the plants.

As a paradoxical consequence of the combination of frost and drought, , around mid-July in the “high” areas unaffected by frost, where grapes were present in normal quantities, the plants were already beginning to show the first signs of water stress, while in the “low” areas, where the clusters were very few due to the frost, the plants were still well hydrated.

Towards the end of July, in all the vineyards, the vegetative activity had ceased and veraison began which, partly due to the gradual sprouting and partly due to the scarce water resources of the soil, lasted about one month.

The infrequent and scarce rainfall between the end of August and the beginning of September had only a limited effect on the hydration of the vineyards and the subsequent ripening phase was quite rapid.

The harvesting operations in the various areas of the appellation took place largely in the second fortnight of September. The impact of pathogens and parasites, apart from powdery mildew, was practically zero. Frost and drought have led to a decline in production equivalent to about 30% of the average production of recent years.

Summary of the main phenological phases

Germination: March 28 – April 27.

Flowering: June 2-15.

Veraison: 27th July – 26th August.

THE WINES OF 2021

The wines of 2021, tasted after malo-lactic fermentation, have very decisive colors, intense aromas dominated by hints of ripe fruit and a remarkable structure characterized by abundant tannins and good acidity. On an analytical level, high values of intensity and shades of color, alcohol, extracts and total polyphenols and average levels of acidity and pH are detected.





METEREOLOGICAL TREND

The overall rainfall in the first trimester of the year was scarce, in particular during the month of March, and barely sufficient to replenish the ground water reserves. The temperatures, as compared to the average during the same time of year, were lower in January and higher in February and March.

The months of April and May were characterised by abundant rainfall and by normal temperatures in April and significantly below-average temperatures in May. Meanwhile, in June it did not rain at all and temperatures were higher than normal.

In July and August temperatures remained above average for the season as well, but contrary to that which was recorded in recent years, on very few days did the highest temperature exceed the critical level of 35-36°C.

Rainfall during these two months was almost entirely concentrated in two days in July (the 28 th and 29 th) and in two days in August (the 23 rd and 24 th), therefore, despite the total mm of rainfall, these two months were characterised by the prevalence of hot and sunny days and by average to low relative humidity.

In September temperatures remained within the average for the time of year while rainfall, once again, was concentrated in just three days (between the 22 nd and the 24 th). In October rainfall was low, but it rained frequently, especially in the second half of the month.

The following months of November and December were very rainy and relatively warm. In summary, 2019 alternated between two intensely rainy periods (April-May and November-December, which saw 65% of the total rainfall for the year: 538 mm out of a total of 824 mm) and a prevalently dry period characterised by short and intense rainfall (June-October). On average temperatures were higher than normal, except for in January and May.

**MONTHLY TEMPERATURES AND PRECIPITATION
RECORDED IN 2019 IN THE MUNICIPALITY OF MONTEPULCIANO**

	Maximum average temperatures (°C)	Minimum average temperatures (°C)	Average temp. (°C)	Average temperature deviations from the multi-year monthly average (= indicates deviation within ± 0.5 °C)	Rainfall (mm)	Monthly rainfall deviation from multi- year monthly average (↑ greater than + 20%; ↓ less than -20%; ↔ $\pm 20\%$)
Jan.	7.5	0.0	3.7	-1.8 °	56	↑
Feb.	13.0	3.2	8.1	+2.1 °	34	↓
Mar.	16.0	5.2	10.6	+1.6 °	3	↓
Apr.	17.3	7.3	12.3	=	99	↑
May	17.9	9.0	13.4	-3.2 °	146	↑
Jun.	30.0	16.8	23.4	+2.8 °	0	↓
Jul.	31.7	18.3	25.0	+1.1 °	74	↑
Aug.	31.8	18.5	25.1	+1.4 °	55	↑
Sep.	25.9	14.5	20.2	=	30	↓
Oct.	21.4	11.3	16.4	+1.6 °	35	↓
Nov.	14.5	8.1	11.3	+1.7 °	222	↑
Dec.	11.9	4.4	8.1	+1.6 °	71	↑

VEGETATIVE-PRODUCTION TREND

Budding began between the end of March and the beginning of April, however temperatures just slightly above freezing level for grape vines (10°C) during the first two weeks of April considerably extended this phase which ended around 19-20 April.

Persistent low temperatures in the following weeks significantly slowed the vegetative activity of the plants which, at the end of May, had shoots which did not exceed 80 cm.

As has often happened in recent years, the transition from Spring weather to typically Summer weather was sudden. In fact, between the last day of May and the first week of June the average temperatures rose from 15°C to over 20°C. The response of the grape vines was rapid: in the span of one week the vegetation changed from pale green to intense green, then started to grow quickly and, immediately after began to blossom.

The additional rise in temperature recorded during the second week of June further accelerated the vegetative-growth process, therefore blossoming was rapid and simultaneous in the various vineyards, not only for the Sangiovese, but for other varieties present in the region as well. The rapid blossoming and the strong simultaneous vegetative activity, or perhaps the low temperatures which preceded the blossoming, were probably the cause of the frequent blossom dropping (falling of the flowers) and the millerandage (limited growth of grapes)

observed in the bunches. A (positive!) consequence of these phenomena was the formation of bunches that were less compact than usual. Another distinctive trait of the year was the high fertility of the buds, or rather the frequent presence of two bunches per shoot (there are usually, on average, less than two bunches per shoot). The ready availability of water and the temperatures in June and July caused strong vegetative growth which, initially, was very rapid, then moderate. In fact, the total absence of rain in June and most of July reduced the water reserves and gradually slowed vegetative activity.

The progressive lack of water also had the effect of limiting the growth of the grapes (something very important for the production of wines for ageing). At the end of July, when the grape vines began to show the first signs of water stress, a providential rainfall arrived, characterised by torrential downpours, which restored optimal water conditions to the terrain. In the month of August, with the vineyards showing exceptionally uniform and healthy rows of vines, the veraison began which, after the duration of the blossoming, took place in a rather short amount of time.

During this period, in some vineyards, it was necessary to reduce the productive load so as to avoid a decline in quality. The following ripening phase enjoyed the sunny days and optimal temperatures of the entire month of September. The rain that fell between the 22nd and 24th of September and during the first days of October, with the grapes perfectly ripe, had no effect on their quality, except for adding to their weight, but it did interfere with the start of the harvest. In fact, the grapes ripened in a short period of time and so it was necessary to harvest them quickly so as to avoid over-ripening and damage due to botrytis.

The weather did not favour the outbreak of this renowned and dreaded fungal infection: when the humidity was suitable to the development of the fungus, in April and May, the low temperatures proved to be a limiting factor. However, these conditions favoured an increase in the population of *lobesia botrana* (the European grape moth) which in certain areas reached levels that caused perceptible damage. For the Sangiovese, the harvest took place primarily between 25 September and 10 October.

Summary of the Primary Phenological Phases

Budding: 29 March – 19 April

Blossoming: 4–14 June

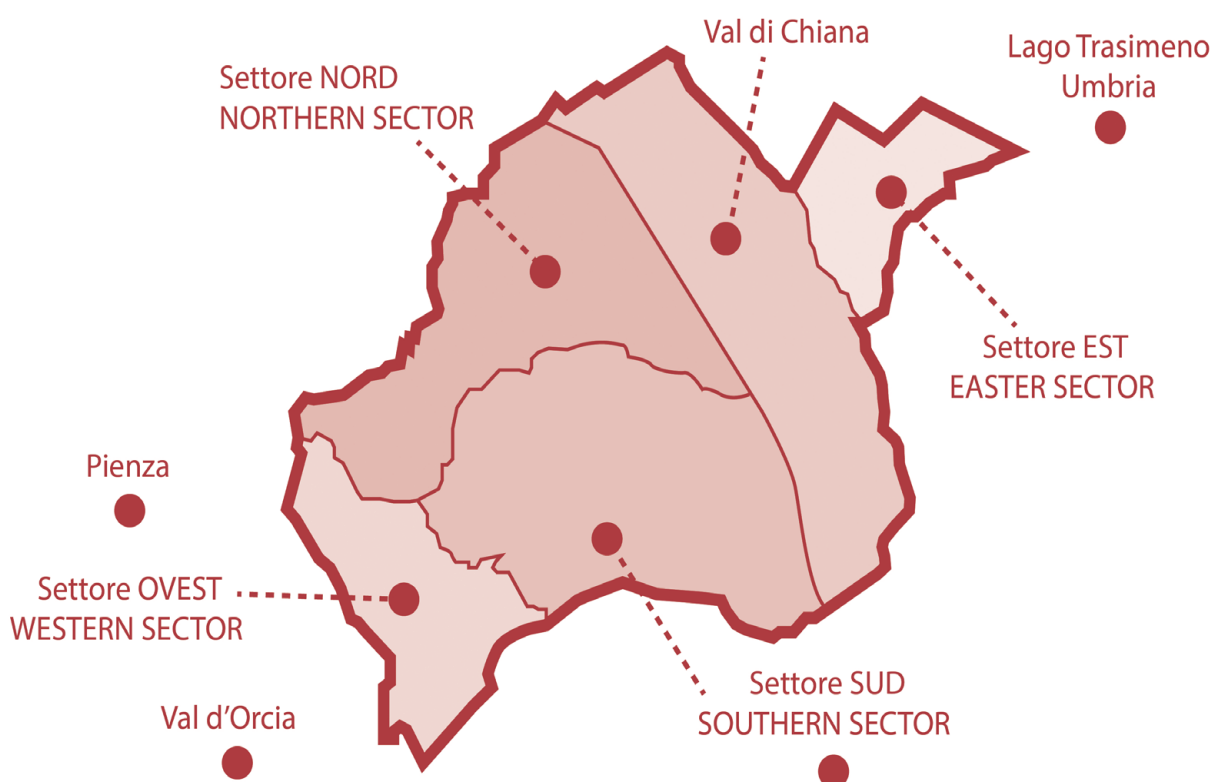
Veraison: 2–23 August.

THE WINES OF 2019

The wines of 2019 are very interesting and of very high quality. At the analytical level they present excellent intensity and shades of colour, a medium-high alcohol content, a good amount of total polyphenols and of extractive substances, and average acidity and pH. Upon tasting, the wines present intense colours, an excellent aromatic expression of the varietal, concentration, and an exquisite tannic texture.



MAPS OF THE PRODUCTION AREAS





WINERIES

TAKING PART
IN THE 2022 PREVIEW



ANTICO COLLE	FATTORIA DEL CERRO	METINELLA
AZ. AGR. CROCIANI	FATTORIA DELLA TALOSA	MONTEMERCURIO
AZ. AGR. TIBERINI	FATTORIA SVETONI	PALAZZO VECCHIO
BINDELLA	GATTAVECCHI - POGGIO ALLA SALA	PODERE CASANOVA
BOSCARELLI	GODIOLO	PODERE DELLA BRUCIATA
CANNETO	GUIDOTTI	POLIZIANO
CANTINA DEL GIUSTO	ICARIO	PRIORINO
CARPINETO	IL MACCHIONE	TENUTA DI GRACCIANO DELLA SETA
CASA VINICOLA TRIACCA	IL MOLINACCIO	TENUTA DI POGGIO ULIVETO
CONTUCCI	LA BRACCESCA	TENUTA TREROSE
CROCE DI FEBO	LA CIARLIANA	TENUTA VALDIPIATTA
D&D	LA COMBARBIA	TERRA ANTICA
DE' RICCI	LE BERNE	VECCHIA CANTINA DI MONTEPULCIANO
DEI	LE BERTILLE	VILLA S. ANNA
FANETTI	LUNADORO	
FASSATI	MANVI	



The “Antico Colle” family business is located on the eastern side of Montepulciano, whereas the vineyards are spread amongst various strips of council land covered by the D.O.C.G. certificate (Denominazione di Origine Controllata e Garantita – certification of controlled and guaranteed origin) and D.O.C. (Denominazione di Origine Controllata – certification of controlled origin).

The estate is made up in total of about 27 hectares of land, conducted according to the organic farming method, from which are obtained the following wines: Vino Nobile di Montepulciano D.O.C.G., Rosso di Montepulciano D.O.C., Colli Chianti Senesi D.O.C.G., I.G.T. (Indicazione Geografica Tipica - certification of geographic origin) Rosso e Bianco Toscano, Grappa and Antico Colle Extra Virgin Olive Oil.

The terrain where the vines are grown has both an optimal and variable layout which is perfect for the ripening of the grapes and together with the average altitude of 300-400 m above sea level and the good ventilation reduces to a minimum the risks associated with the plants’ biology. The vines most commonly grown are: Prugnolo Gentile (Sangiovese clone), Merlot, Cabernet Sauvignon, Canaiolo Nero, Mammolo.

The make up of the soil in this terrain is of medium mix, layered, clayey, tuffaceous and sandy.

WINERY: Antico Colle

FOUNDATION DATE: 1998

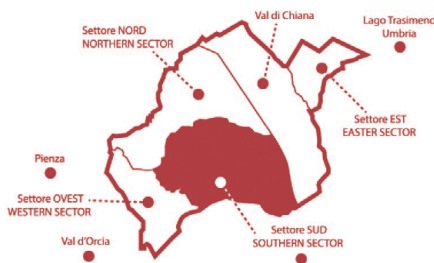
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PRODUCTION AREAS: Montepulciano
TOTAL HECTARES OF VINEYARD: 25 Ha
Nobile Di Montepulciano: 5.36 Ha
Rosso Di Montepulciano: 3.24 Ha
Toscana Igt: 4.68 Ha
Chianti Colli Senesi: 11.72 Ha
ANNUAL PRODUCTION (BOTTLES): 80.000

DIRECTOR: Andrea Frangiosa
WINEMAKER: Valerio Coltellini

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:
Rosso Di Montepulciano Doc
Vino Nobile Di Montepulciano Docg
Chianti Colli Senesi Docg

TASTINGS AT WINERY: By Appointment
VISITS TO WINERY: By Appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: 95% Sangiovese, 5% Merlot

HARVESTING PERIOD: September/October

VINIFICATION AND AGEING: The VINO Nobile di Montepulciano is made with Sangiovese grapes and by a small percentage of Merlot. The harvest normally takes place in September/October, once the fruit has reached optimum condition. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature no higher than 28/30 C°. The fermentation and maceration process takes between 18- 22 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining skins and seeds. The aging process takes place over a period of 18 months in wooden oak casks of small and medium capacity from Slavonia.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14
TOTAL ACIDITY (g/l):	4.90
VOLATILE ACIDITY (g/l):	0.63
MALIC ACID (g/l):	0.1
DRY EXTRACT (g/l):	30.5
TOTAL PHENOLICS:	3150
pH:	3.55
RETAIL PRICE IN ITALY:	€ 13.50





When you are born among the barrels and vineyards, as I was, sooner or later you give into their charms. After spending years of organizing concerts for some of the most famous Italian pop singers, I decided to return to my origins and go into the wine business. My father Arnaldo and by my brother Giorgio before me had been working in the business in Montepulciano (Siena) for many years. I went from being a non-drinker to wanting to create a wine that I liked. Combining my passion and the family experience, I chose to further open up our international markets and use the most modern technology available. The principle asset of my business, however, remains the vineyard located in Caggiole, 10 hectares in the heart of the Vino Nobile area. My wine is produced in a new cellar and aged in barrels of 15–20hl that are situated in the 13th century cellar in the historical center of Montepulciano. The Crociani bottles of Vino Nobile di Montepulciano today travel the world. They arrive at your table and are the result of a labor of love and determination. They have history filled with many vines, many paths, and many stories, but the dominant component, without doubt, is love.



WINERY: Az. Agr. Crociani

FOUNDATION DATE: 1955

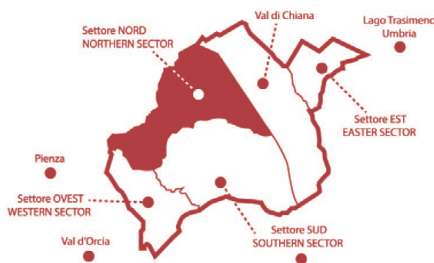
OWNED BY: Susanna Crociani

ADDRESS: Via del Poliziano 15–53045 Montepulciano

TEL: +39 0578 757919

info@crociani.it

www.crociani.it



PRODUCTION AREAS: Caggiole
 TOTAL HECTARES OF VINEYARD: 7 HA
 NOBILE DI MONTEPULCIANO: 5 HA
 ROSSO DI MONTEPULCIANO: 1.5 HA
 VINSANTO DI MONTEPULCIANO: 0.20 HA
 ANNUAL PRODUCTION (N°bottles) 50.000

MANAGER: Susanna Crociani
 WINEMAKER: Luano Bensi
 VINEYARD MANAGER: Eros Trabalzini , Leonardo Imbimbo

EXTERNAL RELATIONS: Susanna Crociani

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepulciano Toscana

Rosso di Montepulciano Toscana

Chianti Colli Senesi

Toscana Rosso IGT "Il Segreto Di Giorgio"

Toscana Rosso IGT "Rosso D'arnaldo"

Vin Santo Di Montepulciano Toscana DOC

TASTINGS AT THE WINERY: Always

VISITS TO THE WINERY: Always

DIRECT SALES AT THE WINERY: Yes

TECHNICAL DETAILS

Vino Nobile di Montepulciano 2019

GRAPES: Sangiovese (Prugnolo Gentile) 90%,
 Canaiolo Nero e Mammolo 10%

HARVESTING PERIOD: inizio Ottobre

VINIFICATION: Traditional with 12-15 days maceration on the skins made only by the natural yeast of the grape. It is pumped over twice for the first seven days and once daily for the remaining time. Spontaneous malolactic fermentation.

AGEING AND REFINING: Aged for 24 months in Slavonian oak barrels (15-20hl) and then at least two months in bottles before being released for sale. The 2019 vintage was bottled on January 13, 2022 (Giorgio's birthday).

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol):	14.04
TOTAL ACIDITY (g/l):	5.5
VOLATILE ACIDITY (g/l):	0.57
DRY EXTRACT (g/l):	3,3





PODERE LE CAGGIOLE

The Tiberini-Podere Le Caggiole farm is a small production company of about 22 hectares of land entirely conducted in ORGANIC FARMING, of which 14 are vineyards and 2 are specialized olive groves, placed at an average height of 310 m. S.l.m. and located in the northern part of the territory of Montepulciano, in the area of Le Caggiole which has always been defined as one of the pulsing hearts of the production of *Vino Nobile*, and where vines were cultivated and made wine since Etruscan times.

Our family has lived and worked at Podere Le Caggiole for 7 generations now, first as sharecroppers and winemakers of the Gamberucci Farm, and since 1962 in property and managed directly. The work started more than 150 years ago with the first generation by the patriarch Giuseppe Tiberini, has always been a handing down of the profession of winemaker and cellarman from generation to generation, and to love our vineyard as a mother who will have to give us her son wine, to which in the cellar attention and passions must be paid to make it grow strong and authentic in its territorial characteristics.

Today the use of modern technologies in the vineyard, such as weather stations, drones, cutting-edge mechanical equipment, allow us to optimize our ORGANIC philosophy by taking it to the extreme use of minimum quantities of copper and sulfur thus seeking every year to increase the self-defense of the plants, and with the biological enrichment of the soil, encourage maximum biodiversity. In this way, we bring grapes of absolute character and perfect quality to the cellar, which we vinify and transform into wine, always supporting ORGANIC logic, carrying out all the steps of wine production directly in our cellar, and having our future certification of SUSTAINABLE COMPANY as our next objective.

In this family journey, practiced today with attention to the appropriate technical tools to make our quality philosophy ever better, we have never forgotten to look back and learn from the experiences of the past the best ideas of Know How to be applied daily for our future reality. In doing so, our choices were exclusively motivated by the desire to improve and continue to perfect the philosophy of producing wines full of character and personality, faithful to the peculiarities of our territory, respectful of the environment in which we live, and representative of a style family handed down from generations of people who lived in our land and in the wine that has always been produced here.

WINERY: Az. Agr. Tiberini

FOUNDATION DATE: 1962

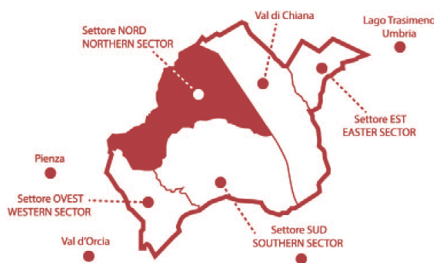
OWNED BY: Luca e Fabio Tiberini

ADDRESS: Via delle Caggiole, 9 - 53045 Montepulciano (Si)

TEL.: +39 0578 716112

info@tiberiniwine.com

www.tiberiniwine.com



PRODUCTION AREAS: Le Caggiole

TOTAL HECTARES OF VINEYARD: 14.00.44 HA

NOBILE DI MONTEPULCIANO: 12.07.63 HA

ROSSO DI MONTEPULCIANO: 0.39.95 HA

VIN SANTO DI MONTEPULCIANO: 1.33.61 HA

ANNUAL PRODUCTION (bottles): 50.000

MANAGER: Luca Tiberini

WINEMAKER: Dott. Luano Bensi

EXTERNAL RELATIONS: Niccolò Tiberini

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Nobile Di Montepulciano Podere Le Caggiole DOCG

Nobile Riserva Vigneto Campaccio DOCG,

Nobile Riserva Vigneto Fossatone DOCG,

Rosso di Montepulciano Podere Le Caggiole DOC

Virgulto Rosso IGT Toscana

Maturato Bianco IGT Toscana

Poggiardello Rosso IGT Toscana

Cambio Bianco IGT Toscana

Vin Santo Di Montepulciano

Occhio di Penice DOC

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO DOCG 2018:

GRAPES: Prugnolo Gentile 90%, Canaiolo Nero 5%, Mammolo 5%

HARVESTING PERIOD: October 2018, second week, strictly harvested by hand from our vineyard suitable for Vino Nobile di Montepulciano in our farm Le Caggiole.

