# VINO NOBILE DI MONTEPULCIANO, TOSCANA È LA STORIA CHE FA LA DIFFERENZA



VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

TOSCANA





ANTEPRIMA DEL VINO NOBILE DI MONTEPULCIANO

10-17 FEBRUARY 2024



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 first document that talks about the "Nobile" dates back to 1766 and it comes from the archive of the Jesuits of Montepulciano, today kept in the historical archive of Florence. The term "Nobile" represented an important step ahead in the history of this wine and the Fathers of the Jesuits played the role of protagonists.

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 DOCG must undergo an ageina 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.

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**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.

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

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**CHARACTERISTICS:** Minimum total alcoholic strength by volume: 11.50% minimum total acidity: 4.5 g/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 prescribedby decree on November 9th 2010.



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



THE GRAPES: "Vin Santo di Montepulciano"and "Vin Santo diMontepulciano" Riserva: Malvasia bianca, Grechetto bianco (locally knownas Pulcinculo), Trebbiano Toscano, either singly or together, for a minimum of 70%. A maximum of 30% of other white varieties may be included oncondition 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%; othervarieties recommended or authorized to be cultivated within the TuscanRegion, either singly or together, up to a maximum of 50%.

**AGEING:** Vinification, storing, and compulsory ageing of the wines musttake place within the territory of the commune of Montepulciano. Bottlingmust 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 thefresh grapes Traditional vinification is carried out as follows: The grapes mustbe carefully selected at harvest-time and laid out to dry in suitable premises; partial drying- out with ventilation is permitted, and the sugar content afterthe 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 grapesmust not be crushed before: December 1st following the harvest for the "VinSanto 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 vesselsnot exceeding a capacity of 300 litres for "Vin Santo di Montepulciano", incasks 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 Santodi Montepulciano" Occhio di Pernice. The minimum ageing period in woodis three years for "Vin Santo di Montepulciano", five years for "Vin Santo diMontepulciano" 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% isunconverted;minimum dry extract excluding sugars: 20 g/l. minimum total acidity: 4.5 g/lvolatile 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/Iminimum total acidity: 4.5 g/Ivolatile 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/lminimum total acidity: 4.5 g/lvolatile acidity: a maximum of 40 mEq/l.

# The "Vin Santo di Montepulciano" D.O.C., for all its typologies, must havea minimum alcoholic strength of 12% vol.

TECHNICAL SHEET YEAR 2023

# METEOROLOGICAL TREND YEAR 2023



The temperatures in the first three months of 2023 were generally above the seasonal average, with higher than average rainfall in January whilst they returned to the mean in February and March. Because of over 400 mm of rainfall during the fall and winter, by spring, the water reserves in the soil had been fully replenished across the entire territory. April temperatures were below average, especially in the first ten days when temperatures on the plains often dropped below freezing with normal rainfall. Then in May, temperatures returned to their average levels while rainfall varied significantly in terms of intensity and distribution.

In some areas of the designation, such as the weather station cited in this report, total monthly rainfall was within the mean, whilst in other zones, it was considerably more abundant. Especially in the final twenty days of the month, (often in the afternoon), ranging from 12 to 15 days, there was significantly heavy rainfall depending on the areas. This wet period, with similar features of distribution and intensity of the events, persisted until mid-June, when, overall, both rainfall and temperatures exceeded average seasonal values for the period. However, whilst the abundant rainfall was concentrated in the first half of the month, the anomalously higher temperatures (with maximums often exceeding 30°C) occurred over the second half of June.

July was unusually hot, with highs consistently above 30°C and frequent peaks above 35°C, whilst the rainfall, although above average, was concentrated over just three days. August's temperature trends were similar to July's, peaking at maximums of 40°C over the final week, though rainfall, as is typical for the season, was modest. September was also slightly warmer than average (+1.6°C), with the highs often nearing 30°C and good temperature fluctuations, whilst normal rainfall trends were concentrated in just a few events. The last three months of the year continued to show consistently high temperatures, especially in October, with average rainfall for the quarter.

In terms of the results of the plants' productive development and the health of the vines, 2023 weather trends featured an unusually high number–over 25–of rainy days that occurred between May 9th and June 15th, leading to persistently high relative humidity (RH).

	Temp. Max. Medie (C°)	Temp. Min. Medie (C°)	Temp. Medie (C°)	Scostamento delle Temp. Medie rispetto alla media mensile pluriennale (il segno = indica scostamento ± 0,5°C)	Precipitazioni (mm)	Scostamento delle precipitazioni mensili rispetto alla media mensile pluriennale (↑ maggiore di +20%; ↓ minore di -20%) ↔ ± 20%)		
Gen.	9,6	3,3	6,4	0,9	73	1		
Febb.	11,0	2,6	6,8	0,8	47	$\leftrightarrow$		
Mar.	15,4	5,9	10,6	1,6	47	$\leftrightarrow$		
Apr.	16,6	6,4	11,5	-0,7	64	$\leftrightarrow$		
Mag.	21,4	11,8	16,6	=	70	$\leftrightarrow$		
Giu.	27,0	15,9	21,4	0,8	96	↑		
Lug.	32,1	18,9	25,5	1,6	51	↑ (		
Ago.	31,3	17,7	24,5	0,8	32	$\leftrightarrow$		
Sett.	26,9	16,2	21,6	1,6	58	$\leftrightarrow$		
Ott.	23,9	13,4	18,6	3,8	66	$\leftrightarrow$		
Nov.	14,6	6,9	10,8	1,2	121	↑ (		
Dic.	11,7	4,7	8,2	1,7	13	↓		

