

VINO NOBILE DI MONTEPULCIANO, TOSCANA.
THE HISTORY-TELLER.



ANTEPRIMA
DEL VINO NOBILE
DI MONTEPULCIANO

14-20 FEBRUARY 2023

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, Moscatello, 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 reclassified 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 2022



For the first three months of 2022, temperatures for the period were average or somewhat above the norm (February) accompanied by decidedly low rainfall, which came in at around 50% of the average, and which was unable to fully replenish the soil water reserves. In fact, after an extended period of drought, in the last three months of 2021, when only about 250 mm of rain fell onto the dry cracked soil along with just about 80 mm of rain over the first three months of 2022, there was just enough water to irrigate the soils on the plains. However, this was not the case in the hills, where much of the water would run off downslope and was therefore unable to soak into the deeper layers of the soil.

The recorded temperatures and rainfall were normal only for April. Instead, May, June and July saw temperatures that were significantly higher than the historical averages (+2.5°C, +4°C and +3.2°C respectively) with clearly less precipitation in May and June and average rainfall in July. Though August rainfall was in the average, the month saw an unusual rise in temperature (+1.2°C). Instead, September had temperatures that were just slightly cooler than normal (-0.7°C) with abundant rain concentrated over the final days of the month when the harvest was practically over. The last three months of the year continued to record decidedly higher than average temperatures with average precipitation for the quarter.

As concerns the outcome of the development of the vegetative productivity of the vines, the salient aspects of 2022 were the high average temperatures in May, June, and July. This increased temperature, and the distribution of rainfall, instilled significant acceleration in the vines' vegetative development and shortened some phenological phases, which brought the crop in decisively in advance. In fact, although the 662 mm of total annual rainfall was within the average for the Poliziano district, there was 38% less rain over the first 8 months of the year whilst the last 4 months showed a 35% increase. Nevertheless, rainfall distribution was such that it succeeded in compensating for the vineyards' water consumption (evapotranspiration) and, in generally avoiding the onset of any water stress events.

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

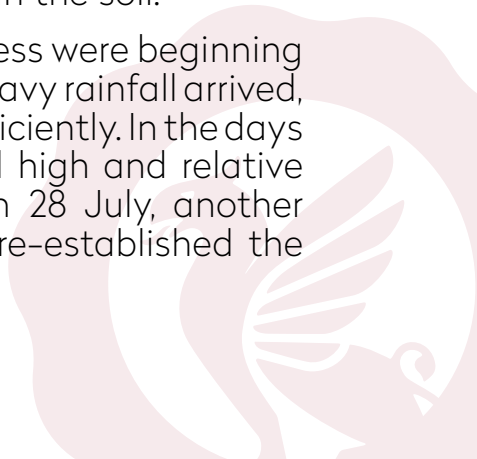
	Maximum average temperatures (°C)	Minimum average temperatures (°C)	Average temp. (°C)	Average temperature deviations from the multi-year monthly average (= indicates deviation within ± 0.5 °C)	Rainfall (mm)	Monthly rainfall deviation from multi- year monthly average (↑ greater than + 20%; ↓ less than -20%; ↔ $\pm 20\%$)
Jan.	9,5	2,2	5,9	=	17	↓
Feb.	12,4	3,3	7,9	1,9	31	↓
Mar.	13,3	3,2	8,3	-0,7	27	↓
Apr.	17,0	6,3	11,7	-0,6	60	↔
May	25,5	12,7	19,1	2,5	18	↓
Jun.	31,8	17,4	24,6	4,0	19	↓
Jul.	34,6	19,6	27,1	3,2	40	↔
Aug.	31,2	18,5	24,9	1,2	37	↔
Sep.	24,6	13,9	19,3	-0,7	143	↑
Oct.	22,5	12,6	17,5	2,7	61	↓
Nov.	14,5	6,9	10,7	1,1	98	↔
Dec.	11,9	6,0	9,0	2,5	111	↑

VEGETATIVE-PRODUCTIVE BEHAVIOUR

The Sangiovese vines began to sprout in late March. This lasted until the end of the third week of April due to a storm in early April that brought rain and lowered temperatures, which slowed the vegetative awakening. In the weeks following budding, growth of the shoots was slow until mid-May when there was a very strong acceleration due to the rapid rise in both the minimum and maximum temperatures. Actually, with maximum temperatures rising close to 30°C in the second half of May, shoot growth of 5-6 cm per day was seen. This luxuriant vegetative activity was followed by a precocious and brief flowering that occurred mainly in the final decade of May.

Though the persistence of favourable temperatures also kept the vegetative growth rate high through June, towards the end of the month it began to slow, especially in soils with lower water holding capacity. This was not a normal slowdown in vegetative activity, favoured by a slight reduction of water, which can usually be seen when the onset of ripening is approaching (still a long way off at that stage). Instead, it was the sign of an incipient water shortage. Intense evapotranspiration, favoured by high temperatures and low relative humidity, was leading to the depletion of the water reserves in the soil.

Just as the first symptoms of water stress were beginning to become apparent, on 8 July, a first heavy rainfall arrived, which rehydrated the soil and vines sufficiently. In the days that followed, temperatures remained high and relative humidity low, whilst providentially, on 28 July, another downpour arrived, which once again re-established the



water balance. This situation of continuous and sufficient compensation of the water lost by the vineyards through evapotranspiration persisted until the harvest. Indeed, there were short, efficacious showers even in August and the first three weeks of September. Under these circumstances, veraison took place between 20 July and mid-August, while ripening initially proceeded rapidly and then slowed down as the temperatures dropped in September.

Harvesting operations took place in the different areas of the denomination mostly during the second half of September. Although production was quantitatively lower than average, once harvested, the crop proved to be top quality and decidedly more abundant than in 2021. In fact, the grapes showed good contemporaneity between technological maturity and phenolic ripeness and an excellent state of health due to very low pathogenic and parasitic pressure.

Summary of the main phenological stages

Sprouting: 27 March – 20 April.

Flowering: 21 May – 2 June.

Veraison: 20 July – 16 August

THE WINES OF 2022

When tasted after malolactic fermentation, the 2022 vintage wines have shown very intense colours whilst expressing notable aromatic complexity. Concentration, which is supported by abundant, fine, and pleasant tannins and medium acidity, has proven to be very good. Analyses have found high values for colour intensity and tonality, alcohol, extracts, and total polyphenols whilst acidity and pH levels were found to be average.





METEREOLOGICAL TREND

In the first quarter of the year the rainfall was exceptionally low while the temperatures, compared to previously recorded averages of the same period, were higher in January and February and normal in March. March was characterized by temperatures that were above average in the first three weeks and temperatures considerably below average in the last week.

The months of April and May recorded temperatures slightly above average, sunny days and significant temperatures with only a few events of light rain. June was notably cooler, with temperatures of almost 4 °C below the average norm and with a rainfall double of the recorded average. This replenished local water reserves abundantly. July and August fell within the norm: with maximum temperatures regularly over 30 °C and some days that exceeded the critical temperature values of 36–37 °C.