VINIFICATION AND AGEING: After a cold pre-maceration, our grapes are immediately destemmed and pressed, they are let ferment on peels with natural yeasts within stainless steel tank of 50 hl or 70 hl for 21 days, at a monitored temperature, with a last static dormancy. To foster the extraction the wine goes through many assembling and délestage phases. Malolactic fermentation occurs immediately after the alcoholic fermentation.

The aging of the wine took place by making it stand for different periods in 500-liter tonneaux of French oak from Allier and Vosges and barrels of 20, 25, 34 hl. of French and Slavonian oak, for a period of about 24 months, with the sole purpose of enhancing the territorial peculiarities of our Podere Le Caggiole. Subsequently, the wine was blended and then bottled and aging in glass, for a period of at least 6 months before being put on the market.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.50
TOTAL ACIDITY (g/l):	5.80
VOLATILE ACIDITY (g/l):	0.49
MALIC ACID (g/l):	absent
DRY EXTRACT (g/l):	29.50
pH:	3.46
RETAIL PRICE IN ITALY:	€ 25.00



TENUTA VALLOCAIA

TOSCANA
MONTEPULCIANO

The Vallocaia Estate has special character. A place where wine, art, history, passion and people live in a dynamic equilibrium, dedicated to creating wines that are the best way to tell the tales of this land in the heart of Tuscany. At the Vallocaia Estate, one breathes the energy of the future, in a land that still resonates with the scent of the Renaissance, of Humanism and of beauty.

Here, one experiments, one speaks with the land to understand its character and transfer it to its Sangiovese, in order to project it towards a modern, sophisticated and more elegant Vino Nobile di Montepulciano.

The new cellar was imagined as a place that is, at the same time, home and workshop, a parlour and place of enological and gastronomic sharing. A place respectful of the landscape but effective and functional nonetheless and a place, above all, that is able to narrate a vision projected in time and one which dialogues with future generations. We conceived this place with the idea of it becoming a destination, a place which could bring in new visitors, to get to know the world of wine more intimately, immersing them in a place of beauty.

"We guarantee our wines from the vines to the glass".

A large, light-colored circular seal in the background. It features a central crest with a bird (possibly a phoenix or eagle) and the text "VINO NOBILE" at the top and "DI MONTEPULCIANO" at the bottom.

WINERY: Bindella

FOUNDATION DATE: 1983

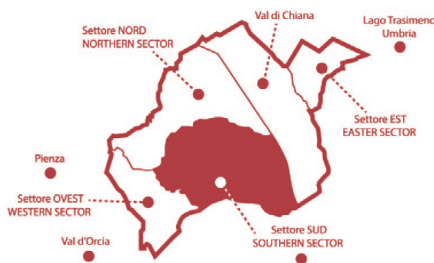
OWNED BY: Bindella srl Società Agricola

ADDRESS: Via delle Tre Berte 10/a - 53045 Acquaviva di Montepulciano (Si)

TEL.: 0578 767777 FAX: 0578 767255

info@bindella.it

www.bindella.it



PRODUCTION AREAS: Argiano, Cervignano, Sanguinetto, Paterno, Casalte

TOTAL HECTARES OF VINEYARD: 47.15.94 HA

NOBILE DI MONTEPULCIANO: 29.63.53 HA

ROSSO DI MONTEPULCIANO: 7.03.27 HA

ANNUAL PRODUCTION (bottles): 190.000

MANAGER: Giovanni Capuano

PRODUCTION MANAGER: Giovanni Capuano, Andrea Scaccini

EXTERNAL RELATIONS: Enrico Benicchi, Francesca Coppi, Giulia Fiacca

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC Fossolupaio

Vino Nobile di Montepulciano DOCG (Vintage I Quadri Cru and Riserva Vallocaia)

Vin Santo di Montepulciano Dolce Sinfonia DOC

Vin Santo di Montepulciano Dolce Sinfonia

Occhio di Pernice DOC

TASTINGS AT WINERY: Yes

VISITS TO WINERY: Yes

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Sangiovese 85%, Colorino, Canaiolo and Mammolo 15%

HARVESTING PERIOD: From 26th September to 15th October

VINIFICATION AND AGEING: Harvest: the grapes were manual picked up, stripped and pressed after a careful selection.

VINIFICATION: in stainless steel tanks between 25 and 28°C. Maceration: on the skins for 15-20 days, delestages and repassings of must over the most are continued. Maturation: in French oak-barrels 50 hl for 22 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.42
TOTAL ACIDITY (g/l):	5.70
VOLATILE ACIDITY (g/l):	0.49
MALIC ACID (g/l):	0
DRY EXTRACT (g/l):	30.4
TOTAL PHENOLICS:	2980
pH:	3.51
RETAIL PRICE IN ITALY:	€ 19.00





BOSCARELLI

Boscarelli is a small estate founded in 1962 by Egidio Corradi by an idea of Paola, the daughter of Egidio, and Ippolito De Ferrari, her husband, who desired to rediscover the taste and the aromas of the Vino Nobile's tradition.

Today the estate is managed by Paola De Ferrari, and her two sons Luca and Nicolò, who pursue their aim, personally directing the production and the growing of the 18 hectares situated on the hill of Cervognano, always considered one of the best zone for the production of Vino Nobile.

The first vintage of Poderi Boscarelli was 1965 in the vintage 1968 were produced the first 2000 btl.

The most part of the grapes used are Sangiovese Prugnolo Gentile that grows on a calcareous soil of alluvional origin, sandy with a good percentage of lime and argil.

The current output of 90/100.000 bottles is divided into the following labels: regular Vino Nobile di Montepulciano, Vino Nobile di Montepulciano Riserva, a Cru of Vino Nobile the "Nocio dei Boscarelli", IGT "Boscarelli dei Boscarelli", Rosso "De Ferrari" IGT, Rosso di Montepulciano DOC "Prugnolo", Grappa, Olio Extravergine di Oliva e Vinsanto.

WINERY: Boscarelli

FOUNDATION DATE: 1962

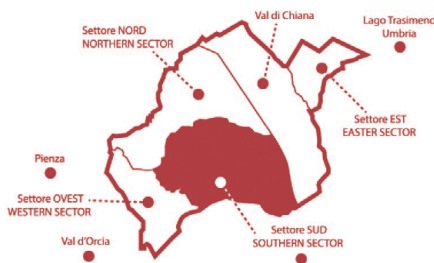
OWNED BY: Paola De Ferrari Corradi

ADDRESS: Via di Montenero, 28 - 53045 Cervognano di Montepulciano (Si)

TEL.: 0578 767277 - FAX: 0578 766882

info@poderiboscarelli.com

www.poderiboscarelli.com



PRODUCTION AREAS: Cervognano
 TOTAL HECTARES OF VINEYARD: 22.50 HA
 NOBILE DI MONTEPULCIANO: 17.00 HA
 ROSSO DI MONTEPULCIANO: 2.00 HA
 VIN SANTO DI MONTEPULCIANO: 0.50 HA
 CORTONA DOC: 1.5 HA
 IGT TOSCANA: 1 HA
 ANNUAL PRODUCTION (bottles): 110.000

PRESIDENT: Luca e Nicolò De Ferrari
 WINEMAKER: Dr. Maurizio Castelli, Luca De Ferrari e Mary Ferrara
 VINEYARD MANAGER: Nicolò De Ferrari
 EXTERNAL RELATIONS: Luca e Nicolò De Ferrari

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC "Prugnolo"
 VINO NOBILE DI MONTEPULCIANO DOCG
 (Annata, Riserva e Selezione Nocio dei Boscarelli)
 IGT De Ferrari, "Sotto Casa"
 VINO NOBILE DI MONTEPULCIANO DOCG
 Riserva, "Costa Grande"
 VINO NOBILE DI MONTEPULCIANO DOCG

TASTINGS AT WINERY: Always
 VISITS TO WINERY: Always
 DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Prugnolo Gentile 90%, Canaiolo 10%

HARVESTING PERIOD: September and first half of October

VINIFICATION AND AGEING: The harvest is made handily in small cassettes, after the destemming and after a soft pressing, the grapes ferment in little vats of oak or steel. The fermentation lasts about a week at a temperature of 28/30 Celsius° during which are made "follage" by hand of the hat, then the maceration goes on for at least 5/8 more days. After the malolactic fermentation the wine ages in casks of Slovenian oak or French Allier, with a capacity of 350 to 2000lt. for almost 18/24 months. A light filtration is carried out before bottling, if necessary.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.05
TOTAL ACIDITY (g/l):	5.4
VOLATILE ACIDITY (g/l):	0.48
MALIC ACID (g/l):	0.00
DRY EXTRACT (g/l):	28.8
TOTAL PHENOLICS:	2850
pH:	3.48
RETAIL PRICE IN ITALY:	€ 22.00



C A N N E T O

It is located near the temple of San Biagio. It has been since ever well known and appreciated because of its quality wine; and in recent years, for the beauty of the site, it has been the location of advertising (Dolce and Gabbana) and TV series (Quantico – Netflix).

It has an extension of 48 hectares; 31 hectares are covered by the vineyard and 4 by the olive tree plantation. The vineyard occupies 31 hectares of soils that are tendentially loose, marly-siliceous and tufaceous-siliceous in nature. They are located at an altitude of about 350-400 metres, and have a prevalently south-westerly exposure. The vines are subjected to energetic pruning in winter in order to maintain grapes production well below the quantitative limit fixed by the disciplinary.

Lastly, green pruning is aimed at arranging the bunches of grapes in the most favourable position for ventilation and the sun's radiation. The grapes, that are carefully selected on the appropriate selection table, are submitted to soft squeezing and the stripping of their stalks, after which the squeezed product is left to ferment at a controlled temperature for about 15-20 days.

Our Vino Nobile is aged at least two years in 30-50 hl Slavonia oak wood barrels and in 5 hl French oak wood barrels, later on the wine put into bottles, where it becomes even more refined for at least six months. 100.000 bottles are annually produced and 70% of production is sold abroad.

WINERY: Azienda Agricola Canneto

FOUNDATION DATE: 1970

OWNED BY: Canneto Ag di Zurigo

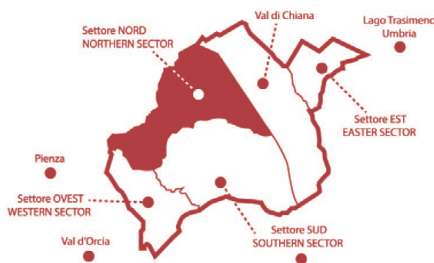
ADDRESS: Via dei Canneti, 14 – 53045 Montepulciano (Si)

TEL.: 0578 757737

FAX.: 0578 758573

cantina@canneto.com

www.canneto.com



PRODUCTION AREAS: Canneto

TOTAL HECTARES OF VINEYARD: 31.00 HA

NOBILE DI MONTEPULCIANO: 16.50 HA

ROSSO DI MONTEPULCIANO: 3.20 HA

ANNUAL PRODUCTION (bottles): 100.000

MANAGER: Dr. Ottorino De Angelis

WINEMAKER: Dr. Mauro Monicchi

VINEYARD MANAGER: Dr. Ottorino De Angelis

EXTERNAL RELATIONS: Marco Paoloni

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG (Annata, Riserva e selezione "Casina di Doro")

TASTING AT WINERY: Yes

VISITS TO WINERY: Yes

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO RISERVA 2017:

GRAPES: Sangiovese 95%, Cabernet and Merlot 5%

HARVESTING PERIOD: From 1st to 5th October

VINIFICATION AND AGEING: The grapes, that are carefully selected on the appropriate selection table, are submitted to soft squeezing and the stripping of their stalks, after which the must product is left to ferment in 100 hl stainless-steel vats at a controlled ctemperature (26 °C) with selected yeast. The fermentation during for 20 days. Our Vino Nobile is aged in 5 hl french barrels for 18 months, later on the wine put into bottles, where it becomes even more refined for at least 12 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.5
TOTAL ACIDITY (g/l):	5.6
VOLATILE ACIDITY (g/l):	0.60
DRY EXTRACT (g/l):	32.4
TOTAL PHENOLICS:	3690
pH:	3.42
RETAIL PRICE IN ITALY:	€ 30.00





The Cantina Del Giusto is a small size farm situated near the foot of Montepulciano in the area of Acquaviva; it is managed by the family Del Giusto, by their three generations of winegrowers and oil producers in the territory of Montepulciano, who themselves look after the production and marketing.

The wines of the Cantina Del Giusto are obtained exclusively from grapes that come from their own vineyards; thanks to the limited production it is possible to concentrate on the quality without the need of force, as tradition desires, with the complete respect of nature and the environment.

It is thus that our wines born, fine and exceptional wines that succeed in being “innovators” thanks to the modern technology and new enological practices but at the same time “traditionalists” thanks to the agricultural knowledge of the century old cellar.

A careful and meticulous work, begins from our land to arrive to gladden your senses.

WINERY: Cantina Del Giusto

FOUNDATION DATE: 1995

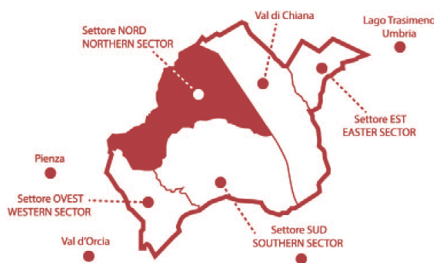
OWNED BY: Niccolò Mariani e Neri Luisa

ADDRESS: Via E. Gaci, 14 - 53045 Montepulciano (Si)

TEL.: 0578 767229 FAX: 0578 767229

info@cantinadelgiusto.it

www.cantinadelgiusto.it



PRODUCTION AREAS: Acquaviva
TOTAL HECTARES OF VINEYARD: 10 HA
NOBILE DI MONTEPULCIANO: 2 HA
ROSSO DI MONTEPULCIANO: 2 HA
ANNUAL PRODUCTION (bottles): ca. 50.000

MANAGER: Niccolò Mariani
WINEMAKER: Niccolò Mariani
VINEYARD MANAGER: Piero Del Giusto
EXTERNAL RELATIONS: Niccolò Mariani

DOCG, DOC AND IGT WINES

MADE BY THE WINERY:

“San Claudio II” Vino Nobile di Montepulciano
and its RISERVA, “Baradiero” Vino Nobile di
Montepulciano e “Fontegrande” Rosso di
Montepulciano

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 90%, Canaiolo 10%,
Mammolo 5%

HARVESTING PERIOD: End of september –
beginning of october

VINIFICATION AND AGEING: Destemming
and soft pressing. Alcoholic fermentation and
maceration on grapeskins for 30–35 days in
controlled temperature with “rimontaggi” and
“follature” over the hat of grapes. Spontaneous
malolactic fermentation with frequent
batonnage for 15 days.

Transferring in large oak casks in March–
April. Total aging: 6 months in stainless
steel containers, 24 months in large casks of
Slavonian oak, 8 months in the bottle.

Ruby-red colour tending to garnet with aging,
persistent and deep bouquet with notes of
violets, plum and spices. Round and velvety
taste, with a perfect balance of tannins that
caress the palate.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol):	15
VOLATILE ACIDITY (g/l):	0.68
RETAIL PRICE IN ITALY:	€14.00





Carpineto has been recognized by Wine Spectator as one of the 200 most prestigious wineries in the world, with the VINO Nobile Riserva in their coveted Top 100 Wines of the Year for three times. In addition, the highly awarded Vigneto Poggio Sant' Enrico has been the first wine produced from 100% sangiovese in the territory of Montepulciano already with the 1998 vintage.

Founded by the Sacchet and Zaccheo families in Greve in Chianti in 1967, Carpineto farms 500 hectares in Tuscany spread amongst 5 estates in the regions of Chianti Classico, VINO Nobile, Brunello and Maremma and includes such favorites as Dogajolo, Farnito and the Appodiati Single Vineyard Collection, as well as single orchard olive oils. Wines are exported to over 70 countries in the world.

Carpineto started producing VINO Nobile in the early 80's and its passion for this appellation culminated in the acquisition of a 186 hectares farm located across the communes of Montepulciano and Chianciano Terme in the southern part of the appellation.

The sustainability summary: 500 ha of land (160 ha woods); Over 500 km of vines with an enormous canopy surface; 150 kw solar power system; Biodiversity protection; Precision agriculture with state-of-the-art technology; Spontaneous stabilization of single vineyard and 'riserva' level wines; No use of additives, adjuvants or stabilizers (with the exception of sulphites); VIVA certification for Soil, Air and Water; Certified IFS and ISO 9001. The wines are Vegan Friendly.

Carpineto is prodigiously carbon positive.

WINERY: Carpineto

FOUNDATION DATE: 1967

OWNED BY: Giovanni C. Sacchet & Antonio M. Zaccheo

ADDRESS: Sede Legale: Loc. Dudda 17/b, Greve in Chianti (FI)

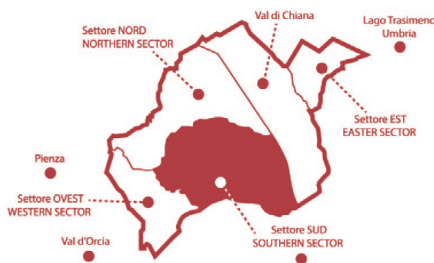
Cantina: Strada della Chiana 62, Chianciano Terme (SI)

TEL.: 055 8549062 – (0578 30073)

FAX.: 055 8549001 – (0578 30073)

info@carpineto.com

www.carpineto.com



PRODUCTION AREAS: Argiano and Sant'Albino
TOTAL HECTARES OF VINEYARD: 100.00 HA
NOBILE DI MONTEPULCIANO: 15.92 HA
ROSSO DI MONTEPULCIANO: 4.00 HA
ANNUAL PRODUCTION (bottles): 180.000

MANAGER: Sacchet & Zaccheo families
WINEMAKER: Caterina Sacchet and Gabriele Ianetti
VINEYARD MANAGER: Mauro Micheli
EXTERNAL RELATIONS: Antonio M. Zaccheo

DOCG, DOC AND IGT WINES

MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG

(Riserva and Vigneto Poggio Sant'Enrico)

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes, in Strada della
Chiana 62, Chianciano Terme (SI)

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO RISERVA 2018:

GRAPES: Sangiovese (Prugnolo Gentile) 80%,
Canaiole and other authorized varieties for the rest.

HARVESTING PERIOD: Last days of september -
first days of october

VINIFICATION AND AGEING: Maceration of the
skins with the must for 10-15 days at 25/30°C (77-
86°F). The frequent pump-overs are accomplished
using special pumps designed to move solid parts
(skins and seeds) very gently. The ageing process
into Slavonian casks and French oak barrels lasts
about two years, then the wine keeps aging in the
bottle for over 6 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol): 14

TOTAL ACIDITY (g/l): 5

VOLATILE ACIDITY (g/l): 0.55

DRY EXTRACT (g/l): 31.5

pH: 3.5

RETAIL PRICE IN ITALY/USA: € 29.00 (\$ 39.00)





CASA VINICOLA TRIACCA
"FATTORIA SANTAVENERE"

The estate was founded by Domenico Triacca in 1897 when he bought 2000 sq.m of vineyard in one of the most attractive zones of the Valtellina. Today with the fourth generation the Casa Vinicola Triacca is in full production and owns 42 hectares of vineyard in the best zones of the Valtellina.

In the early 1970 is the range of products was extended to the renowned fine wines of Chianti Classico with the acquisition of the Fattoria "LA MADONNINA".

It was logical that VINO NOBILE DI MONTEPULCIANO should be included among the estate's acquisitions of Tuscany's great red wines and in 1990 the Casa Vinicola Triacca added to its range of wines the "Nobile Santavenere", produced at the FATTORIA SANTAVENERE of Montepulciano. Here, with 30 hectares of specialized vineyard in production the estate produces its own Vino Nobile. Building and renovation work was completed. The cellar has a capacity of 4000 hectolitres, partly in barriques, and it can vinify the grapes from the estate vineyards in total respect for the environment while keeping up with the times. Following family tradition the Tuscan estates are managed by Luca Triacca.