Rainfall was concentrated to a few intensely powerful events that were not favorable to the plants growing on hills because of heavy runoff. The month of September had two phases: the first 20 days were a succession of beautiful days with temperatures well above average characterised by sunny and dry weather; whereas the second half of the month was characterized by strong thunderstorms, sometimes accompanied by violent hailstorms, and a drastic drop in temperatures. In

October, rainy days were frequent, especially in the second half of the month, and temperatures were above average in the first half of the month and below average in the remaining half.

In summary, 2020 was characterized by a month of decidedly “cold” and rainy days in June and an autumn that made its debut with excessively hard rains and a sudden drop in temperatures.

Monthly temperatures and rainfall in 2020 from the municipality of Montepulciano.

MONTHLY TEMPERATURES AND RAINFALL IN 2020

from 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.	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	↑

PHENOLOGICAL AND PLANT GROWTH BEHAVIOUR

The germination started in the last week of March and ended only at the end of the second half of April. In fact, low temperatures between the 23rd and 26th of March and between the 1st and 3rd April slowed down the nascent opening of the buds, dilating this phenological phase.

The growth of the buds in the months of April and May was steady, but slower than normal because of a notable difference of temperature between day and night, and the limited hydration in the soil, especially in shallow soil.

The flowering of most of the Sangiovese vineyards was concentrated in the latter half of May and this was short and fast. In varieties such as Canaiolo, Trebbiano and Malvasia and in vineyards located at high altitudes the flowering ended around the middle of June because of abundant rains and a temperature drop that occurred between the 5th and 12th of June.

Not until June 20 did temperatures reach summer levels, with peaks of 27 to 30 °C. Plants then grew at a sustained pace thanks to the abundant rains which restored sufficient water to the reservoirs.

Plant growth activity continued throughout the month of July and then slowed down and stopped in the second half of August when the water content of the land decreased, because of evapotranspiration induced by high temperatures. Only in some localised zones that

had a steep slope where July rains could not infiltrate, were water stresses and consequent partial defoliations recorded.

The veraison began around the 20th of July and finished a month later, coinciding with the cessation of plant growth activity.

The latter phase of grape maturation was enhanced by the sunny weather and optimal temperatures of August and the first three weeks of September. This ended on the 20th of September when the temperatures dropped significantly and heavy rain affected the maturation, which had in most cases reached the end or almost, and then suffered a sharp deceleration.

The rains caused a slight increase in the weight of the grapes and a downturn in maturation (with an increase in sugar and decrease in

acids) however this did not prevent the phenolic maturation process from taking place, therefore a balanced composition was still obtained.

The rains interfered with harvesting operations that began around the 15th of September in parts of the denomination. The harvest therefore continued until the first week of October to avoid any deterioration of crops because of botrytic infection.

Summary of The Main Phenological Phases

Germination: 28 March – 19 April.

Flowering: 22–31 May.

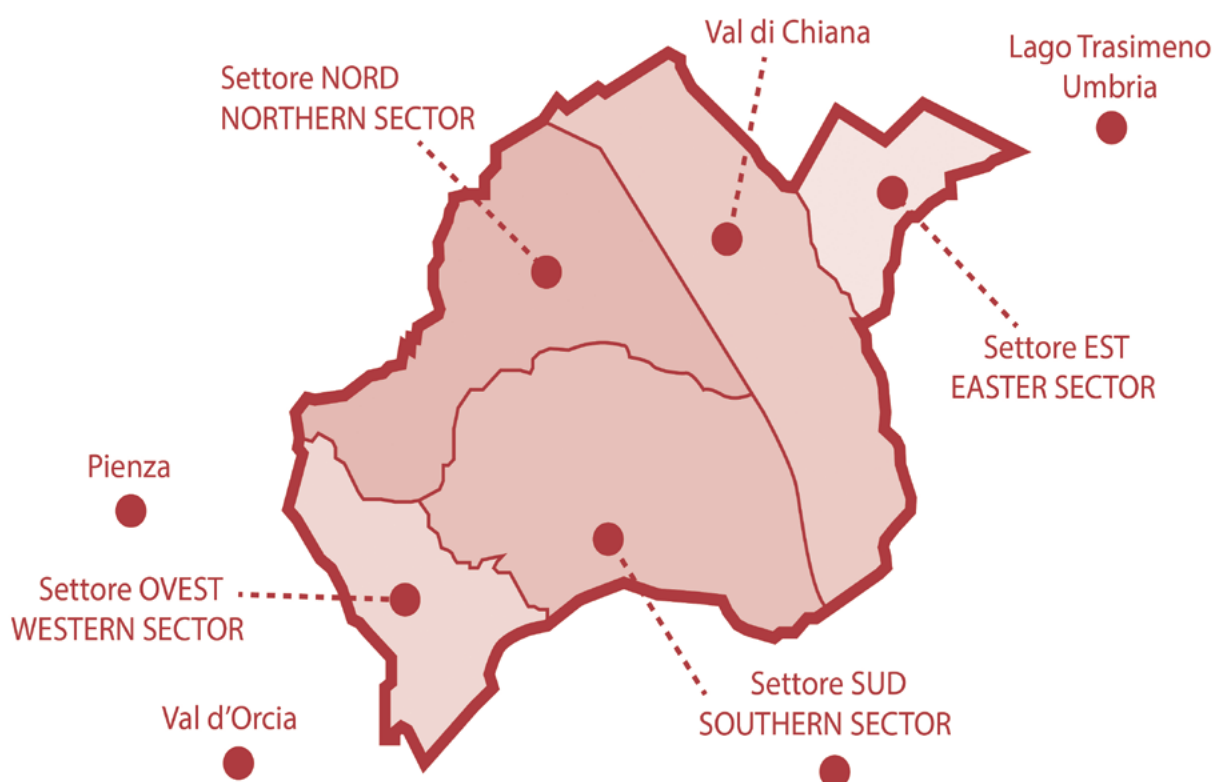
Veraison: 21 July – 21 August.

THE WINES OF 2020

During tasting, the wines of 2020 presented intense color, a fine aromatic varietal expression, and a healthy structure supported by normal acidity and tannins. On an analytical level, these wines demonstrated medium values of intensity and colour tone, acidity, pH, extracts, and total polyphenols. The alcohol content grade is medium high. In summary, balance and elegance represent the peculiarities of the wines of 2020.



MAPS OF THE PRODUCTION AREAS





WINERIES TAKING PART IN THE 2023 PREVIEW



ANTICO COLLE	FATTORIA DEL CERRO	MONTEMERCURIO
AZ. AGR. MARIA EDOARDO ANNUTELLI	FATTORIA DELLA TALOSA	PALAZZO VECCHIO
AZ. AGR. TIBERINI	FATTORIA SVETONI	PODERE CASANOVA
BINDELLA	GODIOLO	PODERE CASA AL VENTO
BOSCARELLI	GUIDOTTI	PODERE DELLA BRUCIATA
CANNETO	ICARIO	POLIZIANO
AZ. AGR. CROCIANI	IL MACCHIONE	TENUTA DI GRACCIANO DELLA SETA
CANTINA DEL GIUSTO	IL MOLINACCIO	TENUTA DI POGGIO ULIVETO
CARPINETO	LA BRACCESCA	TENUTA POGGIO ALLA SALA
CASA VINICOLA TRACCA	LA CIARLIANA	TENUTA TREROSE
CONTUCCI	LE BÈRNE	TENUTA VALDIPIATTA
D&D	LE BERTILLE	VECCHIA CANTINA DI MONTEPULCIANO
DE' RICCI	LOMBARDO	VILLA S. ANNA
DEI	LUNADORO	
FANETTI	MANVI	
FASSATI	MARCHESI FRESCOBALDI	



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 25 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

OWNED BY: Andrea Frangiosa

ADDRESS: Via Provinciale, 9 53045 Gracciano – Montepulciano (SI)

TEL./FAX.: +39 0578 707828

andrea.frangiosa@anticocolle.it

www.anticocolle.it



PRODUCTION AREAS: Montepulciano

TOTAL HECTARES OF VINEYARD: 21.97 HA

Nobile Di Montepulciano: 5.36 HA

Rosso Di Montepulciano: 3.24 HA

Toscana Igt: 1.65 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 2020:

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): 5.40

VOLATILE ACIDITY (g/l): 0.59

MALIC ACID (g/l): 0.1

DRY EXTRACT (g/l): 30.7

TOTAL PHENOLICS: 3180

pH: 3.40

RETAIL PRICE IN ITALY: € 14,80





AZ. AGR. EDOARDO MARIA VANNUTELLI

Where the ancient vineyards of Montepulciano once stood, the Farm Edoardo Maria Vannutelli was born. Started in 2015, the young owner took over the family land and vineyards abandoned for a long time, to create a new agricultural reality based mainly on wine production. After years of recovery, settlement, research, and conversion to organic methods, in 2020 the company embarked on the first production of Nobile di Montepulciano with the aim of obtaining a contemporary product while respecting tradition, sustainability and culture.

Over time, a sustainable and territory-friendly company is being created. A small niche enterprise with the right volumes. Open to sharing and synergies in order to develop an increase in terms of cooperation, product promotion and valorization of the geographical position while maintaining a base dedicated to tradition, culture and developing commercial and technological environmental concepts in a modern key.

The objective is to demonstrate to the consumer the identity of a quality, typical and sustainable product linked to culture and the environment, but above all shareable. A product that is credible with the corporate identity. Receptive to become a hub for gathering and sharing experiences. To affirm itself as a young and modern company with a strong respect for traditions in order to reach certain territorial, national and international targets.

WINERY: Az. Agr. Edoardo Maria Vannutelli

FOUNDATION DATE: 2015

OWNED BY: Edoardo Maria Vannutelli

ADDRESS: Via dei Greppi, 19 - 53045 Montepulciano (SI)

TEL.: 331 2666687

edoardomaria.vannutelli@gmail.com



PRODUCTION AREAS: MONTEPULCIANO
NOBILE DI MONTEPULCIANO: 1.56.50 HA
ROSSO DI MONTEPULCIANO: 2.00.00 HA
VIN SANTO DI MONTEPULCIANO: 2.00.00 HA
ANNUAL PRODUCTION (BOTTLES): 3.825

PRESIDENT: EDOARDO MARIA VANNUPELLI
WINEMAKER: PAOLO E JACOPO VAGAGGINI
VINEYARD MANAGER: ALESSANDRO RENDE
EXTERNAL RELATIONS: SALCHETO
(THROUGH A BUSINESS NETWORK)

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

VINO NOBILE DI MONTEPULCIANO DOCG
"SIGNORE DEL GREPPO"

TASTINGS AT WINERY: YES
VISITS TO WINERY: YES
DIRECT SALES AT WINERY: YES

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Signore
del Greppo" 2019:

GRAPES: Prugnolo Gentile 100%

HARVESTING PERIOD: october

VINIFICATION AND AGEING: "Signore del
Greppo" vintage 2020 is a pure Prugnolo Gentile.
It is vinified in wood and aged 18 months in
large and small barrels and finally refined in
glass bottles for 6 months.

From the union of a good soil, composed of
clay and red earth, worked according to the
organic method and the 2020 vintage, which
has provided a dynamic and textbook climate,
comes a fascinating, elegant and balanced
wine, truly contemporary, respecting tradition
and culture by giving organoleptic sensations
typical of Nobile di Montepulciano.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.09

TOTAL ACIDITY (g/l): 5.20

VOLATILE ACIDITY (g/l): 0.59

DRY EXTRACT (g/l): 28.7

RETAIL PRICE IN ITALY: € 26,80





The Tiberini-Podere Le Caggiole farm is a small production company of about 20 hectares of land entirely conducted in ORGANIC FARMING, of which 12 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: 11.90 HA

NOBILE DI MONTEPULCIANO: 10.27.01 HA

ROSSO DI MONTEPULCIANO: 0.26.38 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;

Nobile di Montepulciano Vigne Vecchie 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 2020:

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

HARVESTING PERIOD: October 2020, 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, at a monitored temperature, with a last static dormancy.

To foster the extraction the wine goes through many *dèlestage* 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 and barrels of 20, 25, 34 hl. of French oak and heat-conditioned concrete, 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 8 months before being put on the market.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14

TOTAL ACIDITY (g/l): 5.70

VOLATILE ACIDITY (g/l): 0.42

MALIC ACID (g/l): absent

DRY EXTRACT (g/l): 31.50

pH: 3.42

RETAIL PRICE IN ITALY: € 28.00



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".