WINERY: Fattoria Santavenere

FOUNDATION DATE: 1990

OWNED BY: Casa Vinicola Triacca

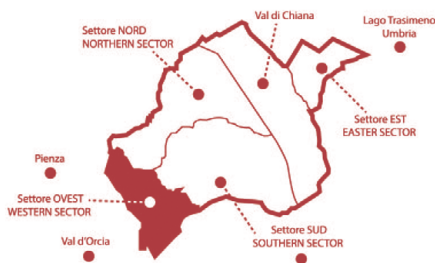
ADDRESS: Strada per Pienza, 39 - 53045 Montepulciano (Si)

TEL.: 0578 757774

FAX: 0578 752875

santavenere@triacca.com

www.triacca.com



PRODUCTION AREAS: Poggiano

TOTAL HECTARES OF VINEYARD: 37.00 HA

NOBILE DI MONTEPULCIANO: 30.00 HA

ANNUAL PRODUCTION (bottles): 140.000

MANAGER: Luca Triacca

WINEMAKER: Luca Triacca

VINEYARD MANAGER: Romano Ceccarelli

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepulciano DOCG
("Santavenere" and "Poderuccio")

Vino Rosso di Montepulciano DOC

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2017
"Poderuccio Cru"

GRAPES: Sangiovese 85% and Merlot 15%

HARVESTING PERIOD: First week of october

VINIFICATION AND AGEING: Fermentation at controlled temperature with pumping over with automatic sprayers for 2 weeks. Maturation 18 months in barriques, 6 months in steel and 3 months in bottle.

ANALYTICAL DATA (MAY 2021):

ALCOHOLIC STRENGTH (% vol):	14.00
TOTAL ACIDITY (g/l):	6.10
VOLATILE ACIDITY (g/l):	0.52
MALIC ACID (g/l):	0.00
DRY EXTRACT (g/l):	32.10
TOTAL PHENOLICS:	4000
pH:	3.50
RETAIL PRICE IN ITALY:	€ 21.00





The Contucci family is one of the oldest in Montepulciano, it is certainly among those who have a residence here: in fact they have lived here continually since the XI century. Prior to the Renaissance they started cultivating vines and still continue today, to make Montepulciano's wine famous throughout the world. Their farm holding area extends over 170 hectares, of which 21 are cultivated vineyards. The vineyards, consist only of native vines, and are grown by the spurred cordon technique with a density around 4.000 plants that yield 55 quintiles per hectare, that allow the growth of excellent quality grapes. The agronomic operations are carried out with the maximum respect for the environment, the "guided struggle" method is practiced, the fertilization and thinning out of the bunches is done according to necessity, the harvest is done manually, in boxes and with various stages for the selection of the bunches.

In the historic cellars dating from the XIII cent. all the wines of the company are aged: Vino Nobile (Classic, Pietra Rossa, Mulinvecchio, Palazzo Contucci, Riserva), Rosso di Montepulciano, Vin Santo, Bianco della Contessa, around a total of 100.000 bottles a year are produced.

Sales also include the Contucci's Extra Virgin Olive Oil, around 60% of which is sold in the cellar, the remainder is exported in Austria, Germany, Switzerland, England, Belgium, Estonia, Luxembourg, Sweden, Denmark, Holland, Poland, Australia, Japan, China, Korea, Canada and USA and is sold in the sector HoReCa. e cellar, in the heart of the historical centre, is open all year round; parking is 200 mt. away.

WINERY: Contucci

FOUNDATION DATE: In the present cellar since 1646, but in Montepulciano for about 1000 years.

OWNED BY: Contucci

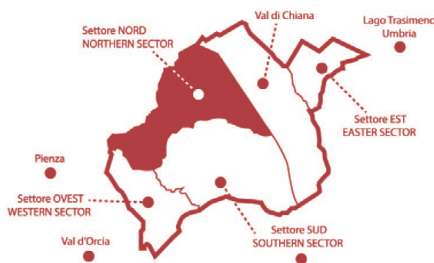
ADDRESS: Via del Teatro, 1 - 53045 Montepulciano (Si)

TEL.: 0578 757006

FAX: 0578 752891

info@contucci.it

www.contucci.it



PRODUCTION AREAS: Pietrose

TOTAL HECTARES OF VINEYARD: 20.86.91 HA

NOBILE DI MONTEPULCIANO: 15.30.00 HA

ROSSO DI MONTEPULCIANO: 3.80.00 HA

VIN SANTO DI MONTEPULCIANO: 1.18.00 HA

ANNUAL PRODUCTION (bottles): 100.000

MANAGER: Owners

WINEMAKER: Owners

VINEYARD MANAGER: Contucci Damiano

EXTERNAL RELATIONS: Ginevra and Andrea
Contucci

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC,

Vino Nobile di Montepulciano DOCG (Vintage,
Riserva, Pietra Rossa, Mulinvecchio, and Palazzo
Contucci Selections)

TASTINGS AT WINERY: Always and by
appointment for groups of 8 people or more

VISITS TO WINERY: Always and by
appointment for groups of 8 people or more

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2017:
Wine on sale

GRAPES: Prugnolo Gentile 80%, Canaiolo 10%,
Colorino and Mammolo 10%

HARVESTING PERIOD: 5/15 october

VINIFICATION AND AGEING: The vineyard

location is Salarco, the fermentation time has
been 18 days with the temperature of 26°/28°
in stainless steel vats of 25/30 hl; the ageing
in wood has been 24 mounths in oak barrels of
5/20 hl and the refining in bottle is 6/8 months.
The annual production is 30/40.000 bottles.
The wine has a ruby colour tending to garnet
with age, a delicate perfume of violet and a dry
taste. Excellent with roasted meat, with game
and aged cheeses.

ANALYTICAL DATA (OCTOBER 2021):

ALCOHOLIC STRENGTH (% vol): 14.00

TOTAL ACIDITY (g/l): 5.0

VOLATILE ACIDITY (g/l): 0.60

MALIC ACID (g/l): 0.05

DRY EXTRACT (g/l): 31.0

TOTAL PHENOLICS: 3020

pH: 3.40

RETAIL PRICE IN ITALY: To contact the company



croce
di febo
montepulciano



Azienda Biologica
Organic Farming

VIGNA LA PIETRA, Area FONTELELLERA, 470 mt o.s.l, soils of Pliocene origin, exposure south/east, calcareous clay soil with sandstones and fossils.

VIGNA I CAPPUCCINI, Area Boscalti 520 mt o.s.l, soils of Mesozoic origin, north exposure, calcareous clay soil with granite and dolomites stones.

The Earth is the mother of life and vines are the link between its grapes and the Earth. They receive our attention and the plant grows towards the sun's rays, its vital energy.

Viticulture for us is the research of producing the ideal bunch of grapes, whose energy and essence remain intact. With time and patience we constantly reduce external influence, preserving purity.

The cellar is the place where we listen, observe and recognize the character of the wine and harmoniously bring it to life. We accompany our wine with care, so that it develops into the faithful mirror of our terroir.

WINERY: Azienda Agricola Biologica Croce di Febo

FOUNDATION DATE: 1995

OWNED BY: Silvia Vincenti

ADDRESS: Cantina: Via di Fontelellera 19 A - 53045 Montepulciano

Enoteca: Via di Voltaia nel Corso 39 - 53045 Montepulciano

TEL. +39 0578 799337

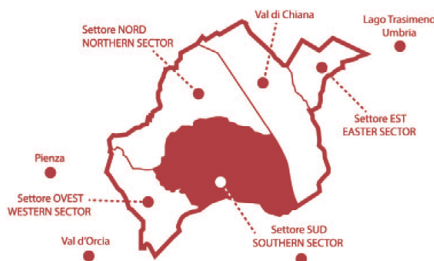
Maurizio Comitini: +39 340 2811972

maurizio@crocedifebo.com

Silvia Vincenti: +39 338 4892263

info@crocedifebo.com

www.crocedifebo.com



PRODUCTION AREAS: Valardegna, Sant'Albino

TOTAL HECTARES OF VINEYARD: 4.3 HA

NOBILE DI MONTEPULCIANO: 2,5 HA

ROSSO DI MONTEPULCIANO: 0,5 HA

VIN SANTO DI MONTEPULCIANO: 0,1 HA

ANNUAL PRODUCTION (bottles): 20.000

WINEGROWER: Maurizio Comitini

CONSULTANT WINEMAKER: Mauro Monicchi and
Adriano Zago

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC,

Vino Nobile di Montepulciano DOCG
(Vintage and parcel Selection)

Vinsanto di Montepulciano DOC

TASTINGS AT WINERY: Yes

VISITS TO WINERY: Yes

DIRECT SALES AT WINERY: Yes

ORGANIC WINE: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Sangiovese 90%, other indigenous
grapes 10%

HARVESTING PERIOD: October

VINIFICATION AND AGEING: After a careful
analysis in the vineyards, bunches have been
harvested manually using boxes of 15 kg and
reselected in a selection table before and after the
destemming process.

After a soft pressure, grapes flow in concrete
tanks where the alcoholic fermentation
has been done using indigenous yeast
and the maceration of the skins.
The malolactic fermentation and the first 18
months of aging are carried out in small oak
barrels. Before releasing on the market the wine
refines in bottle for no less than 18 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol): 13.8

TOTAL ACIDITY (g/l): 5.8

DRY EXTRACT (g/l): 30.1

RETAIL PRICE IN ITALY: € 28.00

IN ITALY: To contact the company





When you are born in a family where both parents and grandparents have always worked in the fields and in the vineyards, in the middle of the earth and its scents, such as that of the grapes during the harvest, you grow up with love for a reality that a young person, after finishing school, makes his job become.

Thus, was born in 2009 the D&D, a small company that began to cultivate vineyards and slowly created its own bottles. In 2017 the first DINO Rosso I.G.T. of Tuscany, then I RAMI Rosso di Montepulciano D.O.C., IL MASSARO Nobile di Montepulciano D.O.C.G. and finally ANTOLOGIA Bianco I.G.T. of Tuscany. Six hectares of vineyards and olive groves in Montepulciano, D&D cultivates in a natural and sustainable way, respecting the land, in the belief that today this is the first real innovation: naturalness that is quality. Our bottles thus represent us, as a TRADITION in cultivating and INNOVATION in making wine.



WINERY: SOCIETA' AGRICOLA D&D

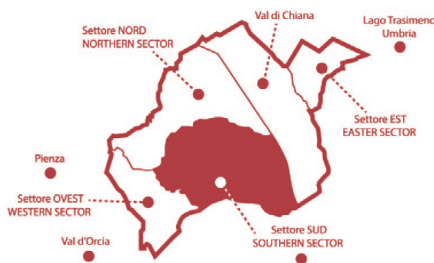
FOUNDATION DATE: 2009

OWNED BY: SOCIETA' AGRICOLA D&D

ADDRESS: VIA DELLA PIAGGIA 2/B

TEL.: +39 338 1748056

soc.agricoladed@gmail.com



PRODUCTION AREAS: Montepulciano
TOTAL HECTARES OF VINEYARD: 5.50.00 HA
NOBILE DI MONTEPULCIANO: 3.00.00 HA
ROSSO DI MONTEPULCIANO: 0.50.00 HA
ANNUAL PRODUCTION (bottles): 5000

PRESIDENT: Debora Garavelli
WINEMAKER: Valerio Coltellini
VINEYARD MANAGER: Daniele Paolini
EXTERNAL RELATIONS: Debora Garavelli and Sandro Cresti

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso Di Montepulciano Doc "I Rami"
Nobile Di Montepulciano Docg "Il Massaro "
Rosso Igt Di Toscana "Dino"
Bianco Igt Di Toscana "Antologia"

TASTINGS AT THE WINERY: Yes
VISITS TO THE WINERY: Yes
DIRECT SALES AT THE WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Prugnolo Gentile 90% e Merlot 10%

HARVESTING PERIOD: early october

VINIFICATION AND AGEING: The Merlot and Sangiovese grapes were harvested separately according to the level of ripeness of the grapes. The Merlot harvest took place in mid-September, while the Sangiovese had to wait until early October. The grapes were vinified in order to preserve the aromas and freshness of the fruit. After about ten days of maceration, the wine obtained was transferred to large wooden barrels where the malolactic fermentation took place and where it began its maturation process lasting about twenty-four months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	13.50
TOTAL ACIDITY (g/l):	5.40
VOLATILE ACIDITY (g/l):	0.58
DRY EXTRACT (g/l):	29.8
TOTAL PHENOLICS:	3230
pH:	3.58





For Enrico Trabalzini the passion for vines and wine was born in 1995, when he began to replant the vineyards left by his father. From that moment on, the love for the vine blossomed. The first approaches to winemaking began only for personal curiosity.

In 2015, with his wife Antonella and their children Nicolò and Francesco, he decided to dedicate his life to wine and to the research for his personal idea of Sangiovese in Montepulciano. The goal became clear and ambitious immediately: to achieve the excellence of its products, in full respect of the territorial terroir. This is how De' Ricci wines are born.

Today De' Ricci is a soul with two distinct bodies, that represent together the union between historicity and a look to the future. The aging in wooden barrels is still partly carried out inside the historic winery, under the main center of the town, "the Cathedral of Wine", to keep the tradition of Montepulciano alive. On the other hand, the vinification takes place in the new winery: Fontecornino Estate, inaugurated in 2017.

WINERY: De' Ricci

FOUNDATION DATE: 2015

OWNED BY: Enrico Trabalzini

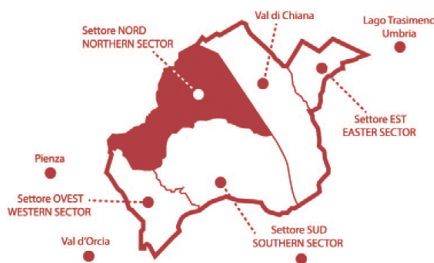
ADDRESS: Via Ricci, 11 - 53045 Montepulciano (Si)

TEL.: 0578 757166

FAX: 0578 757166

info@dericci.it

www.dericci.it



PRODUCTION AREAS: Ascianello, Fontago, Fontecornino

TOTAL HECTARES OF VINEYARD: 30 HA

NOBILE DI MONTEPULCIANO: 18.60 HA

ROSSO DI MONTEPULCIANO: 6.80 HA

ANNUAL PRODUCTION (bottles): 110.000

Family-run farm

RESPONSIBLE: Enrico Trabalzini

WINEMAKER: Maurizio Saettini, Nicolò Trabalzini

VINEYARD MANAGER: Enrico Trabalzini

EXTERNAL RELATIONS: Enrico and Nicolò Trabalzini

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG

Vino Nobile di Montepulciano "SorAldo" DOCG

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: Also in the Historical Winery via di Collazzi. By appointment in the Fontecornino winery.

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

HARVESTING PERIOD: Middle October

VINIFICATION AND AGEING: The Vino Nobile di Montepulciano De' Ricci 2018 offers a store of fragrances that pass from a stringent yield and fragrant floral notes of violets with a gesture of ferrous and a spicy finish. The wine has a soft, juicy entrance into the mouth, with a well contrasted development, where the acidity and sweetness pursue, and close with a final savoury crescendo of taste. The manual harvest using small crates, is followed by a sorting of the grapes and of the bunches on a selection table.

Refining in tonneaux of various passages and barrels with a maximum capacity of 25 hl.

ANALYTICAL DATA (february 2022):

ALCOHOL DEGREE (% vol):	14
TOTAL ACIDITY (g/l):	5.5
VOLATILE ACIDITY (g/l):	0.44
MALIC ACID (g/l):	<0.1
DRY EXTRACT (g/l):	30.6
pH:	3.55
RETAIL PRICE IN ITALY:	€ 25.00



dei



The Dei family, owner of the estate, has been winegrower in the area of Montepulciano for several decades, although from a commercial point of view the winemaking activity is recent. The first experimental bottles of Vino Nobile 1985 were released in 1988. The success of this vintage was the starting-point for the estate's expansion. Today the company comprises 61 hectares under vine, divided into five separate holdings in excellent sites: Martiena, Bossona, La Piaggia, La Ciarliana and Cervognano, from which Vino Nobile di Montepulciano and Rosso di Montepulciano are produced. Since '99, from the Sangiovese grapes harvested in Bossona vineyard, Dei family has been producing its Vino Nobile Riserva. On the other hand, since 2015 from the Sangiovese grapes harvested in La Piaggia vineyard, we produce Nobile Madonna della Querce, our spearhead, dedicated to Caterina's father, Glauco Dei. Keeping very low yields per hectare has always been the main objective of the estate, whose primary goal is the achievement of a Vino Nobile at its almost quality, enhancing the characteristics of its indigenous grape variety.

It has been completed the new underground cellar that morphologically calls to mind the shape of a shell, to celebrate the fossil composition of Bossona. The new wine cellar exploits sources of renewable energy, primarily geothermal energy, and it is completely created with the travertine of the family. To conclude, with vintage 2021 the estate will be certified organic.

WINERY: Maria Caterina Dei

FOUNDATION DATE: 1985

OWNED BY: Famiglia Dei

ADDRESS: Via di Martiena, 35 - 53045 Montepulciano (Si)

TEL.: 0578 716878 FAX: 0578 758680

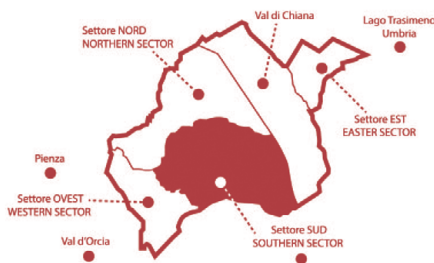
info@cantinedei.com

www.cantinedei.com

Facebook: Cantine Dei

Instagram: @cantinedei

Twitter: @CantineDei



PRODUCTION AREAS: Bossona, Martiena, Ciarliana, La Piaggia, Cervignano
TOTAL HECTARES OF VINEYARD: 60 HA
NOBILE DI MONTEPULCIANO: 48.12 HA
ROSSO DI MONTEPULCIANO: 7.76 HA
VIN SANTO DI MONTEPULCIANO: 0.48 HA
ANNUAL PRODUCTION (bottles): 220.000

MANAGER: Maria Caterina Dei
WINEMAKER: Paolo Caciorgna
VINEYARD MANAGER: Marco Maiani
EXTERNAL RELATIONS: Maria Caterina Dei

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC
Vino Nobile di Montepulciano DOCG
Vino Nobile di Montepulciano DOCG
Madonna della Querce
Vino Nobile di Montepulciano DOCG
Riserva Bossona
Vin Santo di Montepulciano DOC

TASTINGS AT WINERY: By appointment from Monday to Friday

VISITS TO WINERY: By appointment from Monday to Friday

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Sangiovese 90%, Canaiolo Nero 10%

HARVESTING PERIOD: September – October

VINIFICATION AND AGEING: Hand-picked and carefully selected grapes, gentle pressing and stainless steel tanks fermentation at controlled temperature followed by 24 months of ageing in 33Hl Slavonian oak barrels plus 6 months in bottle. Three different altitudes and three terroirs with unique pedological characteristics turn our Vino Nobile complex and elegant. Bright ruby coloured with intense fragrances of ripe cherry and plum; dry to the taste, well balanced and persistent.

ANALYTICAL DATA:

ALCOHOL DEGREE (% vol):	14.5
TOTAL ACIDITY (g/l):	5.2
VOLATILE ACIDITY (g/l):	0.48
MALIC ACID (g/l):	< 0.1
DRY EXTRACT (g/l):	30.4
pH:	3.57
RETAIL PRICE IN ITALY:	€ 20.00



FANETTI



Fanetti at Montepulciano. In brief, the estate represents the banner of wine-producing Vino Nobile owes this family a debt-particularly to Adamo.

He was responsible for its first rebirth, starting back in the 1920's after the period of oblivion, during the preceding century, into which this ancient Montepulciano nectar had fallen. Moreover, it is possible to visit an ancient cellar, which dates back to Pliocene age, where it is possible to admire some fossils set in tuff rocks. The holding extends over 112 hectares, and is in the heart of the production area, within the triangle formed by Madonna della Querce, Cervignano and Ciarliana.

The vineyard have good exposure, and produce wines that are robust and aged at length, as is the tradition of Montepulciano wines. Generally speaking, the lands are of mediu blend soil, with a prevalence of Pliocene-age clay. The growing system is the classical guyot, but experiments are also being made with the spurred cordon. Much care is given to the wines, and there is a minimum use of treatments.

The aim of the estate is to obtain healhy and mature grapes that are suitable for producing thered wines that make up the large range produced by the estate. The sale of the wines is directed worldwide, with a particular eye on Germany, the Usa, Sweden.

WINERY: Fanetti – Tenuta S. Agnese

FOUNDATION DATE: 1800

OWNED BY: Fanetti Elisabetta

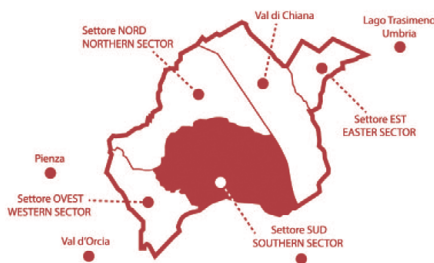
ADDRESS: Viale Calamandrei 29 – 53045 Montepulciano (Si)

TEL.: 0578 757897

FAX: 0578 716716

agriturismo@tenutasantagnese.com

www.tenutasantagnese.com



PRODUCTION AREAS: Sasso, Bossona,
Cervignano, Sanguinetto
TOTAL HECTARES OF VINEYARD: 18.78 HA
NOBILE DI MONTEPULCIANO: 10.71 HA
ROSSO DI MONTEPULCIANO: 3.53 HA
VIN SANTO DI MONTEPULCIANO: 0.68 HA
ANNUAL PRODUCTION (bottles): 40.000

MANAGER: Fanetti Elisabetta

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Nobile di Montepulciano

Rosso di Montepulciano

Vin Santo di Montepulciano

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Prugnolo gentile 80%, Canaiolo 15%,
Mammolo 5%

HARVESTING PERIOD: Beginning of September

VINIFICATION AND AGEING: The grapes are
taken and selected by hand. The must ferments
in tanks of reinforced concrete. The maceration
lasts 15–18 days with a temperature of 25°C. Daily
the wine is turned. The malolactic fermentation
comes naturally in December. The wine is aged
in Slavonian oak casks for 36 months and over.
Ruby red colour tending to canet with ageing,
persistent and deep bouquet with notes of
violets. Pairing with roasted, grilled and skewered
meats and aged cheeses. In our estate we also
produce a delicate Extra Vergin Olive Oil.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	15
TOTAL ACIDITY (g/l):	5.10
VOLATILE ACIDITY (g/l):	0.64
MALIC ACID (g/l):	0.00
DRY EXTRACT (g/l):	31.6
TOTAL PHENOLICS:	3020
pH:	3.30





With the 2015 vintage, Della Camera brothers finally complete the objective of two generations, theirs and that of their father: that of producing *Vino Nobile di Montepulciano* from the grapes of their own proprietary vineyards and bottling it on their own.