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
"I Quadri" 2020:

GRAPES: Sangiovese 100%

HARVESTING PERIOD: From 23-24th september

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: 18 months in 3 hl tonneaux.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.26

TOTAL ACIDITY (g/l): 5.73

VOLATILE ACIDITY (g/l): 0.46

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 32.5

TOTAL PHENOLICS: 2939

pH: 3.49

RETAIL PRICE IN ITALY: € 31,50





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 and 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 2020

GRAPES: Prugnolo Gentile 90%, Canaiolo 10%

HARVESTING PERIOD: September and first half of october

VINIFICATION AND AGEING: The harvest is made handly in small cassettes, after the distamming 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, than 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.): 13.90

TOTAL ACIDITY (g/l): 5.65

VOLATILE ACIDITY (g/l): 0.53

MALIC ACID (g/l): 0.00

DRY EXTRACT (g/l): 28.8

TOTAL PHENOLICS: 2850

pH: 3.40

RETAIL PRICE IN ITALY: € 25,00



C A N N E T O

It is located near the temple of San Biagio. It has been since ever well know and appreciated because of its quality wine. 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 "Casina di Doro" 2018:

GRAPES: Sangiovese 100%

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 24 months, later on the wine put into bottles, where it becomes even more refined for at least 12 months.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.76

TOTAL ACIDITY (g/l): 5.5

VOLATILE ACIDITY (g/l): 0.40

DRY EXTRACT (g/l): 30.50

TOTAL PHENOLICS: 3500

pH: 3.45

RETAIL PRICE IN ITALY: € 40,00





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 my brother Giorgio before me had been working in the business in Montepulciano 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 Caggiolo, 9 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 14th 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 passion 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: 9 HA

NOBILE DI MONTEPULCIANO: 6.5 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 2020:

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

HARVESTING PERIOD: Beginning of October

VINIFICATION AND AGEING: 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 22 months in Slavonian oak barrels (15-20hl) and then at least two months in bottles before being released for sale.

ANALYTICAL DATA

ALCOHOL DEGREE (% vol.): 13.51

TOTAL ACIDITY (g/l): 5.5

VOLATILE ACIDITY (g/l): 0.57

DRY EXTRACT (g/l): 30.3





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./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 2020:

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):	0.57
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). Carpineto is prodigiously carbon positive. VIVA certification for Soil, Air and Water; Certified IFS and ISO 14001. The wines are Vegan Friendly. On the Vino Nobile estate Carpineto offers a wide variety of wine experiences, besides the customary winery tour and tastings. These include blind tastings, food and wine pairings, vineyard hikes, bike rides, light lunches and more.

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 2019:

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): 5.15

VOLATILE ACIDITY (g/l): 0.55

DRY EXTRACT (g/l): 31.8

pH: 3.50

RETAIL PRICE IN ITALY: € 29,00 (\$ 39,00)





CASA VINICOLA TRIACCA
“FATTORIA SANTAVENERE”

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. e 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

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO
"Santavenere" 2018:

GRAPES: Sangiovese 100%

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 oak barrels, 6 months in steel and 3 months in bottle.

ANALYTICAL DATA (SEPTEMBER 2022)

ALCOHOLIC STRENGTH (% vol.): 13.50

TOTAL ACIDITY (g/l): 6.10

VOLATILE ACIDITY (g/l): 0.67

MALIC ACID (g/l): 0.00

DRY EXTRACT (g/l): 29.90

TOTAL PHENOLICS: 4000

pH: 3.50

RETAIL PRICE IN ITALY: € 15,00





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, Il Sansovino (Named after the sculptor and architect Andrea Contucci called "Sansovino" 1467-1529), 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 50% of which is sold in the cellar, the remainder is exported in Austria, Germany, Switzerland, England, Ireland, Belgium, Estonia, Sweden, Denmark, Japan, Thailand, 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 5 people or more

VISITS TO WINERY: Always and by appointment for groups of 5 people or more

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

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 months 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 2022)

ALCOHOLIC STRENGTH (% vol.): 14.00

TOTAL ACIDITY (g/l): 5.1

VOLATILE ACIDITY (g/l): 0.55

MALIC ACID (g/l): 0.03

DRY EXTRACT (g/l): 31.2

TOTAL PHENOLICS: 3018

pH: 3.45

RETAIL PRICE 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: SOCIETÀ AGRICOLA D&D
FOUNDATION DATE: 2009

OWNED BY: SOCIETÀ AGRICOLA D&D
ADDRESS: Via della Piaggia 2/B – 53045 Montepulciano (SI)

TEL.: 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): 5.000

PRESIDENT: Debora Garavelli
WINEMAKER: Valerio Coltellini
VINEYARD MANAGER: Daniele Paolini
EXTERNAL RELATIONS: Debora Garavelli/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 WINERY: No
VISITS TO WINERY: No
DIRECT SALES AT WINERY: No
ORGANIC WINE: No

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 24 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





Our idea of wine, pursued for years, is based on the harmony that binds Sangiovese di Montepulciano to its soils, making it unique and inimitable. All this is De' Ricci: a wine in which our two souls meet. History and future, tradition and innovation, structure and lightness, nature and the human factor. In our production philosophy, aging is carried out in the historic cellar, keeping firmly in the tradition of Montepulciano, the only place in the world where wine ages within the walls of the historic center. For us, winemaking is the natural continuation of the vineyard and takes place in the Fontecornino estate, inaugurated in 2017.



WINERY: De' Ricci

FOUNDATION DATE: 2015

OWNED BY: Enrico Trbalzini

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 reservation

VISITS TO WINERY: By reservation to the Historical Winery and the Tenuta Fontecornino winemaking center.

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020

HARVESTING PERIOD: Middle October

VINIFICATION AND AGEING: VINIFICATION AND AGEING: The Vino Nobile di Montepulciano De' Ricci 2020 offers an aromatic complexity that moves from a lush and fragrant fruitiness to floral notes of violets with iron and spicy hints to finish. Soft and juicy entry in the mouth, a well-contrasted development where acidity and sweetness chase each other, to close the sip with a savory, crescendoing finish. Harvested by hand in boxes, it is followed by selection of the bunches and berries on sorting tables. Aging in tonneaux of various passage and barrels with a maximum capacity of 25 hl.

ANALYTICAL DATA (january 2023)

ALCOHOL DEGREE (% vol.): 13.80

TOTAL ACIDITY (g/l): 5.8

VOLATILE ACIDITY (g/l): 0.50

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 32.4

pH: 3.48

RETAIL PRICE IN ITALY: € 25,00





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 Cervignano, 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, Ciariana, 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;

IGT TOSCANA Rosso "Sancta Catharina";

IGT TOSCANA Bianco "Martiena";

IGT TOSCANA Rosato "Rosa"

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 2020:

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

TOTAL ACIDITY (g/l): 5.10

VOLATILE ACIDITY (g/l): 0.38

MALIC ACID (g/l): < 0.1

DRY EXTRACT (g/l): 30.4

pH: 3.55

RETAIL PRICE IN ITALY: € 25,00





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 healthy 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 Riserva 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.): 14,5

TOTAL ACIDITY (g/l): 5.55

VOLATILE ACIDITY (g/l): 0.50

MALIC ACID (g/l): 0.00

DRY EXTRACT (g/l): 30

TOTAL PHENOLICS: 3000

pH: 3.55





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:
Caggiole, 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

MANAGER: Gianni Della Camera
WINEMAKER: Fabrizio Ciufoli

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:

"Le Gaggiole" 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

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Pasiteo"
2019:

GRAPES: Sangiovese 85%, Merlot 15%

RETAIL PRICE IN ITALY: € 17,00



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: Mario Zucchelli
SALE MANAGER: Antonio Donato
WINEMAKER: Riccardo Cotarella and
Emanuele Nardi
OPERATIVE MARKETING AND EVENTS:
Francesco Ceccarelli
COMMUNICATION AN EXTERNAL
RELATIONS: Francesco Ceccarelli

DOCG, DOC AND IGT WINES MADE BY THE
WINERY:
Rosso di Montepulciano DOC;
Vino Nobile di Montepulciano DOCG Silineo;
Vino Nobile di Montepulciano DOCG Riserva;
Vinsanto di Montepulciano DOC;
Chianti Colli Senesi DOCG;
IGT Toscana Manero Rosso;
IGT Toscana Manero Bianco

TASTINGS AT WINERY: By appointment
VISITS TO WINERY: By appointment (Monday
friday 9-12:30, 14-17.30 saturday and sunday)
DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Silineo"
2020:

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 carry out the malolactic fermentation
followed by a 18 months ageing.

ANALYTICAL DATA

ALCOHOLIC STRENGTH: (% vol.) 13.5

TOTAL ACIDITY (g/l): 5.68

SUGARS: 0.5

SO2: 104

TOTAL EXTRACT: 31.26

RETAIL PRICE IN ITALY: € 16,00





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 (SI)

Sede legale e Cantina Storica Via Talosa, 8 Montepulciano (SI)

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 "Alboreto"
2020:

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.): 14.55

TOTAL ACIDITY (g/l): 5.7

MALIC ACID (g/l): < 0.1

DRY EXTRACT (g/l): 30.2

TOTAL PHENOLICS: 2670

pH: 3.53

RETAIL PRICE IN ITALY: € 19,00





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): 100.000 approx

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 2020

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.): 14.11

TOTAL ACIDITY (g/l): 5.30

VOLATILE ACIDITY (g/l): 0.56

MALIC ACID (g/l): < 0.10

DRY EXTRACT (g/l): 29.8

pH: 3.47

RETAIL PRICE IN ITALY: € 21,00





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 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](https://www.instagram.com/icariowinery)



PRODUCTION AREAS: Pietrose

TOTAL HECTARES OF VINEYARD: 24.5 Ha

NOBILE DI MONTEPULCIANO: 8.60 Ha

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");

Sansasia Vino Nobile di Montepulciano DOCG;

Bianco Nysa Toscana IGT;

Rosè Nysa Toscana IGT;

Rosso Nysa Toscana IGT;

"Donna Silvia" Brut Rosè metodo classico;

Trebbiano IGT Toscana;

Grappa barricata Icario;

Olio Extra Vergine d'Oлива Icario

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

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

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

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Sansasia" 2018:

GRAPES: Sangiovese 100%

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

VINIFICATION AND AGEING: Grapes are handpicked and carefully selected to create a wine that represents the union of the unique character of our terroir and the harmony of Sangiovese in all its purity. We harvest only by hand towards the end of September, among the highest part of the vineyard, to obtain a correct maturation of sugars and phenolics. A small quantity of grapes is harvested in advance and left to dry. Fermentation and maceration take place in small barrels, then the wine is transferred in French oak 225 lt barriques, and the dried Sangiovese is added to give more complexity and to start a further fermentation. Then the wine is moved to ferment again and refine in 500 lt. tonneaux. After 24 months the wine is bottled and then aged further 24 months before being released on the market.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.5

TOTAL ACIDITY (g/l): 5.6

VOLATILE ACIDITY (g/l): 0.65

MALIC ACID (g/l): 0.00

DRY EXTRACT TOTAL (g/l): 30.8

TOTAL PHENOLICS: 3800

pH: 3.7

RETAIL PRICE IN ITALY: € 75,00



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 Ha

NOBILE DI MONTEPULCIANO: 8.60 Ha

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");

Sansasia Vino Nobile di Montepulciano DOCG;

Bianco Nysa Toscana IGT;

Rosè Nysa Toscana IGT;

Rosso Nysa Toscana IGT;

"Donna Silvia" Brut Rosè metodo classico;

Trebbiano IGT Toscana;

Grappa barricata Icario;

Olio Extra Vergine d'Oliva Icario

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

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

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

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Sansasia" 2018:

GRAPES: Sangiovese 100%

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

VINIFICATION AND AGEING: Grapes are handpicked and carefully selected to create a wine that represents the union of the unique character of our terroir and the harmony of Sangiovese in all its purity. We harvest only by hand towards the end of September, among the highest part of the vineyard, to obtain a correct maturation of sugars and phenolics. A small quantity of grapes is harvested in advance and left to dry. Fermentation and maceration take place in small barrels, then the wine is transferred in French oak 225 lt barriques, and the dried Sangiovese is added to give more complexity and to start a further fermentation. Then the wine is moved to ferment again and refine in 500 lt. tonneaux. After 24 months the wine is bottled and then aged further 24 months before being released on the market.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.5

TOTAL ACIDITY (g/l): 5.6

VOLATILE ACIDITY (g/l): 0.65

MALIC ACID (g/l): 0.00

DRY EXTRACT TOTAL (g/l): 30.8

TOTAL PHENOLICS: 3800

pH: 3.7

RETAIL PRICE IN ITALY: € 75,00





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): 20.000
Vino Nobile (bottles): 13.300
Vino Nobile Riserva (bottles): 2.600
Rosso di Montepulciano (bottles): 3.600

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 2019:

GRAPES: Prugnolo Gentile 100%

HARVESTING PERIOD: 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): 5.1
VOLATILE ACIDITY (g/l): 0.53
MALIC ACID (g/l): <0.1
DRY EXTRACT (g/l): 29.5
pH: 3.50
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 (90% Sangiovese, 10% Merlot and 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 have produced a special edition of Vino Nobile di Montepulciano Riserva 2017 vintage that we named La Duemiladiciassette , aged in a 10HL French Allier cask.

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 our wines from vintage 2017 (Riserva) and 2018 (Nobile and Rosso) 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. We offer free recharge to our guests for their electric bike & car.

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: Cervignano
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

Our wines are organic starting from 2018 vintage
for Il Golo and La Spinosa, whereas from 2017
vintage for La Poiana.

TECHNICAL DETAILS

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO Organic
"La Spinosa" 2020:

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.): 13.50

TOTAL ACIDITY (g/l): 5.5

VOLATILE ACIDITY (g/l): 0.65

DRY EXTRACT (g/l): 25.4





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: Antinori family

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 2020:

GRAPES: Sangiovese, Merlot

HARVESTING PERIOD: Harvesting began with Merlot on the 17th – 25th of September, and from September 26th till October 5th for Sangiovese

VINIFICATION AND AGEING: Sangiovese grapes underwent fermentation phases that were aimed at preserving the freshness of the fruit and its aromatic profiles. After malolactic fermentation took place, the wine was blended and transferred into barrels of medium capacity for approximately 12 months. The wine was bottled in the spring of 2022 and continued to age in the bottle for approximately one year.