In 2014, in fact, they acquired the Fassati estate, founded in 1913 and consisting of close of 153 acres (62 hectares), including some of the finest of the entire production zone, and added this acreage to their own 105 (42 hectares) for a total of more than 250 acres (100 hectares) of vineyards. But the 2014 vintage gave decidedly modest results, and the Della Camera brother, with a courage which some defined “mad”, decided to pursue, without compromise, the quality objectives for which they had chosen to make this investment and not bottle the *Vino Nobile*. In the meantime, the commitment to the vineyard work and the attention to the cellars has only increased with the realization of important restructuring work, both aesthetic and technical, starting with the aging cellars. The acquisition of approximately 2000 hectoliters (close to 53 thousand gallons) of new Slavonian oak barrels of a 50-70-100 liter capacity, guarantees that the refinement of the *Vino Nobile di Montepulciano* will be done in the best way as possible. Is also realised of an ample terrace within the aging cellars where tastings and encounters can be organized.

The good of Della Camera family is even now among the first five cellars of Montepulciano in terms of potential production, they intend to be recognized as among the top five in terms of the quality of their wines as well.

We invite you to visit the cellars to verify personally the project; we await you with pleasure.

Gianni Della Camera

WINERY: Fassati – Fattoria Saltecchio s.s.a.

FOUNDATION DATE: 1913

OWNED BY: Famiglia Della Camera

INDIRIZZO / ADDRESS: Via di Graccianello 3/A – 53045 Montepulciano (SI)

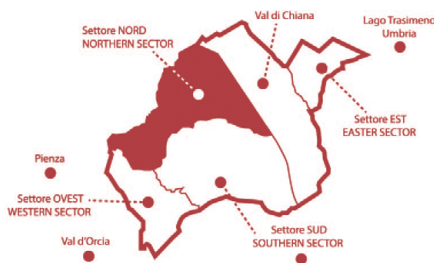
TEL.: 0578 708708

FAX: 0578 708705

alba@cantinafassati.it

info@cantinafassati.it

www.cantinafassati.it



PRODUCTION AREAS: 10 vineyards in locality:
Caggiolo, Graccianello, Via Cupa, Vignone,
Nottola, Saltecchio, Fornace, Salarco, Ascianello,
Valiano

TOTAL HECTARES OF VINEYARD: 82 HA

VINO NOBILE DI MONTEPULCIANO: 49.45.52 HA

ROSSO DI MONTEPULCIANO: 13.27.35 HA

VIN SANTO DI MONTEPULCIANO: 1.45.00 HA

CHIANTI: 16.24.76 HA

ROSSO IGT: 23.57.37 HA

ANNUAL PRODUCTION (bottles): 300.000

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018 Pasiteo

GRAPES: Sangiovese 85%, Merlot 15%

RETAIL PRICE IN ITALY: € 12,00

MANAGER: Gianni Della Camera

WINEMAKER: Fabrizio Ciufoli

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

“Le Gaggiolo” Chianti

“Selciaia” Rosso di Montepulciano

“Pasiteo” Vino Nobile di Montepulciano

“Gersemi” Vino Nobile di Montepulciano
selezione

“Salarco” Vino Nobile di Montepulciano Riserva

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes



Fattoria del Cerro, with its 94 hectares of Vino Nobile di Montepulciano vineyards recorded in the register, is the largest private estate producing Vino Nobile. The spaciousness and the different exposition of the vineyards allow selecting the best grapes to make high quality wines.

Vino Nobile is produced in three different versions: the regular wine Vino Nobile di Montepulciano, the Riserva and the single vineyard selection "Antica Chiusina" produced only in particular years, in which the natural vocation of the land of Montepulciano assists a better ripening of the grapes.

Other wine produced: Rosso di Montepulciano, Chianti Colli Senesi, Vinsanto di Montepulciano.

Total farm area: 600 hectares; no rented area. Extension of vineyards: 181 hectares of which: 94 ha are recorded in the Vino Nobile di Montepulciano register, 50 ha are recorded in the Rosso di Montepulciano register, 20.40 ha are recorded in the Chianti Colli Senesi register, 0.30 ha are recorded in the Vinosanto di Montepulciano register.

Other productions: 13 ha olive groves, 180 ha wood, 241 ha fields.

Composition and characteristics of the land: the soil has a Pliocene origin of medium composition that includes shells and stones. The local texture has ideal clay content. Average altitude of the vineyards: 350-450 m above sea level.

Density per hectare: the most ancient vineyards have 3300 plants per hectare; new cultivations have 5000 plants per hectare. Method of growth: cordon spur.

WINERY: Fattoria del Cerro

FOUNDATION DATE: 1978

OWNED BY: Tenute del Cerro S.p.A.

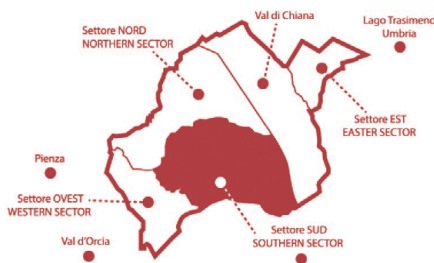
ADDRESS: Via Grazianella, 5 - Fraz. Acquaviva 53045 Montepulciano (Si)

TEL.: 0578 767722

FAX: 0578 768040

fattoriadelcerro@tenutedelcerro.it

www.fattoriadelcerro.it



PRODUCTION AREAS: Argiano, Vicoce
ETTARI TOTALI DI VIGNETO: 181.00 HA
NOBILE DI MONTEPULCIANO: 93.00 HA
ROSSO DI MONTEPULCIANO: 50.00 HA
CHIANTI COLLI SENESI: 20.40 HA
VINSANTO DI MONTEPULCIANO: 0.30 HA
PRODUZIONE ANNUA (n° bottiglie): 1.200.000

PRESIDENT: Vincenzo Tassinari

SALE MANAGER: Antonio Donato

WINEMAKER: Riccardo Cotarella and

Emanuele Nardi

OPERATIVE MARKETING AND EVENTS:

Francesco Ceccarelli

COMMUNICATION AN EXTERNAL:

Francesco Ceccarelli / Marco Castignani

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG "Silineo"

Vino Nobile di Montepulciano DOCG "Antica
Chiusina"

Vino Nobile di Montepulciano DOCG Riserva,

Vinsanto di Montepulciano DOC

Chianti Colli Senesi DOCG

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment from
monday to friday: 9 am - 12:30 (pm) & on
saturday and sunday: 2 pm - 5:30 pm

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Mainly Prugnolo Gentile

HARVESTING PERIOD: Third decade of
september

VINIFICATION AND AGEING: Fermentation and
maceration at controlled temperature (24°-
28°C) with daily pumping over; after the racking,
wine is transferred into big oak barrels where it
will age for 18 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH: (vol %)	14
TOTAL ACIDITY (g/l):	5.44
SUGARS:	0.7
SO2:	96
TOTAL EXTRACT:	30.8
RETAIL PRICE IN ITALY:	€ 15.00





Since 1972 the estate has been owned by the Jacorossi family. Talosa was one of the first wineries in Montepulciano to undertake the quest for fine quality which brought this appellation to the heights of Tuscan and Italian winemaking. Surely it could not be otherwise for a family committed on a personal level to running the winery, surrounded by thoroughly competent assistants to ensure that all productive areas are supervised with the utmost professionalism.

33 ha of vineyards in one of the most beautiful areas of Montepulciano at an altitude of 350-400 m a.s.l. cultivated with scrupulous care so that the quality of the grapes guarantees that the wines will be worthy of the winery name. The fermenting area is close to the vineyards so that the harvesting and processing procedures can be carried out as rapidly and efficiently as possible.

The offices and cellars devoted to ageing in small barrels and bottles are detached from the fermentation cellar in an area nearer the main roads.

The main barrel-ageing cellar is in the old town centre of Montepulciano, in an underground area between two of the oldest buildings in the city: Palazzo Tarugi and Palazzo Sinatti.

WINERY: Fattoria della Talosa

FOUNDATION DATE: 1972

OWNED BY: Famiglia Jacorossi Angelo

ADDRESS: Sede operativa Via delle Pietrose, 15 A - Montepulciano

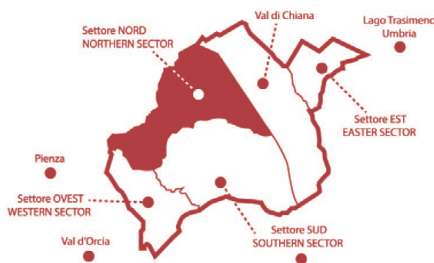
Sede legale e Cantina Storica Via Talosa, 8 - Montepulciano

TEL.: 0578 758277

FAX: 0578 752884

info@talosa.it

www.talosa.it



PRODUCTION AREAS: Pietrose
TOTAL HECTARES OF VINEYARD: 33.00 HA
NOBILE DI MONTEPULCIANO: 23.20 HA
ROSSO DI MONTEPULCIANO: 4.20 HA
CHIANTI: 4 HA
IGT: 1.6 HA
ANNUAL PRODUCTION (bottles): 100.000

MANAGER: Michele Merola
WINEMAKER: Umberto Trombelli
VINEYARD MANAGER: Michele Merola
DIRECTOR: Edoardo Mottini Jacorossi
COMMERCIAL DEPT.: Cristian Pepi

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano D.O.C. Toscana,
Vino Nobile di Montepulciano D.O.C.G. Toscana
"Alboreto",
Vino Nobile di Montepulciano D.O.C.G. Toscana
Riserva,
Vino Nobile di Montepulciano D.O.C.G. Toscana
"Filai Lunghi",
IGT Toscana Rosso "Pietrose",
Chianti Colli Senesi D.O.C.G.,
Vin Santo di Montepulciano D.O.C. Toscana,
Vin Santo di Montepulciano D.O.C. Toscana
"Vignolo",
Grappa di Vino Nobile di Montepulciano D.O.C.G.
Toscana,
Brandy, Olio Extra Vergine di Oliva

TASTINGS AT WINERY: Always (Cantina
Storica Talosa - 50mt da Piazza Grande in Via
Talosa 8)

VISITS TO WINERY: Always

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO DOCG
TOSCANA "Alboreto" 2019

GRAPES: Sangiovese 100%

HARVESTING PERIOD: manual selection of the
Sangiovese after the second week of September
to the first week of October.

VINIFICATION AND AGEING: After a careful
selection of grapes, the fermentation time is
about 15-20 days at controlled temperatures in
stainless steel, cone-shaped. Sequential 90 the
malolactic fermentation in stainless steel. The
maturation is for 2 years in the tonneaux of 2nd,
3rd and 4th passage. Big barrels and stainless
steel. The finished wine continued to be aged in
bottle before release. Red ruby colour. Wild-berry,
botanical-herb and dark-spice aromas. On the
polished, full-bodied palate, tightly knit, fine-
grained tannins accompany dried cherry, orange
zest and liquorice.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.64
TOTAL ACIDITY (g/l):	5.9
MALIC ACID (g/l):	< 0.1
DRY EXTRACT (g/l):	29.7
TOTAL PHENOLICS:	2720
pH:	3.51
RETAIL PRICE IN ITALY:	€ 18.00





Fattoria Svetoni, established in the early XIX century in Montepulciano as a “Leopoldina”, an “ideal” farmhouse commissioned by Pietro Leopoldo, Grand Duke of Tuscany, was built from the late 1700’s until the middle 1800’s and produces wines since 1865.

Today, Fattoria Svetoni encompasses 36 hectares, 25 hectares of vineyards growing from 300 to 400 mt. asl. on the Gracciano and Cervignano hills, ideal area for grapes to produce Vino Nobile di Montepulciano.

Here, due to cool breezes and the fluctuation between day and night temperatures, excellent sun exposure, Prugnolo Gentile (a Sangiovese grape varietal) reveals its full potential. Acquired in 2017 by Podere Rubino, Fattoria Svetoni produces Chianti Colli Senesi, Rosso di Montepulciano and Vino Nobile di Montepulciano under historical brand name “Fattoria Svetoni”.

WINERY: Fattoria Svetoni

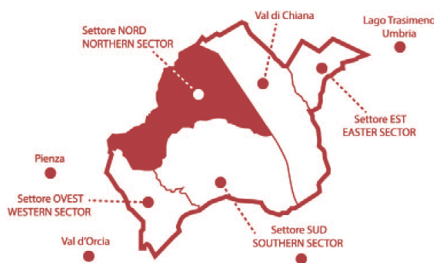
FOUNDATION DATE: 1865

OWNED BY: Soc. Agr. Podere Rubino S.r.l.

ADDRESS: Via Umbria, 63 – 53045 Gracciano di Montepulciano (Si)

info@fattoriasvetoni.it

www.fattoriasvetoni.it



PRODUCTION AREAS: Cervognano, Nottola,
Stazione di Montepulciano
TOTAL HECTARES OF VINEYARD: 25 HA approx
NOBILE DI MONTEPULCIANO: 11.8 HA approx
ROSSO DI MONTEPULCIANO: 2.66 HA approx
ANNUAL PRODUCTION (bottles): 60.000

WINEMAKER: Roberto Da Frassini
VINEYARD MANAGER: Roberto Da Frassini
EXTERNAL RELATIONS: Omar Pellegrini

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:
Vino Nobile di Montepulciano DOCG Toscana
Rosso di Montepulciano DOC Toscana
Chianti Colli Senesi DOCG
Bianco IGT
Rosato IGT
Rosso IGT

TASTINGS AT THE WINERY: By appointment
VISITS TO THE WINERY: By appointment
DIRECT SALES AT THE WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Sangiovese grapes called Prugnolo
Gentile accompanied by other traditional vines
of the denomination.

HARVESTING PERIOD: from the second half of
September until the first ten days of October.

VINIFICATION AND AGEING: the grapes from
our vineyards are harvested from the second half
of september until the first ten days of october.
The duration of fermentation and maceration,
which takes place at a controlled temperature
of 26-30 °C, in steel tanks, is about 15-25
days with intense pumpiover and delestage
in the first days which become shorter and
softer towards the end. After some scheduled
decanting, the wine performs the malolactic
fermentation in steel tanks. Refinement: the
wine stays at least 18 months in Slavonian oak
barrels of various capacities and essence with
a variable percentage of the mass, depending
on the vintage, in French oak barriques. Before
being sold, it is refined in the bottle.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.05
TOTAL ACIDITY (g/l):	5.3
VOLATILE ACIDITY (g/l):	0.69
MALIC ACID (g/l):	0.07
DRY EXTRACT (g/l):	30.5
pH:	3.51
RETAIL PRICE IN ITALY:	€ 19.50





GATTAVECCHI

POGGIO ALLA SALA

For generations, the Gattavecchi family's name has been associated with Vino Nobile. In the historical cantina in Montepulciano, originally an Etruscan grotto that became part of the Convento dei Padri Serviti" in 1200, were aged wines for markets around the world.

The family acquired the historical winery, Poggio alla Sala, in 1996. The winery once belonged to the Bonci Casuccini family, which, by the early 19th century, had already achieved wide recognition for its high quality wines and oils. In the 1970's, Poggio alla Sala was among the first Tuscan wineries to introduce new production concepts, combining innovative methods with established traditions. In this spirit of innovation, vine selections such as Parceto were developed during those years. Since then, they have become leaders in the oenological excellence that places Tuscany at the apex of the world wine market.

Today is a winery that produces wines with a strong link with the territory of origin and aimed at consumers who are increasingly attentive and aware.

WINERY: Gattavecchi Luca e Gionata S.S. Società Agricola

FOUNDATION DATE: 1997

OWNED BY: Gattavecchi Luca e Gionata

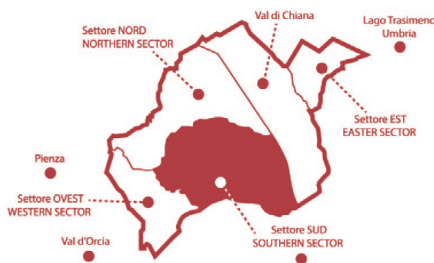
ADDRESS: Via delle Chiane, 3 - 53045 Montepulciano (Si)

TEL.: 0578 767224

FAX: 0578 767748

info@poggioallasala.it

www.poggioallasala.it



PRODUCTION AREAS: Argiano, Ascianello, Abbadia

TOTAL HECTARES OF VINEYARD: 53.00 HA

NOBILE DI MONTEPULCIANO: 18.00 HA

ROSSO DI MONTEPULCIANO: 12.00 HA

VIN SANTO DI MONTEPULCIANO: 1.00 HA

ANNUAL PRODUCTION (bottles): 300.000

DIRECTOR AND RESPONSABLE OF

PRODUCTION: Luca Gattavecchi

EXTERNAL RELATIONS: Patrizia Crociani

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG
(vintage, Riserva and Parceto)

Vinsanto di Montepulciano DOC

TASTINGS AT THE WINERY: By appointment

VISITS TO THE WINERY: By appointment

DIRECT SALES AT THE WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Sangiovese 95%, Canaiolo and Colorino 5%

HARVESTING PERIOD: First 10 days of october

VINIFICATION AND AGEING: After careful pressing and stalk and stem removal the slow maceration process begins lasting 16-18 days at controlled temperature and must never exceed 28°C. The wine is turned several times daily as the fermentation occurs. The malolactic fermentation comes about naturally around the beginning of December. The wine is then aged for two years in Slavonian oak casks followed by further ageing in French oak barrels where the characteristic body is obtained. With 6 - 8 months in bottle, the wine acquires bouquet.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.40
TOTAL ACIDITY (g/l):	5.3
VOLATILE ACIDITY (g/l):	0.60
MALIC ACID (g/l):	0.00
DRY EXTRACT (g/l):	31
TOTAL PHENOLICS:	2850
pH:	3.40
RETAIL PRICE IN ITALY:	€ 16.00





GODIOLO

The establishment lies on the central part of one of the most ancient vine and olive growth sites which used to supply the city of Montepulciano. The vineyards: around 2,50 hectares of vineyards more than 40 years old with blackthorn, canaiolo and violet clones which enrich the nobile wine they produce. The blackthorn clones enhance the delicacy and fruity taste of the wines. On the other hand the presence of malvasia and trebbianino, locally known as “pulcenculo” enriches and renders unique the quality and aroma of the “Vin Santo di Montepulciano”, still produced with the method handed down by our ancestors; around 3,00 hectares of newly established vineyards.

A selection of the best clones of sangiovese produced after the 90's has been carefully chosen, seeking a low production in favour of product quality. The soil is composed of silt-silt and clay, and sand, rich in remains from the Pliocene, which favours the production of a full-bodied wine. Wine tasting restaurant: in our wine tasting restaurant you can taste the farm's production. We can offer you a breakfast buffet with fresh products, biscuits and homemade cakes and pies.

We can also offer you lunch or dinner; and we will be glad to let you taste the local products in a simple and familiar way. We would love to suggest you some of the typically Tuscan tastes and the best of the local production: pecorino di Pienza (goatmilk cheese), Chianina meat, Cinta senese (ham of local pork), pici (hand made spaghetti), fresh vegetables from ecological cultivation, our own extravirgin olive oil and naturally our own Vino Nobile di Montepulciano.

Certified organic winery.

WINERY: Azienda Agricola Godiolo di Fiorini Franco

FOUNDATION DATE: 2000

OWNED BY: Franco Fiorini

ADDRESS: Via Acquapuzzola, 13 - 53045 Montepulciano (Si)

TEL.: +39 338 5401070 - +39 339 8567130

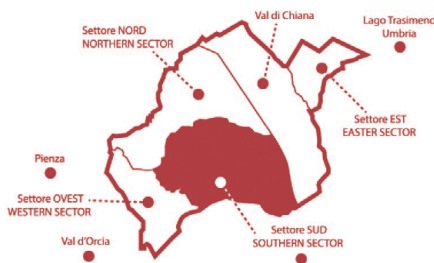
FAX: 0578 757251

info@godiolo.it

vino@godiolo.it

www.godiolo.it

Facebook: Azienda Agricola Godiolo



PRODUCTION AREAS: Martiena

TOTAL HECTARES OF VINEYARD: 6.00 HA

NOBILE DI MONTEPULCIANO: 3.00 HA

ROSSO DI MONTEPULCIANO: 2.50 HA

VIN SANTO DI MONTEPULCIANO: 0.50 HA

ANNUAL PRODUCTION (bottles): 20.000

MANAGER: Mattia Fiorini

WINEMAKER: Franco Fiorini

VINEYARD MANAGER: Franco Fiorini

EXTERNAL RELATIONS: Mattia Fiorini

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG
(vintage and Riserva)

Vinsanto di Montepulciano DOC

TASTINGS AT WINERY: Always

VISITS TO WINERY: Always

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018
BIOLOGICO:

GRAPES: 98% Sangiovese, 2% Canaiolo-Colorino

HARVESTING PERIOD: first days of october

VINIFICATION AND AGEING: In the farm vineyards the grape harvest is carried out manually, in small cases. Shortly afterwards the grape is selected, the stalk and stem are removed and it is introduced in the cellar. Here it ferments at controlled temperature so as to preserve its characteristic aromi. Following fermentation, maceration takes place with daily delestage and rimontaggi for a period of 14 days. By Christmas the wine thus produced into wine barrels where it is kept at constant temperature. Every 3 months the wine is decanted and it is thus refined for a minimum period of 18 months plus 12 months of refining in bottle.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.5
TOTAL ACIDITY (g/l):	5.60
VOLATILE ACIDITY (g/l):	0.32
MALIC ACID (g/l):	< 0.0
DRY EXTRACT (g/l):	30
TOTAL PHENOLICS:	3255
pH:	3.50
RETAIL PRICE IN ITALY:	€ 18,00



GUIDOTTI

The history of the Guidotti family begins in Cervognano in 1967 when Nello with his sons Alvaro and Angelo bought Podere Casanova, a property of about 25 ha.

The farm always had a multipurpose vocation, the cultivation of the vineyard is also accompanied by cattle breeding and cultivation of arable land for the production of fodder and cereals for feeding livestock.

The first 2.5 ha vineyards were planted between 1973 and 1975 and in 2000 the planting of the new vineyards and the restructuring of the old ones (except for 1 hectare which is still in production) began to reach the current consistency of about 5 ha vineyard.

In 2015 Daniele joined the company and starts to follow all the stages of wine production, from the vineyard to the bottle, while Massimiliano takes care of the administrative part.

In 2020 the company restructured the cellar and in 2021 the first 2 labels of Vino Nobile di Montepulciano Docg and Rosso di Montepulciano DOC were released.

The Guidotti family has always produced wine using traditional vines, practicing a kind of agriculture that respects and follows the peasant knowledge that listens to nature, climate and soil and adopts modern agronomic techniques. The thinning and progressive and the choice of the grapes are done manually, because, this is actually the real farm philosophy, only by bringing healthy and perfectly ripe grapes to the cellar we can obtain wines that respect and enhance the characteristics of the vine and of the territory.

WINERY: Guidotti

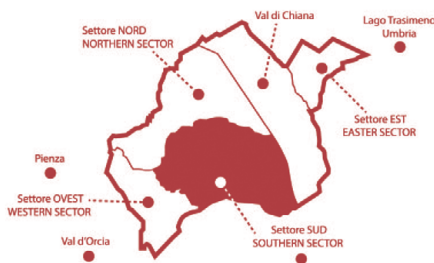
FOUNDATION DATE: 2015

OWNED BY: Angelo e Alvaro Guidotti

ADDRESS: Via del Pozzagnone 2, Cervognano

TEL.: 339/7764052 – 328/6129572

poderecasanovaguidotti@gmail.com



PRODUCTION AREAS: Cervignano
TOTAL HECTARES OF VINEYARD: 04.70.00 HA
NOBILE DI MONTEPULCIANO: 3.07.00 HA
ROSSO DI MONTEPULCIANO: 0.80.00 HA
ANNUAL PRODUCTION (bottles): 10.000

MANAGER: Daniele Guidotti
WINEMAKER: Daniele Guidotti

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Vino Nobile di Montepulciano DOCG
Rosso di Montepulciano DOC
Vino Rosso
Vino Bianco
Vino Bianco Toscana IGT

TASTINGS AT WINERY: No
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 96% e Canaiolo 4%

HARVESTING PERIOD: september/october 2019

VINIFICATION AND AGEING: Produced with Sangiovese grapes harvested by hand between late September and early October, vinified in steel and cement vats with skin permanence for 15/20 days without mechanical temperature control, with frequent pumping over to favour the natural fermentation process. Aging takes place in oak barrels of about 30 hl, partly new and partly already used in previous years to obtain a balanced wine where the hints of wood enhance the Sangiovese without covering its peculiar characteristics.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.5
TOTAL ACIDITY (g/l):	6.3
VOLATILE ACIDITY (g/l):	0.78
DRY EXTRACT (g/l):	33.3
RETAIL PRICE IN ITALY:	€ 20,00



ICARIO



WINE & TUSCANY

The legacy of Icario starts in 1999 and has always been based and characterized by family values of authenticity, quality, passion, love for art and design as well as respect for territory and people.

In an amphitheater of vineyards blessed by a unique microclimate we grow our grapes with only natural methods. Since 2015 Icario is part of the Dr. Helmut Rothenberger Holding in Salzburg/Austria and has enjoyed substantial investments to develop Icario in class and excellence. Dr. Franco Bernabei, regarded as the „Patron of Sangiovese“, and creator of some of the world's top rated wines, proudly leads the Icario oenological team since 2018. Grapes are handpicked and carefully selected to create wines that represents the union of the unique character of our terroir, the harmony of Sangiovese in all its expressions together with the enormous love and dedication of the Icario team.

Be sure to visit Icario winery estate and villas!

WINERY: Icario Soc. Agricola a.r.l.

FOUNDATION DATE: 1999

OWNED BY: Rothenberger Family

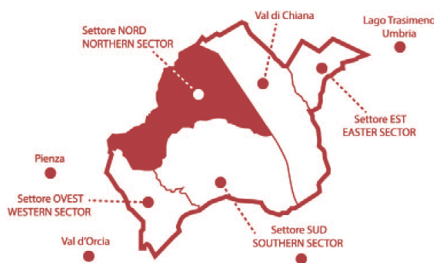
ADDRESS: Via delle Pietrose, 2 - 53045 Montepulciano (Si)

TEL.: 0578 758845

info@icario.it

www.icario.it

Instagram: @icariowinery



PRODUCTION AREAS: Pietrose

TOTAL HECTARES OF VINEYARD: 24.5

NOBILE DI MONTEPULCIANO: 8.00

ANNUAL PRODUCTION (bottles): 90.000

OWNED BY: Rothenberger Family

WINEMAKER: Dott. Franco Bernabei

GENERAL MANAGER: Dott. Luigi Pagoni

SALES & MARKETING: Dott. Lucia Del Fabbro

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG
(Annata e Riserva "Vitaroccia")

Sanasia Vino Nobile di Montepulciano DOCG

Bianco Nysa Toscana IGT

Rosè Nysa Toscana IGT

Rosso Nysa Toscana IGT

"Donna Silvia" Brut Rosè metodo classico

Tebbiani IGT Toscana

Grappa barricata Icario

Olio Extra Vergine d'Olio Icario

TASTINGS AT WINERY: Yes, on public holyday
only with reservation

VISITS TO WINERY: Yes, on public holyday
only with reservation

DIRECT SALES AT WINERY: Yes
Write at marketing@icario.it

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO DOCG 2019:

GRAPES: Sangiovese 90%, Colorino 10%

HARVESTING PERIOD: Last days of September
- First days of October

VINIFICATION AND AGEING: The grapes are carefully selected and gently removed from the stalks. Fermentation and maceration take place in vats at 25-30°C, the wine is then drawn off and kept at 18°-20°C to allow malolactic fermentation. The ageing occurs in traditional oak casks and tonneaux for 18 months. This is followed by a further refinement of 12 months in bottle.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.5
TOTAL ACIDITY (g/l):	5.40
VOLATILE ACIDITY (g/l):	0.69
MALIC ACID (g/l):	0.00
DRY EXTRACT TOTAL (g/l):	32.45
TOTAL PHENOLICS:	3800
pH:	3.63
RETAIL PRICE IN ITALY:	€ 25.00



— IL MACCHIONE —



This family run wine farm is located in the heart of the Caggiolo region, an area with a special vocation for the production of “Noble Wine”. The Estate extends a total area of just over seven hectares, six of which are cultivated with noble grapes. We grow almost only large Sangiovese grapes, also known as Prugnolo Gentile, with a clonal selection based on the soil composition. The age of the vines ranges from ten to fifty years.

PHILOSOPHY AND THE APPROACH TO OUR WORK

“As long as it takes” is what everyday nature is teaching us here in this splendid part of Tuscany.

We work respectfully of the environment. Ecological awareness means to us helping the land to preserve the maximum of its potential of life and fertility. It means bringing life to the vineyard, most importantly by helping the plant to activate the strength that puts it in synch with the sky and with the land.

The soil is fertilized annually with green manure, deposited in alternate rows with the addition of organic natural fertilizer as needed. No herbicides or other systemic products are used and the few treatments actually performed on the vines are copper- and sulphur-based.

The care of the vineyard is based on assiduous search for processes that increase the plant's intrinsic defence systems.

Thanks to the privileged position of our vineyards and the continuous contributions of our trusted technicians our ambition is to offer a unique and inimitable product which has to be the true expression of the terroir where all this process begins.

We consider ourselves to be simple custodians of these splendid places as we bring together the toils of this ancient work with the joy of conveying pleasure and an emotional experience with our wines.

WINERY: Il Macchione

FOUNDATION DATE: 1974

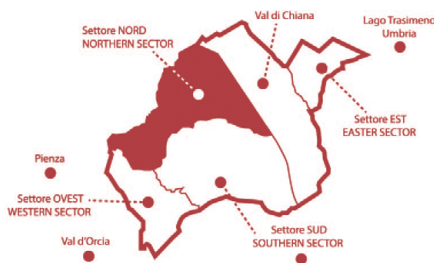
OWNED BY: Leonardo Abram

ADDRESS: Via Provinciale, 18 – 53040 Gracciano – Montepulciano (Si)

TEL: +39 0578 758595

podereilmacchione@live.it

www.podereilmacchione.it



PRODUCTION AREAS: Le Caggiole
TOTAL HECTARES OF VINEYARD: 6 HA
NOBILE DI MONTEPULCIANO: 6 HA
ANNUAL PRODUCTION (bottles): 25.000
Vino Nobile (bottles): 13.000
Vino Nobile Riserva (bottles): 5.000
Rosso di Montepulciano (bottles): 6.000

MANAGER: Leonardo Abram
WINEMAKER: Mary Ferrara
VINEYARD MANAGER: Mary Ferrara
EXTERNAL RELATIONS: Simone Abram

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:
Vino Nobile di Montepulciano DOCG
Vino Nobile di Montepulciano DOCG RISERVA
Rosso di Montepulciano DOC.

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Prugnolo Gentile 100%

HARVESTING PERIOD: Last days of September

VINIFICATION AND AGEING: Carbonic pre-maceration for 24/48 hours in 48hl cement vats. Inoculation with indigenous yeasts using a 'pied de cuve' as fermentation starter which is prepared 5-6 days before with the vineyards finest grapes. The duration of the fermentation and maceration processes is strictly related to the vintage characteristics. Vino Nobile is aged for 25-30 months in 15-40 hl oak barrels

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14
TOTAL ACIDITY (g/l):	5.2
VOLATILE ACIDITY (g/l):	0.50
MALIC ACID (g/l):	<0.1
DRY EXTRACT (g/l):	28.3
pH:	3.45
RETAIL PRICE IN ITALY:	€ 25.00





The watermill “Il Molinaccio” was already present in the old maps of the Granduchy of Tuscany. In 2012 Alessandro and Marco jointly decided to passionately upgrade the original building in a luxury resort and to start the adventure to develop a wine to be proud of.

Il Molinaccio is by and far its 3.6 ha vineyard (70% Sangiovese, 25% Merlot, 5% other local varieties) whose high-quality grapes are used for Il Golo, Rosso di Montepulciano DOC, for La Spinosa, our Vino Nobile di Montepulciano DOCG, La Poiana, Vino Nobile di Montepulciano Riserva DOCG, aged at least 12 months in French Allier oak 25HL casks and for L'Allocco, IGT Toscana, an exquisite blend between our Sangiovese and our Merlot. We are located at the Pieve di Cervignano.

Our marc (nothing else!) is distilled into Il Molinaccio, Grappa di Vino Nobile Riserva aged in barrique for two years, by the prestigious Nannoni distilleries.

We are an organic farm and all the wines presented at this Grand Tasting are organic.

We installed a photovoltaic plant that covers large part of our energy needs and we purify the water of our well, making us self-sufficient.

WINERY: Il Molinaccio di Montepulciano Soc. Ag. s.r.l.

FOUNDATION DATE: 2012

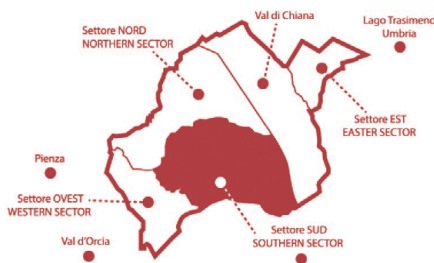
OWNED BY: Marco Malavasi, Alessandro Sartini

ADDRESS: Via Antica Chiusina, 12 - 53045 Montepulciano (Si)

TEL.: 333 2300170

info@ilmolinaccio.com

www.ilmolinaccio.com



PRODUCTION AREAS: Cervognano
TOTAL HECTARES OF VINEYARD: 3.6 HA
NOBILE DI MONTEPULCIANO: 2.4 HA
ROSSO DI MONTEPULCIANO: 1 HA
ANNUAL PRODUCTION (bottles): 12.000

MANAGER: Alessandro Sartini, Marco Malavasi
WINEMAKER: Alessandro Sartini
VINEYARD MANAGER: Dania Conciarelli
EXTERNAL RELATIONS: Marco Malavasi

DOC WINES MADE BY THE WINERY:
"La Spinosa" Vino Nobile di Montepulciano
DOCG,
"La Poiana" Vino Nobile di Montepulciano
Riserva DOCG,
"Il Golo" Rosso di Montepulciano DOC

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

All our wines are organic.

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019
organic "LA SPINOSA":

GRAPES: Sangiovese 100%

HARVESTING PERIOD: last week of September
– first week of October

VINIFICATION AND AGEING : Vinification in stainless steel tanks without using selected yeasts, maceration at controlled temperature for 20/25 days. After the malolactic fermentation, the wine ages for 12 months in French Allier oak casks and for other 12 months in bottle. We let nature run its own course , we limit ourselves to go along with her in the developing of our grapes into Vino Nobile.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	13.00
TOTAL ACIDITY (g/l):	4.8
VOLATILE ACIDITY (g/l):	0.51
DRY EXTRACT (g/l):	25





Just a few miles away from the town of Montepulciano, near the border between Tuscany and Umbria, La Braccasca estate is surrounded by a splendid territory, first Etruscan and Roman, then medieval and Renaissance. The property extends over an area where a historical farm once stood, owned by the Count of Bracci, hence the estate's name and coat of arms: an arm covered with armor brandishing a sword.

La Braccasca estate is an expression of the two very different natures of these territories, so close yet at the same time so different: Montepulciano, the classic and prestigious area of "Vino Nobile" with vines located in three of the best-known subzones, and Cortona, recently appreciated for international grape varieties, above all Syrah. These two different "souls" represent La Braccasca style with respect for tradition, tireless research, a balance between the old and the new, the professional mastery of its work and its passion for quality.

The wines of La Braccasca estate are the result of this great combination. Vino Nobile di Montepulciano, a blend of traditional Sangiovese with a small percentage of Merlot was first produced in 1990 followed by the Vino Nobile di Montepulciano Vigneto Santa Pia, which has become Riserva since 2005. In addition, there is also Sabazio Rosso di Montepulciano, produced since 1991.

From the sunniest part of the vineyard in one of Cortona's best areas for growing premium quality Syrah, Bramasole was born in 2000 followed, in 2005, by Achelo Cortona DOC.

WINERY: La Braccasca

FOUNDATION DATE: 1990

OWNED BY: famiglia Antinori

ADDRESS: Via Stella di Valiano, 10 - 53045 Montepulciano (Si)

TEL.: 0578 724252 - 347 4751308

FAX: 0578 724118

visite@labraccasca.it

www.labraccasca.it



PRODUCTION AREAS: Santa Pia, Cervognano, Stella di Valiano

TOTAL HECTARES OF VINEYARD: 340 HA

NOBILE DI MONTEPULCIANO: 34.52 HA

ROSSO DI MONTEPULCIANO: 27.12 HA

ANNUAL PRODUCTION (bottles): 450.000

MANAGER: Adriano Giuliarini

WINEMAKER: Fabrizio Balzi

VINEYARD MANAGER: Samuele Collini

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC Sabazio, Vino

Nobile di Montepulciano DOCG

(vintage and Riserva "Vigneto Santa Pia")

TASTINGS AT WINERY: Yes

VISITS TO WINERY: Yes, by appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Sangiovese, Merlot

HARVESTING PERIOD: Harvesting began on the 20th of September and ended on the 1st of October for all grape varieties

VINIFICATION AND AGEING: Sangiovese grapes underwent fermentation phases that were aimed at preserving the freshness of the fruit and its aromatic profiles. The must was left to macerate on the skins for a period of 10 days and the resulting wine was transferred to large barrels where malolactic fermentation took place. Aging continued in the barrels for approximately 12 months. The wine was bottled in spring 2021 and continued to age in the bottle for approximately one year. Vino Nobile di Montepulciano 2019 is intensely ruby red in color. The nose combines notes of fresh red fruit with pleasant hints of vanilla. The palate is well balanced, supple, and remarkable for its silky tannins and pleasurable freshness. It has a distinctive lengthy finish.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.0
TOTAL ACIDITY (g/l):	5.0
VOLATILE ACIDITY (g/l):	0.43
MALIC ACID (g/l):	0.0
DRY EXTRACT (g/l):	29.0





LA CIARLIANA

La Ciarliana embodies a lifelong dream become true. A dream that begun in 1996 with Luigi and his first Vintage of Vino Nobile and traces back to the passion he inherited through his father, Santo Pellegrino and started - before - with his grandfather Luigi in the 60'. A dream, which is now forward-looking in Matteo's eyes. The property has increased from the former 2 hectares to the actual 21, producing Vino Nobile di Montepulciano, Rosso di Montepulciano and Chianti.

The vineyards, with a density of 5000 vines per hectare, have been planted following a careful geological and clone study. 'Scianello is the most beautiful vineyard we own, Vigna 'Scianello our crown jewel wine, the most authentic identity of this countryside.

Elegant wines characterized by complex nose, full and smooth body: their strong and highly representative character perfectly embodies this unique terroir. They amazingly tell the history, the culture, the tradition of Montepulciano in the most attentive expression of the Sangiovese grape. Maniacally respectful of the environment, we only do focused, planned and careful treatments in the fields. Only the most innovative and noninvasive technologies are used to prevent the pathogens. We conduct the sexual confusion in our vineyards and methods of integrated pest management. At La Ciarliana the winery hospitality is based on an innovative concept, on a brand new, unconventional, unexpected and inspirational philosophy: the learning aspect of the wine tour is enhanced by the game. The tourist becomes the main actor of the playful- informative activity at the winery: he literally gets into the game.

WINERY: La Ciarliana

FOUNDATION DATE: 1996

OWNED BY: Luigi Frangiosa

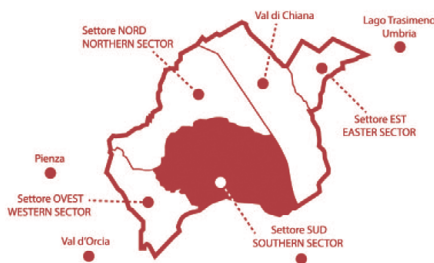
ADDRESS: Via Ciarliana, 31 - 53045 Montepulciano (Si)

TEL.: 0578 758423/335 5652718

FAX: 0578 758423

info@laciariana.it

www.laciariana.it



PRODUCTION AREAS: Ascianello, Ciarliana
TOTAL HECTARES OF VINEYARD: 20.00 HA
NOBILE DI MONTEPULCIANO: 10.00 HA
ROSSO DI MONTEPULCIANO: 3.00.00 HA
CHIANTI COLLI SENESI: 8.00 HA
ANNUAL PRODUCTION (bottles): 50.000

MANAGER: Luigi Frangiosa

WINEMAKER: Mario Ronco

VINEYARD MANAGER: Luigi Frangiosa and
Matteo Frangiosa

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG
(Vintage and Vigna 'Scianello selection)

IGT Toscana Santo Pellegrino

IGT Toscana Rosè Donna Claudia

Chianti Colli Senesi DOCG

Vin Santo di Montepulciano

TASTINGS AT WINERY: Always by appointment

VISITS TO WINERY: Always

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 95%, Mammolo 5%

HARVESTING PERIOD: Early October

VINIFICATION AND AGEING: After the traditional
red vinification, the wine stays at least 12 months
in big Slavonia barrels and barriques.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.5
TOTAL ACIDITY (g/l):	5.6
VOLATILE ACIDITY (g/l):	0.61
MALIC ACID (g/l):	NO
DRY EXTRACT (g/l):	31.1
TOTAL PHENOLICS:	6300
pH:	3.50
RETAIL PRICE IN ITALY:	€ 15.00





LA COMBÀRBIA

Our farm was born at the beginning of the sixties, on the initiative of Novilio Mariani, who settled with his family in Cervognano and precisely in what in the ancient cadastral maps is referred to as “Villa Elvira”, he dedicated himself to the production of wine. The area of Cervognano is in fact known since ancient times for its natural predisposition to the cultivation of the wine.