Vino Nobile di Montepulciano 2020 is 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.): 14.00

TOTAL ACIDITY (g/l): 5.0

VOLATILE ACIDITY (g/l): 0.35

MALIC ACID (g/l): 0.0

DRY EXTRACT (g/l): 29.8





LA CIARLIANA

La Ciarliana embodies a lifelong dream become true. A dream that began in 1996 with Luigi and his first Vintage of Vino Nobile and traces back to the passion he inherited from 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. Currently in conversion to biological farming system.

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): 55.000

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 2020:

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.): 15

TOTAL ACIDITY (g/l): 5.50

VOLATILE ACIDITY (g/l): 0.55

MALIC ACID (g/l): NO

DRY EXTRACT (g/l): 32

TOTAL PHENOLICS: 6400

pH: 3.60

RETAIL PRICE IN ITALY: € 15,00





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: Cervignano
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 2020:

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.): 14

TOTAL ACIDITY (g/l): 5.2

VOLATILE ACIDITY (g/l): 0.56

MALIC ACID (g/l): 0.04

DRY EXTRACT (g/l): 31.3

TOTAL PHENOLICS: 3920

pH: 3.63

RETAIL PRICE IN ITALY: € 20,00





Le Bertille estate is based in the west and south - west area of Montepulciano, below the charming Temple of San Biagio. It is family owned and run by the sisters Olimpia and Oretta Roberti.

The farm was founded in 2002 and covers around 22 hectares, 14 hectares of which are vineyards and currently produces about 60.000 bottles. The soil composition is mainly tufa-clay with a variety of exposures.

The grape varieties cultivated are the traditional of the Montepulciano area: Sangiovese, 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.

Le Bertille farm pays more and more attention to sustainability and biodiversity, and applies the technique of integrated pest control that allows the reduction of pesticides.

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: 14.00 HA

NOBILE DI MONTEPULCIANO: 4.00 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 2020:

GRAPES: Sangiovese 90%, Canaiolo and Colorino 10%

HARVESTING PERIOD: 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): 0.53

MALIC ACID (g/l): <0.01

DRY EXTRACT (g/l): 31.7

TOTAL PHENOLICS: 2738

pH: 3.66

RETAIL PRICE IN ITALY: € 20,00



Azienda Agricola



LOMBARDO

Vino Nobile di Montepulciano

Situated in a beautiful location on the hills overlooking Montepulciano is the Azienda Lombardo.

Founded in 1972 is constituted by over 35 hectares vineyards that are divided into different zones: Caggiole, Confino and Gracciano.

One cellar is located at Gracciano S.S. 326, which is the department for vinification and bottling, the other cellar is in via Umbria, situated in a beautiful environment within a XVIII century family Villa where the wine is aged and matured in the newly refurbished historical cellars.

The farm has been deeply transformed in the last decade and believes it will now be perfectly balanced between new technologies and the respect of time-honoured tradition. The production of the Azienda Lombardo consists of: Vino Nobile di Montepulciano DOCG, Vino Nobile di Montepulciano "Riserva" DOCG, Rosso di Montepulciano DOC and Vinsanto di Montepulciano DOC.

NOME AZIENDA: Az. Agr. Lombardo

DATA DI FONDAZIONE: 1972

PROPRIETÀ: Giacinto Lombardo

INDIRIZZO: Strada Statale 326 n° 7-9 - 53045 Gracciano di Montepulciano (SI)

TEL./FAX.: 0578 708321

info@cantinalombardo.it

www.cantinalombardo.it



PRODUCTION AREAS: Gracciano

TOTAL HECTARES OF VINEYARD: 35 HA

NOBILE DI MONTEPULCIANO: 16 HA

ROSSO DI MONTEPULCIANO: 1.50 HA

ANNUAL PRODUCTION (bottles): 60.000

PRESIDENT: Giacinto Lombardo

WINEMAKER: Dr. Paolo Lucherini

EXTERNAL RELATIONS: Manola Bianchi

DOCG, DOC AND IGT WINES MADE BY THE
WINERY: VINO NOBILE DI MONTEPULCIANO DOCG
(Annata e Riserva);

Rosso di Montepulciano DOC;

Vinsanto di Montepulciano;

IGT Toscana Rosso "Confino"

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment min. 2
people

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

GRAPES: Prugnolo Gentile 100%

HARVESTING PERIOD: From 25th september
15h october (depending on the particularities of
each vintage)

VINIFICATION AND AGEING: Grape harvest
in the first week of october. The harvest is
completely manual, with selection of the best
grapes. Traditional wine making with monitoring
of temperatures during fermentation. Frequent
decantings in the first months and maturation
one half in barrique/tonneaux and second half in
oak barrels with capacity between 20 and 40
hectolitre. Refining in bottle. At the view it appears
with excellent shades, at nose is proposed with
fine primary scent, and secondary of a nice
level. Taste balanced and harmonious.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.50

TOTAL ACIDITY (g/l): 5.7

VOLATILE ACIDITY (g/l): 0.54

DRY EXTRACT (g/l): 30.7

RETAIL PRICE IN ITALY: € 18,00





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@lunadoro.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: WINEMAKER: Daniele Ressa

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 during
the winter season. From april to october we are
open from Monday to Friday.

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO DOCG
"Pagliareto" 2020:

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 30.000 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): Around 30.000

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 – Bio;

“Happiness” Rosso Toscana IGT – Bio

TASTINGS AT WINERY: By appointment

VISITS TO WINERY: By appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020:

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.): 14

TOTAL ACIDITY (g/l): 5.2

VOLATILE ACIDITY (g/l): 0.70

DRY EXTRACT (g/l): 30.9

RETAIL PRICE IN ITALY: € 24,00



CALIMAIA ESTATE

Lying amidst the gently-rolling hills between the Val di Chiana and the Val d'Orcia, Tenuta Calimaia covers some 70 hectares in Cervognano, one of the areas historically dedicated to producing Vino Nobile di Montepulciano.

The vineyards, forming a circlet on the Monteliscione hillslope at an elevation of about 300 metres, are planted in Pliocene-era clay soils that are nutrient-poor, ideal conditions for Prugnolo Gentile, as Sangiovese is traditionally named in these parts. Abundant clay content and warm, low-elevation temperatures yield a firmly structured, powerful Vino Nobile, rich in tannins and with significant cellarability.

THE FRESCOBALDI FAMILY AND THE GUILDS

Tenuta Calimaia pays tribute to the role that the Frescobaldi family played in extending the prestige and power of Florence through its activities within the city's ancient craft guilds. That mission of promoting the image and power of our local territory still guides us today in our winemaking.

The name Calimaia comes from the oldest of those guilds, the Calimala, dedicated to merchants dealing in textile finishing and commerce.