Then in two thousand sixteen the passion for this activity pushes Gabriele Florio, acquired nephew of Novilio, to take over the company with the purpose of continuing the business of the founder, but also to renew: for example the new headquarters of the winery, or the purpose of taking advantage of the new and more modern techniques of vine cultivation and winemaking.

“Combarbia” literally means a “crossroads”, a place that is where multiple roads come together and from which they branch off, giving the opportunity to those who are in this confluence to choose the path to follow. But the word “combarbia” also has a deeper meaning: when the farmers of the village said “let’s go to combarbia” it meant that they met to spend a carefree evening in company, conversing between them and drinking some glasses of our good Tuscan wine.



WINERY: La Combarbia

FOUNDATION DATE: 2016

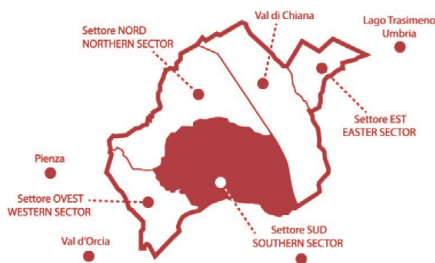
OWNED BY: Gabriele Florio

ADDRESS: Via Poggio Golo, 3 - 53045 Montepulciano (Si)

TEL.: 329 8216540

info@lacombarbia.it

www.lacombarbia.it



PRODUCTION AREAS: Cervognano
TOTAL HECTARES OF VINEYARD: 3.8 HA
NOBILE DI MONTEPULCIANO: 1.5 HA
ROSSO DI MONTEPULCIANO: 1 HA
ANNUAL PRODUCTION (bottles): 22.000

MANAGER: Gabriele Florio
WINEMAKER: Giuseppe Gorelli
VINEYARD MANAGER: Gabriele Florio
EXTERNAL RELATIONS: Gabriele Florio

DOCG, DOC AND IGT WINES
MADE BY THE WINERY:
Rosso di Montepulciano DOC
Vino Nobile di Montepulciano DOCG
Vino Nobile di Montepulciano DOCG Riserva

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Prugnolo Gentile 100%

HARVESTING PERIOD: September – October

VINIFICATION AND AGEING: Fermentation for 20–30 days in cement tank. Passage in steel for the malolactic fermentation and ten, in January, the wine is put in 30 HL barrels for 18 months. Bottling and refining in bottle for 6 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	15.3
TOTAL ACIDITY (g/l):	4.8
VOLATILE ACIDITY (g/l):	0.75
DRY EXTRACT (g/l):	34.8
RETAIL PRICE IN ITALY:	€ 20.00





Podere Le Bèrne belongs to the Natalini Family. At the beginning of the 1960s Egisto Natalini and his son Giuliano decided to vinify the grapes of their vineyards and this was the beginning of a familiar production aimed at making a very traditional Tuscan wine.

Since 1995 Giuliano's son, Andrea, whose job is land surveyor and wine specialist, has started to attend to the wine production together with the wellknown oenologist Paolo Vagaggini. They are dealing with the improvement of farming experimentation and of production techniques. The farm occupies about 20 hectares in the area of Cervognano, 12 hectares of which are covered by vineyards. The lands originated in Pliocene and they contain shells and stones. They are situated in a slightly hilly area and their altitude of 350 metres above sea-level assures a perfect microclimate for the production of well structured red wines.

The name "Le Bèrne" derives from the late Etruscan term Verna or Verena, meaning "hillock".

The most important cultivated species of vine is Sangiovese, which is called Prugnolo Gentile in Montepulciano. It is the basic vine in Vino Nobile di Montepulciano DOCG and in Vino Rosso di Montepulciano DOC. Other vines cultivated in the farm are Colorino and Mammolo, also typical of this area and very important for the production of Vino Nobile.

WINERY: Podere Le Bèrne

FOUNDATION DATE: late 60s

OWNED BY: Natalini Andrea

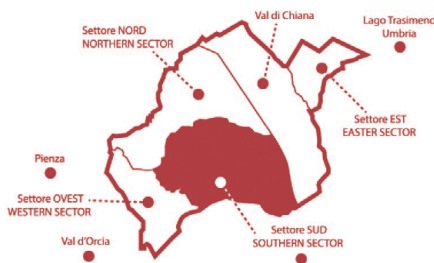
ADDRESS: Via Poggio Golo, 7 - 53045 Montepulciano (Si)

TEL.: 0578 767328 - 347 7966127

FAX: 0578 767328

leberne@libero.it

www.leberne.it



PRODUCTION AREAS: Cervognano
TOTAL HECTARES OF VINEYARD: 12.00 HA
NOBILE DI MONTEPULCIANO: 5.50 HA
ROSSO DI MONTEPULCIANO: 2.71 HA
VIN SANTO DI MONTEPULCIANO: 0.14 HA
ANNUAL PRODUCTION (bottles): 55.000

MANAGER: Natalini Andrea
WINEMAKER: Vagaggini Paolo
VINEYARD MANAGER: Natalini Andrea

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC
Vino Nobile di Montepulciano DOCG
(vintage and Riserva)
Vin Santo di Montepulciano DOC Ada
Vin Santo di Montepulciano DOC
Occhio di Pernice

TASTINGS AT WINERY: Always
VISITS TO WINERY: Always
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Sangiovese 100%

HARVESTING PERIOD: First week of october

VINIFICATION AND AGEING: It under goes long
maceration an the skins, intense pumping over
durino initial phases, crishing and delestage, all
at controlled temperature. 60% in slavonian oak
barrels of a capacity of 25HL, 40% in barriques
Allier. 6 months in bottle.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	15
TOTAL ACIDITY (g/l):	5.1
VOLATILE ACIDITY (g/l):	0.60
MALIC ACID (g/l):	0.05
DRY EXTRACT (g/l):	31.2
TOTAL PHENOLICS:	3950
pH:	3.55
RETAIL PRICE IN ITALY:	€ 18.50





The farm, Azienda Agricola “Le Bertille” in Montepulciano is composed of the Bertille, Casella and San Pietro estates and covers around 22 hectares. Our vineyard's extension is 14 hectares situated in the west and southwest area of Montepulciano, below the wonderful Tempio di San Biagio.

The soil composition is mainly tufa-clay with a variety of exposures. The estate includes a centuriesold olive grove and a beautiful lake, an oasis for migrating herons. The historical building have been carefully restored and is now a quiet and beautiful farmhouse (www.agriturismosangallo.com).

The grape varieties cultivated, traditional to the Montepulciano area, are Sangiovese (Prugnolo Gentile), Clilegiolo, Colorino and Canaiolo, besides a small part of merlot.

Accurate management of the vineyards, summer pruning, bunch thinning and selective harvesting allow for a limited but high quality production.

WINERY: Le Bertille

FOUNDATION DATE: 2002

OWNED BY: Famiglia Roberti

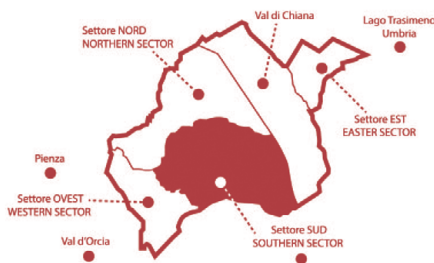
ADDRESS: Via delle Colombelle, 7 - 53045 Montepulciano (Si)

TEL.: 0578 758330 - 339 7769444

FAX: 0578 758330

info@lebertille.com

www.lebertille.com



PRODUCTION AREAS: Canneto

TOTAL HECTARES OF VINEYARD: 15.00 HA

NOBILE DI MONTEPULCIANO: 5.00 HA

ROSSO DI MONTEPULCIANO: 4.00 HA

ANNUAL PRODUCTION (bottles): 60.000

PRESIDENT: Olimpia Roberti

EXTERNAL RELATIONS: Oretta Roberti

WINEMAKER: Dott. Lorenzo Landi

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepulciano DOCG

Vino Nobile di Montepulciano DOCG Riserva

Rosso di Montepulciano DOC

Chianti Colli Senesi DOCG

IGT Toscana Rosso "L'Attesa"

IGT Toscana Rosato "Promessa d'Estate"

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Sangiovese 90%, Canaiolo and Colorino 10%

HARVESTING PERIOD: Second half of September - First weeks of October

VINIFICATION AND AGEING: Vinification: in Slavonian oak vats-kegs with a long period of must maceration and frequent pumping-over; maximum temperature allowed to rise freely up to 25°C. Aging in wood: 12 months in 20 hl Slavonian oak kegs and a further 12 months in seasoned 35-40 hl Slavonian oak kegs. Refining in the bottle: minimum 6 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14
TOTAL ACIDITY (g/l):	5
VOLATILE ACIDITY (g/l):	0.43
MALIC ACID (g/l):	<0.01
DRY EXTRACT (g/l):	30.6
TOTAL PHENOLICS:	2959
pH:	3.67
RETAIL PRICE IN ITALY:	€ 20.00





LUNADORO

Lunadoro estate is based in Valiano di Montepulciano, and extends over an area of 40 ha on a ridge, 12 of which are vineyards, mostly Sangiovese, here called “Prugnolo Gentile”. This beautiful hilly stretch of Val di Chiana senese is perfectly located, since the climate ensures the gradual and full ripening of the bunches, thereby guaranteeing the production of excellent wine. In 2006 the wine cellar was completely renovated and modern vinification technologies were implemented together with traditional oak casks for the aging process.

THE PRODUCTION

The vine training is the spurred cordon system. Every single step of the production and selection process in the vineyards is carried out manually, in perfect harmony with the environment: from pruning to the choice of the best bud, from the control of the vegetation to the thinning out of the bunches. The harvest is carried out only manually and during the destemming, the grapes are selected to use only the best quality.

WINERY: Soc. Agr. Lunadoro srl

FOUNDATION DATE: 2002

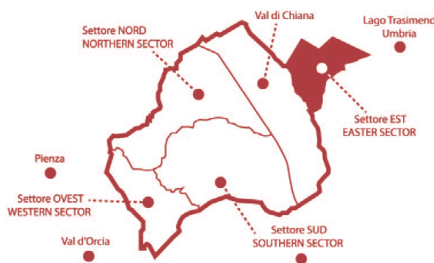
OWNED BY: Schenk Italia SpA

ADDRESS: Via di Terra Rossa – 53045 Valiano di Montepulciano (Si)

TEL.: +39 0471 803311

info@nobilelunadoro.it

www.lunadoro.it



PRODUCTION AREAS: Valiano

TOTAL HECTARES OF VINEYARD: 11.91 HA

NOBILE DI MONTEPULCIANO: 11.13 HA

ANNUAL PRODUCTION (bottles): 80.000

MANAGER: Adriano Annovi

WINEMAKER: Federico Battisti

VINEYARD MANAGER: Egidio Finazzer

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC "Prugnanello"

Vino Nobile di Montepulciano DOCG
"Pagliareto"

Vino Nobile di Montepulciano DOCG Selezione
"Gran Pagliareto"

Vino Nobile di Montepulciano DOCG Riserva

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO DOCG
"Pagliareto" 2019

GRAPES: Prugnolo gentile 100%

HARVESTING PERIOD: First 10 days of October

VINIFICATION AND AGEING: Controlled
temperature vinification in stainless steel
containers then aging in tonneaux for 12 months
and subsequently in barrel from 10 to 36 hl. A
further 12 months of aging in bottle before selling.

RETAIL PRICE IN ITALY: € 18.00





MANVI

MANVI winery is a small family run winery with about 7 Ha of vineyards in production. Around 20.000 and 25.000 bottles of wine are produced annually.

Since 2003 all wines produced at this winery have been Certified Organic. The vineyards are spread in 2 different areas, one in the south part and one in north at different altitudes, producing distinct flavours and characteristics in the wines.

The owners take part in each and every step of the process to ensure integrity and quality. Most of the steps in the process are manual with minimal automation and usage of machines. MANVI's philosophy is to produce high quality wines that truly represent the terroir using grapes that are also cultivated organically with a great deal of respect to the environment. MANVI wines are the result of the efforts of an Indian born Canadian / Swiss couple that gave up their successful global banking careers to follow their passion for wine and live their dream of producing wine in Tuscany.

WINERY: Manvi

FOUNDATION DATE: 2015

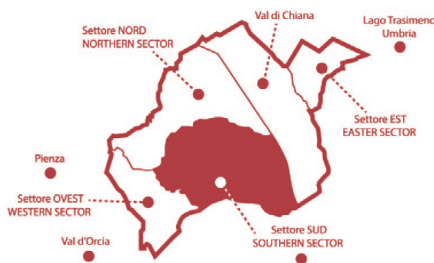
OWNED BY: Puru e Sudha Manvi

ADDRESS: Via di Villa Bianca, 13/15 - 53045 Montepulciano (Si)

TEL.: +39 392 7464727

info@manvi.it

www.manvi.it



PRODUCTION AREAS: Southern and Northern area

TOTAL HECTARES OF VINEYARD: 7 HA

NOBILE DI MONTEPULCIANO: 6 HA

ROSSO DI MONTEPULCIANO: 1 HA

ANNUAL PRODUCTION (bottles):

20.000/25.000

MANAGER: Puru Manvi

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

“Myra” Rosso di Montepulciano DOC – Bio

“Arya” Nobile di Montepulciano DOCG – Bio

“Ojas” Nobile di Montepulciano DOCG Riserva – Bio

“Amata” Vin Santo di Montepulciano DOC – Bio

“Siduri” Rosé Toscana IGT

TASTINGS AT WINERY By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Prugnolo gentile 100%

HARVESTING PERIOD: End of september – early october

VINIFICATION AND AGEING: The grapes are selected and picked manually followed by destemming and a gentle press. Vinification is done in temperature controlled stainless steel containers between 25 to 28 degree centigrade. Fermentation is all natural without any addition of yeast. After the maceration over a few weeks, during which regular racking and returning of the wine is observed, the wine is transferred for maturation. We exceed the minimum requirements by aging it for 24 months in French Oak barrels and refining it for 1 year in the bottle.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol): 13.5

TOTAL ACIDITY (g/l): 4.5

VOLATILE ACIDITY (g/l): 0.45

DRY EXTRACT (g/l): 27.8

RETAIL PRICE IN ITALY: € 22.00





Metinella, a wine estate based in the heart of a wine-growing area consecrated to its renowned noble Tuscan wine, the so called VINO Nobile di Montepulciano, is surrounded by gentle slopes arising from the Valdichiana valley.

With its 21 hectare vineyards, the estate benefits from optimally sun-kissed and well-ventilated hillsides for Sangiovese, Mammolo, Colorino, Canaiolo grape varieties to grow with their excellent flavours and body. Along with the olive grove, the vineyards, lying at a height of 350 meters above sea level and beyond, grow on sandy loam soils that owe their origin to the Pliocene epoch. Accordingly, our vineyards and olive oil grove are grown on a day-to-day basis and each stage occurs just at the optimum time following the natural cycle of the seasons. The amount of buds is also duly set through pruning; in fact, its selection starts from inflorescence, harvesting of grapes occurs by hand and at different intervals of time after analyzing carefully the stages of the grape berry maturation, allowing the grapes to be picked at the time of their best phenolic maturation.

Inspired by the generosity of nature and the excellence of its fruits, our primary and only choice is oriented to work respectfully for these places and their traditions, in absolute harmony with them following environmentally beneficial methods and avoiding any use of chemicals.

The main installations in the winery during 2016 were: a brand-new temperature and humidity unit and the exchange of all oak barrels, sure that 25 and 50 litres capacity barrels are the best option for resting and ageing our wines.

WINERY: Metinella

FOUNDATION DATE: 2015

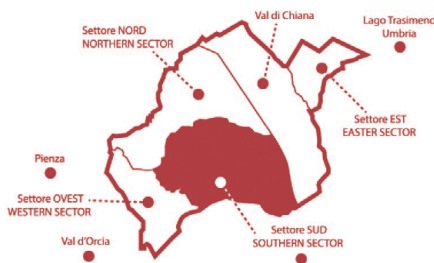
OWNED BY: Stefano Sorlini

ADDRESS: Via Fontelellera, 21/A - 53045 Montepulciano (Si)

TEL. Direzione: 0305780877

info@metinella.it

www.metinella.it



PRODUCTION AREAS: Montepulciano, Cervignano

TOTAL HECTARES OF VINEYARD: 21.00 HA

ANNUAL PRODUCTION (bottles): 30.000

MANAGER: Stefano Sorlini

WINEMAKER: Roberto Da Frassini

DOC AND DOCG WINES MADE BY THE WINERY: Rosso di Montepulciano DOC

DOCG, DOC AND IGT WINES

MADE BY THE WINERY:

Nobile di Montepulciano DOCG "Burberosso"

Nobile di Montepulciano DOCG "142-4"

Nobile di Montepulciano DOCG "Burberosso" Riserva

Rosso di Montepulciano DOC "Rossodisera"

Toscana Bianco IGT "Ombra"

Toscana Rosso IGT "Rossardente"

Vinsanto del Chianti DOC "Amen"

Grappa di Vino Nobile di Montepulciano "Finoinfondo"

Grappa Riserva di Nobile di Montepulciano "Bali"

Brandy di Nobile di Montepulciano "Pelèr"

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Burberosso" 2018:

GRAPES: Prugnolo Gentile, Canaiolo, Mammolo

HARVESTING PERIOD:

End of September, beginning of October

VINIFICATION AND AGEING: Hand-picking of fully-ripen and ready to be processed grapes only. Quality check of the grapes on arrival at the winery, followed by fermentation at 27C° with 10 days skin-contact. Ageing in 25 and 50 HL capacity oak barrels for a minimum of 18 months and further few months in bottle to ultimate the production.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol): 13.50

RETAIL PRICE IN ITALY: € 17,00





MONTEMERCURIO

Cantina in Montepulciano

In the heart of Montepulciano under the S. Biagio Dom, it is located the vineyard where we grow, with great care, this elegant wine called Messaggero, Messenger of the Tuscan essence.

What makes Montemercurio unique is the desire which guides the productive cycle: this desire is represented in the will of keeping our territory, the hills of Montepulciano, as unaltered as possible, without modifying aromas or characteristic perfumes.

To keep the original taste of the grape and to process it according to tradition is our philosophy. That is why we take care of every single detail during the wine making process, from the handmade harvest, passing through fermentation, to arrive to the ageing in traditional Tuscan casks, which are able to exalt natural flavours and to come off tastes, today unfortunately standardized.

Tradition, great care during the process and respect of the territory. These are the ingredients which make Montemercurio wines unique and surely one of the most representative of the Montepulciano area.

WINERY: Montemercurio

FOUNDATION DATE: August 2007

OWNED BY: Luciani Paola

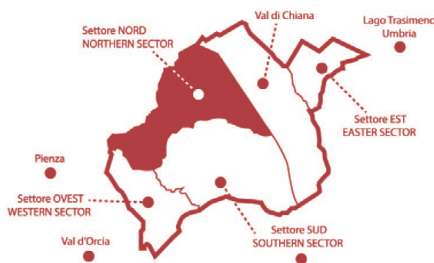
ADDRESS: Via di Totona, 25/A - 53045 Montepulciano (Si)

TEL.: 0578 716610

FAX: 0578 716610

vini@montemercurio.com

www.montemercurio.com



PRODUCTION AREAS: Montepulciano
TOTAL HECTARES OF VINEYARDS: 12 HA
NOBILE DI MONTEPULCIANO: 4.02 HA
ROSSO DI MONTEPULCIANO: 1 HA
VINSANTO DI MONTEPULCIANO: 1 HA
ANNUAL PRODUCTION (bottles): 40.000

MANAGER: Paola Luciani
WINEMAKER: Emiliano Falsini
VINEYARD MANAGER: Stefano Dini and
Gianluca Grassi

DOCG, DOC AND IGT WINES
MADE BY THE WINERY:
Rosso di Montepulciano DOC ("Petaso")
Vino Nobile di Montepulciano DOCG
("Messaggero", "Damo")
Vin Santo 1992

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Sangiovese 95% and Canaiolo 5%

HARVESTING PERIOD: 5th-10th October.

VINIFICATION AND AGEING: he grapes, harvested strictly by hand and a carefully selected, are macerated in little stainless steel tanks at controlled temperature for about 18/20 days, during this period we make some brief pumping over but mainly we make punching down. Once this process is finished, the wine is aged in oak cask of 10 and 40 hl for at least 24 months. Finally, we keep the wine for at least 10/12 months to age directly in the bottle.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	15
TOTAL ACIDITY (g/l):	5.4
VOLATILE ACIDITY (g/l):	0.56
MALIC ACID (g/l):	<0.1
DRY EXTRACT (g/l):	34.5
TOTAL PHENOLICS:	3500
pH:	3.40
RETAIL PRICE IN ITALY:	€ 22,50





In the 1950s Palazzo Vecchio was bought by Count Riccardo Zorzi, who worked passionately to revive the local wine-making tradition and culture, but it was not until 1980 that Marco Sbernadori, along with his wife Maria Alessandra Zorzi, embarked on an ambitious project that in 1990 would lead to the production of the first bottle of Vino Nobile di Montepulciano.

Already at his birth the wine displayed a good structure, the fruit of land that is particularly well suited to grape-growing, as described in all the soil studies.

Located on the top of a hill and surrounded by vineyards, Palazzo Vecchio commands a 360° view of countryside that is acclaimed for its beauty. It enjoys a unique environmental situation, not only due to the position of its vineyard and the recognized quality of its soil, but also for its particularly favorable climatic conditions with light breezes that carries the grapes, keeping them perfectly healthy.

WINERY: Palazzo Vecchio

FOUNDATION DATE: 1988

OWNED BY: Marco Sbernadori and Alessandra Zorzi

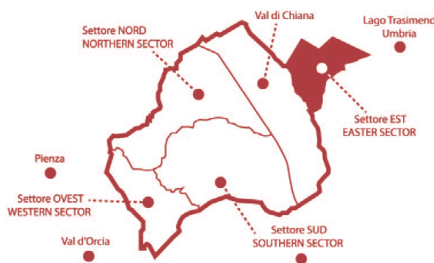
ADDRESS: Via di Terra Rossa, 5 - 53045 Valiano di Montepulciano (Si)

TEL.: 0578 724170

FAX: 0578 724170

palazzovecchio@vinonobile.it

www.vinonobile.it



PRODUCTION AREAS: Valiano

TOTAL HECTARES OF VINEYARD: 26.00 HA

NOBILE DI MONTEPULCIANO: 26.00 HA

VIN SANTO DI MONTEPULCIANO: 0,30 HA

ANNUAL PRODUCTION (bottles):

40.000/50.000

MANAGER: Marco Sbernadori and Luca Sbernadori

WINEMAKER: Alessandro Leoni

VINEYARD MANAGER: Stefano Rubechini

EXTERNAL RELATIONS: Alessandra Zorzi

DOC AND DOCG WINES MADE BY

THE WINERY: Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG

Nobile Riserva DOCG

Nobile Terrarossa DOCG

Vinsanto di Montepulciano DOC

Arlet Rosato IGT

Brais Bianco IGT

TASTINGS AT THE WINERY: Always

VISITS TO THE WINERY: Always

DIRECT SALES AT THE WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2017:

GRAPES: Prugnolo Gentile 85%, Canaiolo 10%, Mammolo 5%

HARVESTING PERIOD: First 10 days of october

VINIFICATION AND AGEING: The Vino Nobile di Montepulciano has a an intense ruby red color. Its fragrance is soft and eveloping with inviting aromas of spiced plum, fine hints of dog rose, crushed mint and blue flowers. It has a rounded and balanced flavour. Well structured and persistent, with dired black cherry, cinnamon and star anise. The grapes are prugnolo gentile and other local grape varieties; the fermentation takes place in steel containers with controlled fermentation and after stays minimum 24 months in french oak casks and minimum 6 months in bottles.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.00
TOTAL ACIDITY (g/l):	5.2
VOLATILE ACIDITY (g/l):	0.63
MALIC ACID (g/l):	0.00
DRY EXTRACT (g/l):	30.1
pH:	3.60
RETAIL PRICE IN ITALY:	€ 12.10





PODERE CASANOVA

My husband Isidoro and I own a wonderful 15-hectare vineyard on the eastern side of the region, where the hills stretch out and look towards Umbria, where Lake Trasimeno and the Sibillini mountains are located. Below us the ancient roads connecting the Roman Empire and the Etruscans, roads with millennial traffic like our vineyards. We are passionate about searching a tradition that is never approximate, but very precise. A return to the origins, the land and the seasons.

We carry on our interpretation of the authenticity of Montepulciano wines, with a natural and personal approach. Over the years, our pride has been to take care of everything, to cultivate our Sangiovese, to welcome guests. The winery with its suggestive wine cellar, immersed in the vineyards and open all year round, hosts tastings and events. Curious travelers can also stay in this beautiful place.

A unique emotional experience made of top quality wines and unforgettable sunsets.



WINERY: Podere Casanova

FOUNDATION DATE: 2015

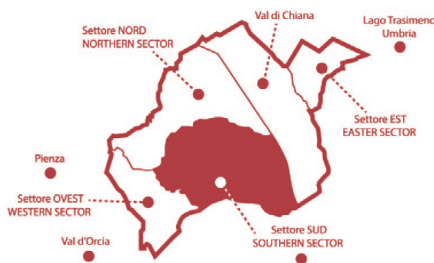
OWNED BY: Agrigeo S.S.

ADDRESS: Strada Provinciale 326 n.196 – loc. Tre Berte 53045 Montepulciano (SI)

TEL.: 0578/896136 – 335 8305927 – 335 5248000 – 0429/841418

agrigeo.ss@gmail.com

www.poderecasanovavini.com



PRODUCTION AREAS: Montepulciano località Argiano

TOTAL HECTARES OF VINEYARD: 16 HA

NOBILE DI MONTEPULCIANO: 0.63 HA

ROSSO DI MONTEPULCIANO: 1.3 HA

ANNUAL PRODUCTION (bottles): 110.000

MANAGER: Isidoro Rebatto

WINEMAKER: Franco Barnabei

VINEYARD MANAGER: Antonio Desimone

EXTERNAL RELATIONS: Susanna Ponzin

DOCG, DOC AND IGT WINES

MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG

Vino Nobile di Montepulciano DOCG "Settecento"

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

HOSPITALITY: Agritourism and Wine tourism

New opening Wine Art Shop in the center of Montepulciano – Via di Gracciano nel Corso n. 27

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 98%

HARVESTING PERIOD: October

VINIFICATION AND AGEING: The grapes are harvested by hand and placed in small boxes. Careful selection of the grapes in the cellar on a sorting table. The grapes are then left to ferment in stainless steel tanks at a controlled temperature of 25 degrees. The fermenting must is reassembled twice a day for the first eight days, then once a day until the racking, that takes place 25 days after the harvest. The production process is based on the absolute respect of the grapes and on a maniacal hygiene. The wine is obtained thanks to the territory from which it was born and thanks to the precise and scrupulous work in the cellar. In the mouth emerges an elegant taste of tannins which blends well with the fruity taste and gives to the wine a unified and long lasting aftertaste.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	15
TOTAL ACIDITY (g/l):	4.8
VOLATILE ACIDITY (g/l):	0.38
MALIC ACID (g/l):	0
DRY EXTRACT (g/l):	31.7
TOTAL PHENOLICS:	3498
pH:	3.41
RETAIL PRICE IN ITALY:	€ 26.00





Podere della Bruciata has always been oriented towards the realisation of a close to nature and sustainable winemaking process, therefore based on the production of excellent wines, which are at the same time respectful of the environment, natural resources and the consumer, without using pesticides, weeding chemicals or other chemical products during the vinification, as well as the avoidance of invasive enological practices.

The grapes are carefully selected, with a total production of around 50 quintals per hectare. The fermentation process happens in a natural and spontaneous way thanks to the presence of natural and indigenous yeasts. In order to maintain all the organoleptic qualities, the wine is not filtered. The use of sulphur is kept at a minimum throughout the whole range. Our company has been certified organic since 2001. A reality on a human scale, that produces roughly 25.000 bottles per year between Chianti, Rosso di Montepulciano and Nobile Montepulciano. The main grape variety is Sangiovese, sided with little patches of land of Colorino, Canaiolo, Pugnitello.

WINERY: Podere della Bruciata Winery

FOUNDATION DATE: 2001

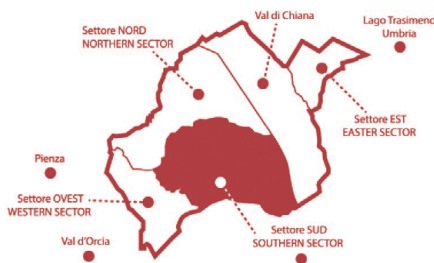
OWNED BY: Podere della Bruciata di Rossi Andrea e co s.s.

ADDRESS: Via dei Platani, snc Località Castagneto, Sant'Albino - 53045 Montepulciano (SI)

TEL.: +39 340 8506212 (Andrea) +39 340 1007416 (Elisa)

poderedellabruciata@gmail.com

www.poderedellabruciatawines.it



PRODUCTION AREAS: Montepulciano, Chiusi

TOTAL HECTARES OF VINEYARD: 5 HA

NOBILE DI MONTEPULCIANO: 0,37 HA

ROSSO DI MONTEPULCIANO: 1.4 HA

ANNUAL PRODUCTION (bottles): 25.000

MANAGER: Andrea Rossi

WINEMAKER: Federico Renzi

VINEYARD MANAGER: Ermanno Rossi, Roberto Lamorgese

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Barcaiolo: Chianti Colli Senesi Bio

Ermete: Rosso di Montepulciano Bio

Cesiro: Nobile di Montepulciano Bio

Tizzo: IGT Toscano Bio

Usta: IGT Rosato Toscano Bio

Bruggina: IGT Bianco Toscano Bio

Nepo: Vermouth rosso

TASTINGS AT WINERY: Yes

VISITS TO WINERY: Yes

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Sangiovese 100%

HARVESTING PERIOD: October

VINIFICATION AND AGEING: This wine is produced in limited quantity exclusively from organic grapes. Cesiro gets vinificated in steel barrels, then it ages in oak barrels for 18 months and finally it gets finished in the bottle. This wine is ruby coloured with orangey shades, and the most dominant factor is the intense scent of red and black ripe fruits, that one can smell in all their possible range, followed by a fine aroma and balsamic-like characteristics, with subtler scents of tabacco, all paired with an extremely pleasant sapid flavour. Overall, this wine is well- equilibrated and finely elegant both at the taste and smell.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	13.5
TOTAL ACIDITY (g/l):	5.5
VOLATILE ACIDITY (g/l):	0.6
MALIC ACID (g/l):	28.00
SO2 FREE:	15
TOTAL SO2:	50
RETAIL PRICE IN ITALY:	€ 25.00





POLIZIANO

My family's first contact with the world of viniculture was in 1961 when my father, Dino Carletti, bought 22 hectares of land in the Comune of Montepulciano. He planted the first specialty vineyards in the region. The inspiration for this investment came more from the heart than from economic motives. It was dictated by my father's desire to maintain a living contact with the place of his youth and the culture of his origins. Apart from its immediate impact on the direction of the company, this bond had a fundamental influence on my formative decisions, compelling me to take a degree in agriculture in Florence in 1978. At the end of 1980, due to the economic crisis and the decline in consumption, I took on the challenge of directing my own company, bringing to it a modern production philosophy based on my personal vision of agriculture. Passion for the art of making wine immediately took hold and inspired me to learn about the most advanced techniques of international viticulture and oenology. This led to the opening of a dialogue with the specialists of this field.

Actually the total surface of my estate is 240 hectares, 120 of which are of DOC and DOCG vineyards. My objective for the future is to consolidate the distinctive character of the wines that will be produced from my new vineyards. To this end, I am dedicated to a continual and passionate search for every possibility of improving the quality of Poliziano's wines. Dr. Federico Carletti.

WINERY: Poliziano

FOUNDATION DATE: 1961

OWNED BY: Dr. Federico Carletti

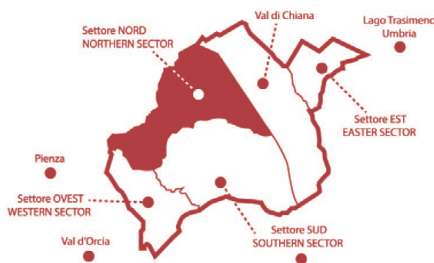
ADDRESS: Via Fontago, 1 - 53045 Montepulciano Stazione (Si)

TEL.: 0578 738171

FAX: 0578 738752

info@carlettipoliziano.com

www.carlettipoliziano.com



PRODUCTION AREAS: Gracciano, Pietrose, Caggiole, Argiano, Valiano

TOTAL HECTARES OF VINEYARD: 135.00 HA

NOBILE DI MONTEPULCIANO: 47.00 HA

ROSSO DI MONTEPULCIANO: 44.00 HA

VIN SANTO DI MONTEPULCIANO: 1.00 HA

ANNUAL PRODUCTION (bottles): 600.000

MANAGER: Dr Federico Carletti

WINEMAKER: Dr Carlo Ferrini and Dr Fabio Marchi

VINEYARD MANAGER: Dr Federico Carletti

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 90%, Canaiolo, Merlot and Colorino 10%

HARVESTING PERIOD: First 10 days of october

VINIFICATION AND AGEING: Fermentation is in stainless steel vats at controlled temperature, with milling that includes repassing the must over the grape dregs. Fermentation and maceration take 15-20 days. Refinement: a period of 14-16 months in wood. Two-thirds are refined in barriques and tonneaux of French Oak and one-third in vats.

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG
(Vintage, Asinone Selection and Caggiole Selection)

Vinsanto di Montepulciano DOC

TASTINGS AT WINERY: Always, closed during the weekend

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

ANALYTICAL DATA (JUNE 2021):

ALCOHOLIC STRENGTH (% vol): 14.50

TOTAL ACIDITY (g/l): 5.9

VOLATILE ACIDITY (g/l): 0.59

MALIC ACID (g/l): < 0.1

DRY EXTRACT (g/l): 29.1

TOTAL PHENOLICS: 2910

pH: 3.43

RETAIL PRICE IN ITALY: € 20.00





P R I O R I N O

Passion, quality and handicraft, these are the three key words for Cantina Priorino.

A passion for good wine was the incentive which saw the birth of Priorino in 2011. A passion which lead Jacopo to build his own winery, brick by brick, with the help of his family's construction business.

Quality is the distinctive trait which Cantina Priorino follows. Nothing is left to chance. Every detail is hand checked with knowledge and method. Using treatments which are as natural as possible, Jacopo and his collaborators take care of every step from the selection of the vine to the bunch and the grapes, only producing quality wines. Just like a craftsman's workshop, every wine is cared for in the finest of detail, the details which make the difference and give a touch of originality. Every bottle is a unique and precious creation, the result of careful selection, a passion for the job and good wine.

Situated in Abbadia di Montepulciano and immersed among six hectares of vineyard, Cantina Priorino is a modern winery. The passion which guides Priorino to produce quality Vino Nobile with an attention to craftsmanship is what has allowed a dream to come true.

WINERY: Priorino

FOUNDATION DATE: 2011

OWNED BY: Jacopo Valdambrini

ADDRESS: Via Martiri della Libertà, 16 - 53045 Montepulciano (SI)

TEL.: 0578 707841

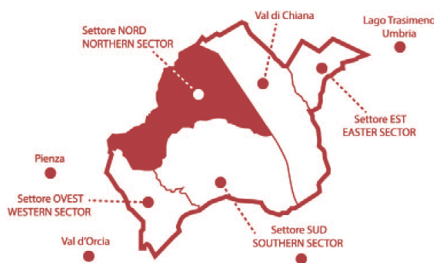
FAX: 0578 708411

info@cantinapriorino.com

www.cantinapriorino.com

Facebook: Cantina Priorino

Instagram: @cantina__priorino



PRODUCTION AREAS: Abbadia di Montepulciano
TOTAL HECTARES OF VINEYARD: 5.70.00 HA
NOBILE DI MONTEPULCIANO: 1.22.80 HA
ROSSO DI MONTEPULCIANO: 0.76.00 HA
ANNUAL PRODUCTION (bottles): 15.000 (5100 of which Nobile and 700 Riserva)

MANAGER: Jacopo Valdambrini
WINEMAKER: Maurizio Saettini
VINEYARD MANAGER: Maurizio Saettini

DOCG and DOC WINES MADE BY THE WINERY:
Vino Nobile di Montepulciano DOCG
Vino Nobile di Montepulciano Riserva DOCG

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Viola 2018"

GRAPES: Sangiovese (Prugnolo Gentile) 100%

HARVESTING PERIOD: First week of october

VINIFICATION AND AGEING: Hand- picked and meticulously selected, fermentation occurs in controlled Oak barrels. It is then refined in 5hl Oak tonneau for 2 years. A deep, intense smell, characterised by amarena, cassis, blackberry and forest fruits, floral scents of violet and rosa canina over which there is a gradual hint of balsamic sensations. Pleasing to the taste, attentive, crisp, with a sweet dense tannin texture. Its imposing acidity gives a long finish: the return is rich with layers, from chocolate to mint, ending with rhubarb caramel and a slight roasting.

RETAIL PRICE:
Italia Viola: € 20,00
Robi Riserva: € 30,00





TENUTA DI GRACCIANO DELLA SETA

The della Seta Ferrari Corbelli family has owned the estate since mid 1900s, when the property was inherited from their relatives Svetoni who founded the company at the beginning of the 1800s. The estate, of a total extension of 70 hectares, surrounds the villa and the park with an Italian style garden. Vineyards stand on the silty clay soil of Gracciano hills, one of the historical crus of Montepulciano. Gracciano della Seta is one of the historical estates of Montepulciano. In 1864 the *Vino Nobile* di Montepulciano of the Svetoni cellars (now Gracciano della Seta) was awarded a prize at the international Fair of Turin and a few bottles of these old vintages are still kept. After many years of finishing in the bottle, the *Vino Nobile* made by the Tenuta di Gracciano expresses its full potential with a complex nose and a structure that becomes more and more elegant and harmonic. The varieties that go into the blend are the classic ones of *Vino Nobile* with a large percentage of Prugnolo Gentile and with a small quantity of other red grapes. In 2011 Marco, Vannozza and Galdina della Seta became the new owners (the previous owner having been their grandmother Mrs Piera Mazzucchelli) supported by the father Giorgio. They started this new adventure with great enthusiasm: the new vinification cellar has been completed, while the ageing in wood of the wines will still take place in the historical cellars of the villa. The philosophy of the winery has always been based on the respect for tradition and for the environment. In fact no chemical fertilizers nor weed killers are used and the wines are made so to express the terroir as much as possible through minimum handling procedures in the cellar and natural practices in the vineyard.

The company is organic since 2018.

WINERY: Tenuta di Gracciano della Seta

FOUNDATION DATE: inizio 1800

OWNED BY: Famiglia della Seta Ferrari Corbelli Greco

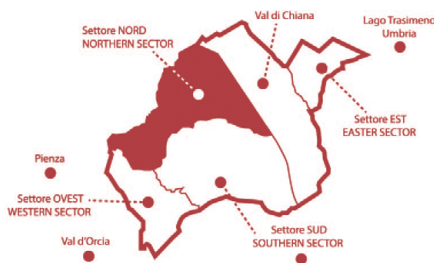
ADDRESS: Via Umbria, 59/61 – 53045 Montepulciano (Si)

TEL.: +39 0578 708340

FAX: +39 0578 708340

info@graccianodellaseta.com

www.graccianodellaseta.com



PRODUCTION AREAS: Gracciano

TOTAL HECTARES OF VINEYARD: 20.58 HA

NOBILE DI MONTEPULCIANO: 11.97 HA

ROSSO DI MONTEPULCIANO: 4.94 HA

ANNUAL PRODUCTION (bottles): 90.000

MANAGER: Giorgio della Seta

WINEMAKER: Giuseppe Rigoli, Julio Straccia

VINEYARD MANAGER: Giuseppe Rigoli

EXTERNAL RELATIONS: Julio Straccia

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG
(vintage and Riserva)

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 95%, Canaiolo and Merlot 5%

HARVESTING PERIOD: First week of october

VINIFICATION AND AGEING:

Maceration on skins for 20 days with control
of temperature (delestage and pumping over)

MATURATION METHODS: 18 month Partly (25%)
in tonneaux of 5 HL Partly (75%) in french and
slovenian oak casks of 26 and 50 HL.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol): 13.98

TOTAL ACIDITY (g/l): 5.6

VOLATILE ACIDITY (g/l): 0.59

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 29.8

pH: 3.57

RETAIL PRICE IN ITALY: € 16.00





TENUTA POGGIO ULIVETO
CONTI BORGHINI BALDOVINETTI de' BACCI

Tenuta Poggio Uliveto in Montepulciano covers over 20 hectares (18 of vineyards), perfectly exposed to southeast and overlooking the Valdichiana, located in the geological zone of the Pieve called "Argiano".

Since 2000, the estate is owned by the Earls Borghini Baldovinetti de' Bacci and is part of the historic Tenute San Fabiano wineries, together with the other estates, Tenuta San Fabiano and Tenuta of Campriano in the Chianti area in Arezzo, besides Tenuta of Sinalunga in the Chianti Colli Senesi.

The soil composition is primarily of marine origin, consisting in sands and fossil clays, located at an altitude of about 300 meters a.s.l. The cultivation of the vines is by spurred cordon training method, on an average of 5.000 vines per hectare. Prugnolo Gentile vines makes up 80% of the ampelographic composition while the remaining is a combination of other complementary varieties such as Merlot, Cabernet, Syrah.

Since 2020 the estate started to convert to organic production to better enhance the balance between vines and terroir for a sustainable agriculture. In 2023 the conversion process is going to be completed and the estate is going to be totally organic.

Starting from the vintage 2020, in addition to the production of Vino Nobile of Montepulciano was released a new line of Rosso of Montepulciano, produced with grapes coming from the youngest vineyards, where the peculiar freshness of Sangiovese can be enhanced.