WINERY: Marchesi Frescobaldi

FOUNDATION DATE: 2021

OWNED BY: Marchesi Frescobaldi

ADDRESS: Via di Cervognano, 53045 Montepulciano (SI)

TEL.: 055 27141

FAX.: 055 289546

info@frescobaldi.it

www.frescobaldi.it



PRODUCTION AREAS: Cervignano
TOTAL HECTARES OF VINEYARD: 38.5 HA
NOBILE DI MONTEPULCIANO: 15.5 HA
ANNUAL PRODUCTION (bottles): 50.000

MANAGER: Andrea Benevento
WINEMAKER: Nicolò d'Afflito
VINEYARD MANAGER: Nicolò d'Afflito

DOCG, DOC AND IGT WINES MADE BY THE WINERY:
Vino Nobile di Montepulciano DOCG "Tenuta Calimaia"

TASTINGS AT WINERY: No
VISITS TO WINERY: No
DIRECT SALES AT WINERY: No

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO "Tenuta Calimaia" 2020:

GRAPES: Sangiovese 90% and Merlot 10%

HARVESTING PERIOD: From september 20th

VINIFICATION AND AGEING: Once harvested by hand, the grapes were vinified in temperature-controlled (max 26°C) stainless steel tanks and the fermentation was conducted spontaneously. Maceration on the skins allowed for a perfect extraction of polyphenolic substances, assisted by frequent pumping over in the initial stages of fermentation, interrupted by a "delestage" in the intermediate phase, and then resumed in the final phase. Malolactic fermentation was completed in steel before winter. Maturation in 50 hL oak barrels continued as usual for 24 months. Before release, Calimaia was aged in bottle at our winery for the next 4 months.

ANALYTICAL DATA (DECEMBER 2022)

ALCOHOLIC STRENGTH (% vol.): 14.5

TOTAL ACIDITY (g/l): 6.52

VOLATILE ACIDITY (g/l): 0.67

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 37.4

TOTAL PHENOLICS: 3813

pH: 3.44

RETAIL PRICE IN ITALY: € 22,50





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





Palazzo Vecchio is located in a unique position, immersed in the Valdichiana, between Lake Trasimeno and the Sienese hills, an ideal land for viticulture. Palazzo Vecchio was born right here, in 1990, as a family business, which year after year, grows and becomes more and more modern and eco-sustainable.

Our wines, obtained from grapes of native vines, are the result of a constant commitment to the search for quality; the processing in the vineyard, the careful selection of the grapes, the aging of the wines in large barrels, up to the refinement of its bottles in glass make our wine of great quality. The pruning, the harvest and the selection of the grapes done by hand, the natural fertilizations are part of the mission of Palazzo Vecchio, of our mission, which strongly believes in the practice of an increasingly “clean” and sustainable agriculture.

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: Maria Alessandra Zorzi

EVENT: Maria Luisa Sbernadori

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 "Maestro" 2019:

GRAPES: Prugnolo Gentile 85%, Canaiolo Nero 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 diared 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

TOTAL ACIDITY (g/l): 5.2

VOLATILE ACIDITY (g/l): 0.63

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 30.1

pH: 3.60





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 Bernabei

VINEYARD MANAGER: Mirko Tizzone

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 Casa al Vento is a family-run farm located on the hills of Montepulciano and covers an area of 19 hectares, seven of which are vineyards, three are wooded and three and a half hectares of olive groves. The decision to plant seven hectares of vineyards was fundamental because it then determined the times and methods for the development of the company which took its name from the place where the farm stands. The company founded in 2003 (planting of the vineyards in 2001, 2014 and 2021) with the owner Sonia Buracchi, carries out a winemaking activity that starts from the cultivation of vines and olive trees up to the marketing of the products obtained in bottles. The 2-hectare planting in 2021 is not yet productive. Since 2014, Sonia has been supported by her two children, Paolo and Giulia, and together they continue this activity with synergy and strength and to confirm this in 2015 they increased the business activity with the agritourism.

Since their establishment, the quantity of wine vinified and then bottled has reached 17,000 bottles per year, starting from a few thousand bottles. The company philosophy translates into: "love, traditions and work keep our family together". The company wants to improve more and more in all aspects: structural, productive and commercial. In 2019, two new products were launched, the rosé and the single-variety IGT, with all the enthusiasm and desire to make our wines known. In 2020 the company decided to convert all the production of wine and oil from conventional to organic. Objective 2023: grow and improve our presence on the national territory and reach foreign areas that do not yet know us.

WINERY: Podere Casa al Vento

FOUNDATION DATE: 2003

OWNED BY: Sonia Buracchi

ADDRESS: Via del Termine, 8 Sant'Albino - 53045 Montepulciano (SI)

TEL.: 349 2216577

poderecasalvento@libero.it

www.poderecasalvento.it



PRODUCTION AREAS: Casalte

TOTAL HECTARES OF VINEYARD: 7 HA

NOBILE DI MONTEPULCIANO: 0.66 HA

ROSSO DI MONTEPULCIANO: 1.5 HA

ANNUAL PRODUCTION (bottles): 17.000

MANAGER: Sonia Buracchi

WINEMAKER: Valerio Coltellini

VINEYARD MANAGER: Eros Trabalzini

EXTERNAL RELATIONS: Giulia Boldi and Paolo Boldi

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC;

Vino Nobile di Montepulciano DOCG;

Vino Nobile di Montepulciano Riserva DOCG

TASTINGS AT WINERY: Yes

VISITS TO WINERY: Yes

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2018:

GRAPES: Sangiovese 100%

HARVESTING PERIOD: End of september – beginning of october

VINIFICATION AND AGEING:

The harvest between the end of September and the beginning of October and the grapes were picked and selected manually. The season it was characterized by a hot summer with regular rainfall. In the cellar, maceration on the skins lasts 20/25 days, followed by pressing with a manual press, a short passage in steel barrels and then aged in 20Hl oak barrels for 2 years. The wine is characterized by a bright Rubin, with reflections garnet, ripe red berried fruit on the nose, floral and a spiciness such as black pepper, cloves and vanilla. In the mouth enveloping, balanced and persistent.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.5

TOTAL ACIDITY (g/l): 5.6

VOLATILE ACIDITY (g/l): 0.74

MALIC ACID (g/l): < 0.10

DRY EXTRACT (g/l): 34.9

RETAIL PRICE IN ITALY: € 17,00





Our story begins 60 years ago, when my grandfather Ermete purchased some mountain land for the production of high-quality wines. The search for unique terroirs that can give wines special scents has always been at the center of our family.

Podere della Bruciata was founded by an artisan, and we of the successive generations still consider ourselves such, dedicated and passionate in the search for excellence in our wines. We are strongly connected to the territory, respectful of its tradition (including the almost forgotten one), but always attentive to the future.

We use a biological method in cultivation and vinify naturally, avoiding the use of synthetic yeasts and limiting the use of sulfur. We always seek a full and refined taste for our wines, which reproduces the mineral content of the lands where they are produced. We are the first and demanding consumers of our wines and pay attention to every detail out of love for wine and the joy of drinking something good and genuine.

Today, our company produces about 30,000 bottles, divided into 10 wine labels, all cru and produced in limited quantities to fully value the characteristics of the various soils. The grapes are strictly selected and harvested by hand, only the best is vinified on site. Most of the wines are based on sangiovese, but there are also some lesser-known ancient Tuscan vines that take us back in time.

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: Ermanno Rossi

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 2020

GRAPES: Sangiovese 100%

HARVESTING PERIOD: October

VINIFICATION AND AGEING: This wine is produced in limited quantity exclusively from organic grapes. Cesiro gets vinified 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: € 29,00





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.

Currently, the total surface of my estate is 240 hectares, 135 of which are of DOC and DOCG vineyards. My objective for the future, together with my son Francesco and my daughter Maria Stella, is to consolidate the distinctive character of the wines, in fact knowing very well the potential of Montepulciano terroir, for almost twenty years I am dedicated to its highest expression and exaltation into the wines, from the more and more "natural" and sustainable approach in the vineyards to the less and less invasive usage of the wood during the ageing process, the goal is to let tradition and authenticity express themselves.

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

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

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020:

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.

ANALYTICAL DATA (JUNE 2022)
ALCOHOLIC STRENGTH (% vol.): 14
TOTAL ACIDITY (g/l): 5.7
VOLATILE ACIDITY (g/l): 0.56
MALIC ACID (g/l): < 0.1
DRY EXTRACT (g/l): 28.1
TOTAL PHENOLICS: 2853
pH: 3.46
RETAIL PRICE IN ITALY: € 20,00





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./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 2020:

GRAPES: Prugnolo Gentile 93%, Canaiolo and Merlot 7%

HARVESTING PERIOD: Last week of september

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.): 13.76

TOTAL ACIDITY (g/l): 5.7

VOLATILE ACIDITY (g/l): 0.56

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 29.2

pH: 3.45

RETAIL PRICE IN ITALY: € 17,00





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 2020:

GRAPES: Prugnolo Gentile

HARVESTING PERIOD: First week of october

VINIFICATION AND AGEING: The harvest is manual after a selection of the best grapes during the first week of October. The fermentation takes place at controlled temperature (28°C) in stainless steel vats together with the grape skins for at least 18-20 days. The malolactic fermentation continues in concrete vats.

Maturation in tonneau of 20 hl and oak barrels of 500 lt for at least 18 months, then in bottle for 6 months.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 13.50

TOTAL ACIDITY (g/l): 5.9

VOLATILE ACIDITY (g/l): 0.64

DRY EXTRACT (g/l): 30.0

RETAIL PRICE IN ITALY: € 18,00





Poggio alla Sala has ancient origins and has always associated its name with the Vino Nobile.

Poggio alla Sala in 1970 was one of 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.

The estate was recently purchased by the Canadian Toppetta Family, of Abruzzo origin, which intends to restore POGGIO ALLA SALA estate to its former status as one of the region's top Vino Nobile producers.

WINERY: Tenuta Poggio alla Sala – Società Agricola srl

FOUNDATION DATE: 2022

OWNED BY: Famiglia Toppetta

ADDRESS: Via delle Chiane 3- Montepulciano (SI)

TEL.: 0578 767224

FAX: 0578 767748

info@poggioallasala.com

www.poggioallasala.com



PRODUCTION AREAS: Argiano

TOTAL HECTARES OF VINEYARD: 24.97 HA

Nobile Di Montepulciano: 9.6725 HA

Rosso Di Montepulciano: 13.4499 HA

ANNUAL PRODUCTION (BOTTLES): 130.000

DIRECTOR: Eric Toppetta

WINEMAKER: Valerio Coltellini

VINEYARD MANAGER: Gabriele Coltellini

EXTERNAL RELATIONS: Patrizia Crociani

DOCG, DOC AND IGT WINES MADE BY
THE WINERY:

Vino Nobile di Montepulciano DOCG
(Vintage, Riserva e "Parceto");

Rosso di Montepulciano DOC;

Vin Santo di Montepulciano DOC

TASTINGS AT WINERY: By Appointment

VISITS TO WINERY: By Appointment

DIRECT SALES AT WINERY: Yes

TECHNICAL DETAILS

TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020:

GRAPES: Sangiovese 100%

HARVESTING PERIOD: 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 and following 6 - 8 months in bottle.

ANALYTICAL DATA (december 2022)

ALCOHOLIC STRENGTH (% vol.): 14.50

TOTAL ACIDITY (g/l): 5.20

VOLATILE ACIDITY (g/l): 0.50

MALIC ACID (g/l): 0.10

DRY EXTRACT (g/l): 32.10

TOTAL PHENOLICS: 3058

pH: 3.52

RETAIL PRICE IN ITALY: € 20,00





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 to 1521, to 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, orography 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” 2020:

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

TOTAL ACIDITY (g/l): 5.10

VOLATILE ACIDITY (g/l): 0.40

MALIC ACID (g/l): 0

DRY EXTRACT (g/l): 27

TOTAL PHENOLICS: 2300

pH: 3.45

RETAIL PRICE IN ITALY: € 23,00





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. This habitat is capable of hosting and nourishing wild fauna useful to the vine as well as a diversified flora capable of favouring the presence of a vast range of pollinators. 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./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 2020:

GRAPES: Sangiovese (Prugnolo Gentile), Canaiolo Nero

HARVESTING PERIOD: from september 17th to september 30th

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.): 13.5

TOTAL ACIDITY (g/l): 5.4

VOLATILE ACIDITY (g/l): 0.55

DRY EXTRACT (g/l): 31

TOTAL PHENOLICS: 3040

pH: 3.45

RETAIL PRICE IN ITALY: € 23,50





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 wineshop 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, Cervognano, 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: Lorenzo Landi and Gabriele Pieraccini

VINEYARD MANAGER: Eros Trabalzini

MARKETING AND PR: Tiziana Mazzetti

EXPORT MANAGER: Antonio Gaudio

SALES MANAGER ITALY/EUROPE: 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 2020:

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.): 14.5

TOTAL ACIDITY (g/l): 5.15

VOLATILE ACIDITY (g/l): 0.65

MALIC ACID (g/l): 0.00

DRY EXTRACT (g/l): 29

TOTAL PHENOLICS: 3400

pH: 3.70

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): 60.000

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 2019:

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

HARVESTING PERIOD: 9-30th 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.): 13.50
TOTAL ACIDITY (g/l): 5.5
VOLATILE ACIDITY (g/l): 0.74
MALIC ACID (g/l): 0.00
DRY EXTRACT (g/l): 30.1
pH: 3.55
RETAIL PRICE IN ITALY: € 20.00





Edizione 2023 del Catalogo dell'Anteprima del Vino Nobile di Montepulciano
2023 Edition of Vino Nobile di Montepulciano Preview Catalogue

A cura del Consorzio del Vino Nobile di Montepulciano
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Thank you for the collaboration

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