WINERY: Tenuta Poggio Uliveto – Conti Borghini Baldovinetti de' Bacci

FOUNDATION DATE: 2000

OWNED BY: Conte dott. Averardo Borghini Baldovinetti

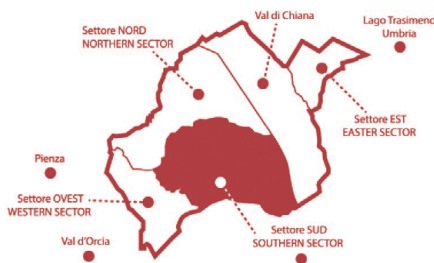
ADDRESS: Via di Argiano – Loc. Tre Berte – Montepulciano (SI)

TEL. +39 0575 24566

FAX: +39 0575 370368

EMAIL: info@tenutesanfabiano.it

www.tenutesanfabiano.it



PRODUCTION AREAS: Loc. Argiano

TOTAL HECTARES OF VINEYARD: 20 Ha

NOBILE DI MONTEPULCIANO: 50.000

MANAGER: Luciano Battistoni

WINEMAKER Dott. Maurizio Alongi

VINEYARD MANAGER: Luciano Battistoni

EXTERNAL RELATIONS: Claudia Gavagni

DOCG, DOC AND IGT WINES MADE BY
THE WINERY:

Vino Nobile Di Montepulciano DOCG

Rosso di Montepulciano DOC

TASTINGS AT WINERY: By Appointment

VISITS TO WINERY: By Appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019

GRAPES: Prugnolo Gentile

HARVESTING PERIOD: First week of october

VINIFICATION AND AGEING: After manual harvesting, the grapes are further selected on the sorting table by hand. The fermentation is at controlled temperature (28°C) in small stainless steel vats with grape skins for at least 18-20 days. The malolactic fermentation continues in stainless steel vats while the maturation takes place both in used French oak tonneau and in Slavonian oak of 20 hl for at least 18 months, then in bottle for 6 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	13.50
TOTAL ACIDITY (g/l):	5.2
VOLATILE ACIDITY (g/l):	0.58
DRY EXTRACT (g/l):	29.0
RETAIL PRICE IN ITALY:	€ 18.00





TENUTA
TREROSE

There are many historical finds, sources and documents which date the estate as far back as Roman times. The Estate is located in a strategic position between two important ways of communication used between the first and second centuries a.D.: the Via Lauretana and the Chiana Canal. This beautiful estate, covering five hills, has a prestigious Villa in the center dating back to 1521, the period in which Cardinal Silvio Passerini (1469 –1529) was nominated Bishop of Cortona and erected the building. The farm is in the southeastern part of the Vino Nobile Designation, bordering Umbria and Lake Trasimeno. The Tenuta Trerose is undoubtedly one of the most beautiful wineries in the Designation for its hills, topography and landscape; it is not only rich from a winemaking point of view, but it is also of great historical and landscape interest.

These valleys full of water dried up through the millennia, then these soils composed of sand (sandstone) and clay (rich in salt) were enriched with a precious silt deposit. Here, the cold continental climate of inland Tuscany encounters the environment of Lake Trasimeno, which exercises a positive influence over it to mitigate its harshness. On these soils and with this particular microclimate, the Prugnolo biotype of Sangiovese ripens later and gives wines that stand out for their softness and richness of flavour. For almost ten years, Tenuta Trerose has embraced the principles of organic viticulture, focusing on an ethical and sustainable development. The orography of the Trerose hills, the exposure of the vineyards, the altitude, and a specific microclimate created a unique agronomic balance, a mosaic made of vineyards, woods and green areas that enrich the biodiversity of these places and make Tenuta Trerose particularly suitable for organic productions.

All the activities on the land and in the winery aim at maintaining this balance, which is the key success factor of the company. Sustainability is crucial and carefully applied to the whole production chain: energy resources management, human capital enhancement, respect for the land and for the Vino Nobile appellation

WINERY: Tenuta Trerose

FOUNDATION DATE: 1994

OWNED BY: Angelini Wines & Estates Soc. Agr. a r.l.

ADDRESS: Via della Stella,3 – 53045 Valiano di Montepulciano (Si)

TEL.: 0577 804101 – 0578 724018

FAX: 0577 849316

tenutatrerose@angeliniwinestates.com

www.tenutatrerose.it



PRODUCTION AREAS: Valiano

TOTAL HECTARES OF VINEYARD: 100.00 HA

NOBILE DI MONTEPULCIANO: 57.50 HA

ROSSO DI MONTEPULCIANO: 1.00 ca HA

VIN SANTO DI MONTEPULCIANO: 0.50 HA

ANNUAL PRODUCTION (bottles): 400.000

PLANT MANAGER: Pietro Riccobono

WINEMAKER AND VINEYARD MANAGER:

Angelini Wines & Estates Technical Staff

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Salterio Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG (Santa Caterina, Simposio Riserva)

Trerose Vinsanto di Montepulciano DOC

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Santa Caterina" 2019

GRAPES: Prugnolo Gentile 100%

HARVESTING PERIOD: Early October

VINIFICATION AND AGEING: The Prugnolo Gentile grapes from "Santa Caterina" vineyard are made to ferment in different ways based on the characteristics of each individual selection, in order to respect and exalt the specific traits of each type; from the ripest grapes, fruitiness and softness are sought; from the lightest grapes, citrus notes, elegance and silky tannins are sought; and lastly, from the areas with salty clays, tanginess and minerality are sought. The different plots selected in the vineyard are vinified separately and aged in 60-70 HL barrels for 12 months. Maturation in bottle for other 12 months.

Tasting notes: an intense ruby-red colour with purplish glints. The nose is an explosion of red fruit, cherries in liqueur, redcurrants, blackberries, chinotto and myrtle, paving the way for a plush, sweet palate. The finish is long and captivating. Food pairing: ideal with grilled and roasted meats and medium seasoned cheeses.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14,50
TOTAL ACIDITY (g/l):	5.00
VOLATILE ACIDITY (g/l):	0.43
MALIC ACID (g/l):	0
DRY EXTRACT (g/l):	28
TOTAL PHENOLICS:	2280
pH:	3.47
RETAIL PRICE IN ITALY:	€ 21,50





Tenuta ValdiPiatta is a family-run winery and one of the oldest wine producing estate in the Montepulciano area. Founded in 1973, ValdiPiatta experienced its period of most intense development in the late 1980s, when Giulio Caporali has decided to purchase a property which, despite its limited dimensions, had produced *Vino Nobile di Montepulciano* since the first years of life of the Appellation. Since 2003 the management of ValdiPiatta passed into the hands of his daughter Miriam who, following in her father's footsteps, chose to immediately dedicate herself to the enhancement of the Montepulciano terroir and native vines in compliance with conscious and sustainable viticulture.

Tenuta ValdiPiatta currently owns 22 hectares planted to vines and is a true oasis of biodiversity.

Thanks to natural fertilization practices, spontaneous or sowed cover crops, the creation of floral carpets and the conservation of ecological corridors such as hedges, woods and waterways, the ValdiPiatta vineyards represent a varied and complex ecosystem. The owners of the winery also keep bees and earthworms for the production of humus.

In 2018 Tenuta ValdiPiatta achieved the Organic Certification.

In 2010 the collaboration with Professor Yves Glories former chair of Enology at the University of Bordeaux was strengthened further with the addition of a top Bordeaux oenologist, Eric Boissenot who also consults for Chateau Lafite, Latour, Margaux and Palmer.

WINERY: Tenuta ValdiPiatta

FOUNDATION DATE: 1973

OWNED BY: Miriam Caporali

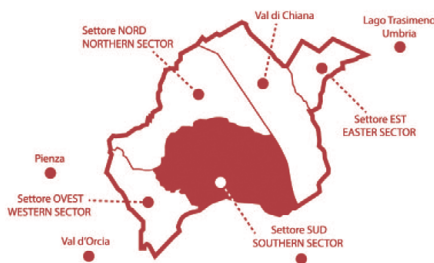
ADDRESS: Via della Ciarliana, 25/a - 53045 Montepulciano (Si)

TEL.: 0578 757930

FAX: 0578 757930

info@valdipiatta.it

www.valdipiatta.it



PRODUCTION AREAS: Bossona, Ciarliana, Sanguinetto, Valdipiatta
TOTAL HECTARES OF VINEYARD: 22.00 HA
NOBILE DI MONTEPULCIANO: 8.90 HA
ROSSO DI MONTEPULCIANO: 6.80 HA
VIN SANTO DI MONTEPULCIANO: 2000 m2
ANNUAL PRODUCTION (bottles): 80.000

MANAGER: Miriam Caporali
WINEMAKER: Mauro Monicchi and Eric Boissenot
VINEYARD MANAGER: Lorenzo Lupi
EXTERNAL RELATIONS: Miriam Caporali

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC
Vino Nobile di Montepulciano DOCG
(Vintage, Riserva and Vigna d'Alfiero Selection)
Vin Santo di Montepulciano DOC
Occhio di Pernice Vin Santo di Montepulciano DOC
Chianti Colli Senesi DOCG "Tosca"
Pinot Nero IGT Toscana

TASTINGS AT WINERY: Always (closed on the weekend)

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Sangiovese (Prugnolo Gentile), Canaiolo Nero

HARVESTING PERIOD: from september 25th to october 4th

VINIFICATION AND AGEING: Brief prefermentation cold maceration and fermentation in temperature controlled stainless steel tanks at max. 27°C. Daily pumping over and délestages on the 2nd and 9th fermentation day. Maceration for 20 days. Malolactic fermentation in stainless steel tanks. Ageing process: 6 month period in French oak barrels, and additional 12 months in 50 hectolitre Slavonian oak casks. Assemblage in stainless steel. In-glass refining period: 6 months.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	14.5
TOTAL ACIDITY (g/l):	5.1
VOLATILE ACIDITY (g/l):	0.53
DRY EXTRACT (g/l):	32
TOTAL PHENOLICS:	3060
pH:	3.45
RETAIL PRICE IN ITALY:	€ 23,00





TERRA ANTICA

Small / medium-sized company extremely attentive to sustainability, respect for nature, working in harmony with the environment. Terra Antica offers an entirely organic production, both of wine and oil. In an area dedicated to one of the most elegant Sangiovese species, Prugnolo Gentile, Terra Antica has intervened in listening to the needs of the land and the vineyard, with respect and rigor, obtaining organic wines that have immediately received the success of critics and of the public.



WINERY: Terra Antica

FOUNDATION DATE: 2013

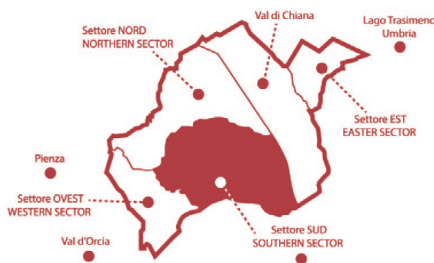
OWNED BY: SYNTHETICS INT. GROUP

ADDRESS: Via Sanguinetto 3 - 53045 Montepulciano (Si)

TEL.: 320.411116

info@terra-antica.com

www.terra-antica.com



PRODUCTION AREAS: Cervognano
TOTAL HECTARES OF VINEYARD: 13.56 HA
NOBILE DI MONTEPULCIANO: 03.09 HA
ROSSO DI MONTEPULCIANO: 02.97 HA
ANNUAL PRODUCTION (bottles): 4.000

MANAGER: Sofia Colella
WINEMAKER Roberto Da Frassini
VINEYARD MANAGER: Donato Bagnulo
EXTERNAL RELATIONS: Sofia Colella

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepulciano
Rosso di Montepulciano

TASTINGS AT THE WINERY: By appointment
VISITS TO THE WINERY: By appointment
DIRECT SALES AT THE WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2017

GRAPES: Prugnolo Gentile 85%, Canaiolo 10% and Colorino 5%

HARVESTING PERIOD: the second half of September

VINIFICATION AND AGEING: The Vino Nobile di Montepulciano is the masterpiece of Terra Antica, which comes from the best grapes of the company's vineyards, selected and harvested by hand. It is a wine that is the maximum expression of the tradition of its territory and that is currently placed at the highest qualitative levels of the Nobile.

Terra Antica's Nobile is a unique and all-round sensory experience. On the nose, it elegantly and unobtrusively releases sophisticated aromas of spices and red berries. On the palate, it is surprisingly soft and sweet and, with persistence, provides vivid and complex notes, which refer to cocoa as well as tobacco, licorice as cinnamon, black pepper as well as morello cherry.

ANALYTICAL DATA (DECEMBER 2021):

ALCOHOLIC STRENGTH (% vol):	13.5
TOTAL ACIDITY (g/l):	5.6
VOLATILE ACIDITY (g/l):	0.52
MALIC ACID (g/l):	0
DRY EXTRACT (g/l):	30.2
TOTAL PHENOLICS:	2980
pH:	3.54
RETAIL PRICE IN ITALY:	€ 24,00





La Vecchia Cantina di Montepulciano is the oldest Tuscan wine cooperative. It was born in 1937 from the dream of fourteen winemakers who wanted to create a new benchmark for the production of local quality wines. Overcome the difficulties of the '40s and '50s agricultural reorganization, the cooperative was able to act as a real engine for the country's economy, a role that continues to this day.

Production is centered on the *Vino Nobile di Montepulciano*, it is the largest producer. For some years now the range has also expanded to other appellations of the territory, differentiating the production lines according to market needs, as for example the "Organic Line" Vecchia Cantina Brand with the *Nobile di Montepulciano* and *Rosso di Montepulciano*.

The experience of over eighty years of viticulture feeds about 1,000 total hectares of vineyards, situated in the area of Montepulciano and treated with professionalism and dedication from about 400 winemakers. The main complex of Vecchia Cantina can be visited, with its corporate shop and the magnificent 2800 mq underground cellar.

WINERY: Vecchia Cantina di Montepulciano

FOUNDATION DATE: 1937

OWNED BY: Soc. Coop. Vecchia Cantina di Montepulciano Soc. Agr.

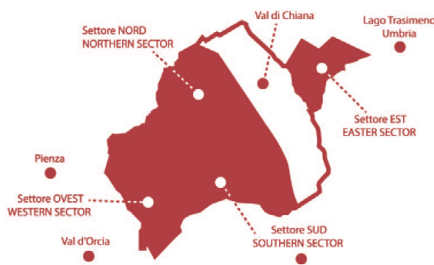
ADDRESS: Via Provinciale 7 - 53045 Montepulciano (Si)

TEL.: 0578 716092

FAX: 0578 716051

info@vecchiacantinadimontepulciano.com

www.vecchiacantinadimontepulciano.com



PRODUCTION AREAS: Acquaviva, Gracciano, Argiano, Il Greppo, Ascianello, Bossona, Martiena, Caggiolo, Canneto, Pietrose, Ciarliana, San Savino, Civettaio, Valiano, Cervignano, Nottola, Fonte al Giunco.

TOTAL HECTARES OF VINEYARD: about 1,000 HA

NOBILE DI MONTEPULCIANO: about 300 HA

ROSSO DI MONTEPULCIANO: about 130 HA

VIN SANTO DI MONTEPULCIANO: about 1 HA

ANNUAL PRODUCTION (bottles): 7 millions

PRESIDENT: Andrea Rossi

WINEMAKER: Umberto Trombelli and Jacopo Felici

VINEYARD MANAGER: Eros Trabalzini

MARKETING AND PR: Tiziana Mazzetti

EXPORT MANAGER: Antonio Gaudio

EXPORT MANAGER ITALY: Michele Radaelli

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC

Vino Nobile di Montepulciano DOCG (vintage and Riserva)

Vinsanto di Montepulciano DOC

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Mainly Sangiovese

HARVESTING PERIOD: September - October

VINIFICATION AND AGEING: Alcoholic fermentation and maceration in stainless steel containers at between 26/28°C controlled temperature, lasting 15 days with delastage and pumping over. After the complete malolactic fermentation, maturation for 24 months in oak barrels for around the 90% of the quantity and the remaining 10% in tonneaux. After 6 months of bottle ageing the wine is released on the market.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol): 13.85

TOTAL ACIDITY (g/l): 4.85

VOLATILE ACIDITY (g/l): 0.62

MALIC ACID (g/l): 0.00

DRY EXTRACT (g/l): 31

TOTAL PHENOLICS: 3500

pH: 3.90

RETAIL PRICE IN ITALY: € 12.00





The Villa S. Anna winery is part of a larger property owned for about two hundred years by the family of Simona Ruggeri Fabroni. It is situated on the hills around the town of Montepulciano, renowned for its fine wines. For many years Simona has been committed to upholding the ancient, passionate family tradition of promoting and selling fine quality wines, with the help and encouragement of her daughters Anna and Margherita.

This all-women team dedicate passion and skills to improving their wines, planting new vineyards at a high density of plants per hectare, replacing barrels and barriques at the appropriate time, and taking scrupulous care of the centuries-old underground cellars where all the wines are aged at natural temperatures.

The Chianti Colli Senesi DOCG is made from selected grapes from these vineyards; the highly enjoyable Rosso di Montepulciano aims to satisfy the demands of any connoisseur in any circumstances; and scaling the quality heights of the sector is the sophisticated Vino Nobile di Montepulciano. In really excellent vintage years, a careful and strict selection of the best grapes destined for Vino Nobile di Montepulciano are used to make the wine that is pride of the winery: "Poldo".

WINERY: Villa S. Anna

FOUNDATION DATE: 1800

OWNED BY: Simona, Anna e Margherita Fabroni

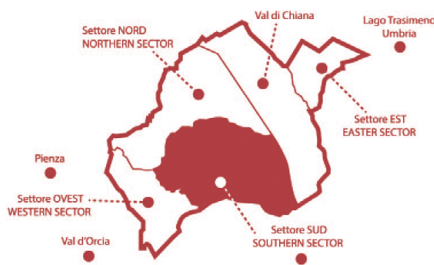
ADDRESS: Via della Resistenza, 143 - 53045 Abbadia di Montepulciano (Si)

TEL.: 0578 708017

FAX: 0578 707577

simona@villasantanna.it

www.villasantanna.it



PRODUCTION AREAS: Il Greppo, Ascianello
TOTAL HECTARES OF VINEYARDS: 16.50 HA
NOBILE DI MONTEPULCIANO: 8.00 HA
ROSSO DI MONTEPULCIANO: 3.50 HA
CHIANTI COLLI SENESI: 4.50 HA
VINSANTO DI MONTEPULCIANO: 0.500 HA
ANNUAL PRODUCTION (bottles): 70.000

MANAGER: Anna and Margherita Fabroni
WINEMAKER: Carlo Ferrini
VINEYARD MANAGER: Simona Fabroni Ruggeri
EXTERNAL RELATIONS: Simona Fabroni Ruggeri

DOCG, DOC AND IGT WINES
MADE BY THE WINERY:
Rosso di Montepulciano DOC,
Vino Nobile di Montepulciano DOCG
(Vintage and Poldo Selection)
Vinsanto di Montepulciano DOC
Chianti Colli Senesi DOCG

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Sangiovese 85%, Mammolo, Canaiolo
and Colorino 8%, Merlot 7%

HARVESTING PERIOD: 3rd-22th september

VINIFICATION AND AGEING: the grapes undergo
maceration for around 18 days, at 30 °C at the end
of which the wine is put into French oak barrels
and large Slavonia oak barrels for around 20-24
months. After the bottling it was kept in the bottle
for about one year inside an air-conditioned room.

ANALYTICAL DATA:

ALCOHOLIC STRENGTH (% vol):	13
TOTAL ACIDITY (g/l):	5.3
VOLATILE ACIDITY (g/l):	0.58
MALIC ACID (g/l):	0.00
DRY EXTRACT (g/l):	30
pH:	3.5
RETAIL PRICE IN ITALY:	€ 19,00





Edizione 2022 del Catalogo dell'Anteprima del Vino Nobile di Montepulciano
2022 Edition of Vino Nobile di Montepulciano Preview Catalogue

A cura del Consorzio del Vino Nobile di Montepulciano
Edited by the Consorzio del Vino Nobile di Montepulciano
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www.caffepoliziano.it



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Tel. 0578 757115
www.centrosicurezza.net



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www.giorgiotesigroup.it



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Tel. 0577 1606999 – Fax 0577 1606998
www.igrandivini.com



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Montepulciano SI
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www.intesasampaolo.com



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Strada Statale 326 Est – 53045
Acquaviva di Montepulciano SI
Tel. 0578 767080 Fax: 0578 392022
www.cappellicatering.it



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Via di Gracciano nel Corso, 61
53045 Montepulciano Siena- 0578 070311
www.mps.it



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Via Pietro Cestellini, 17 - Int. 6 - 06135 Perugia
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www.pefc.it



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www.pulltex.it



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Tel: 338 5011824 Fax 0577 62309
www.tuscanycountrytravel.it



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Tel: 0578 798367
www.valdichianaservizi.it



TIPOGRAFIA MADONNA DELLA QUERCE

Via di Totona, 2 - 53045 Montepulciano SI
Tel. 0578-757256
www.tipoquerce.it



YOLO STUDIO

Via dello Stadio 19, 53045 - Montepulciano (SI)
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Thank you for the collaboration

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www.albergoduomomontepulciano.it

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Fax: +39 0578 55421
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www.admiralpalace.it

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Via del Piè Al Sasso, 16,
53045 Montepulciano SI
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albergoterrazza@libero.it
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www.ilriccio.net

Vicolo dell'Oste

Vicolo dell'Oste, 1,
53045 Montepulciano SI
Tel: +39 0578 758393
info@vicolodellostite.it
www.vicolodellostite.it

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Vino Nobile di Montepulciano

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