### 2023 MONTHLY TEMPERATURES AND RAINFALL RECORDED IN THE MUNICIPALITY OF MONTEPULCIANO (LAT 43.085 LON 11.844; 335 M ASL)

### PLANT PRODUCTION BEHAVIOUR

The Sangiovese budbreak began in late March and extended until the end of the third week of April due to a temperature drop between April 4th and the 11th, which slowed down the vegetative growth. The buds' growth rate was moderate through May 20th, when, a surge in temperatures accelerated the generative growth strongly, facilitated by good water availability and high RH. Flowering began in late May and concluded around June 12th.

Vineyard management from mid-May to mid-June proved to be especially challenging. Prolonged leaf wetness, caused by almost daily rains, favoured the occurrence of a succession of downy mildew infections precisely when the vines were most susceptible to this pathogen. Though timely intervention with fungicides was necessary to contain the spread of the disease, this was no easy task due to limited windows of dry weather and accessibility issues for machinery. Naturally, under such dire conditions, damage was inevitable: in some vineyards, losses caused by the fungus exceeded 50% of their potential production.

Starting in mid-June, temperatures rose to summer-like values and remained consistently high through mid-September, whilst there was less rainfall during this period than the water lost due to evapotranspiration. Therefore, vineyard management was simplified, and the pressure from downy mildew disease was lessened. The plants vegetated actively until mid-to-late August, when the abundantly available water in the soil from late June decreased to the point of showing some signs of water stress in a few local areas.

Veraison began, between August 5th and the 25th, coinciding with this water restriction. Subsequent ripening, which began to progress rapidly, thanks to the availability of heat and good water resources, slowed down after September 15th, when a brief and effective rainfall, along with a temperature drop, brought the summer heat to an end. Harvest took place in various areas of the designation, mainly between September 20th and October 10th. The quantities produced were somewhat lower than average due to losses caused by the downy mildew attacks.

Nevertheless, aside from these losses, the quality of the harvest was very good, as the described meteorological conditions during the ripening phase allowed for good synchrony between technological and phenolic ripeness. The careful selection of clusters and berries, now a consolidated practice, was essential to avoid bringing many berries and clusters affected by downy mildew into the cellar.

### Summary of the main phenological stages

Budbreak: March 30 th to April 21 st Flowering: May 29 th to June 12 th Veraison: August 5 th through the 25 th

### THE WINES OF 2023

Upon tasting, the 2023 wines have shown intense colours, exhibiting good aromatic expression and structure supported by moderate acidity and tannins. Analytically, they present with average values for colour intensity, hue, acidity, pH, extracts, and polyphenols. Their Alcohol content is medium to high. In brief, the uniqueness of these wines lies in their finesse and balance.



# TECHNICAL SHEET YEAR 2021



### METEREOLOGICAL TREND

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

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

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

February, the summer months, particularly June and September, and November, were warmer than average, mainly due to the maximum temperatures.

### 2021 MONTHLY TEMPERATURES AND RAINFALL recorded in the municipality of Montepulciano (Lat 43.085 Lon 11.844; 335 m asl)

	Temp. Max. Medie (C°)	Temp. Min. Medie (C°)	Temp. Medie (C°)	Scostamento delle Temp. Medie rispetto alla media mensile pluriennale (il segno = indica scostamento ± 0,5°C)	Precipitazioni (mm)	Scostamento delle precipitazioni mensili rispetto alla media mensi- le pluriennale (↑ maggiore di +20%; ↓ minore di -20%) ↔ ± 20%)
Gen.	8,2	1,8	5,0	=	123	↑
Febb.	12,8	4,3	8,5	2,5 °C	27	Ļ
Mar.	14,1	3,6	8,8	=	9	Ļ
Apr.	15,9	5,5	10,7	−1,5 °C	52	$\leftrightarrow$
Mag.	21,4	9,8	15,6	-1,0 °C	18	$\downarrow$
Giu.	29,6	16,1	22,8	2,2°C	1	Ļ
Lug.	31,4	18,3	24,9	1,0°C	5	Ļ
Ago.	31,4	17,9	24,7	1,0°C	15	$\downarrow$
Sett.	27,3	15,1	21,2	1,2°C	5	$\downarrow$
Ott.	18,5	9,5	14,0	-0,8 °C	33	Ļ
Nov.	14,4	7,8	11,1	1,5 °C	88	$\leftrightarrow$
Dic.	10,8	3,5	7,1	0,8 °C	134	$\uparrow$

### PHENOLOGICAL AND PLANT GROWTH BEHAVIOUR

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

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

The growth of the shoots in May was slow and poor, especially in the vineyards affected by the frost, which began to vegetate again thanks to the opening of the latent buds, while in June, with the temperature surge, it accelerated rapidly.

June ushered in the typical summer temperatures, also inducing the start of the flowering phase which, in line with budding times, lasted until the middle of the month.

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

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

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

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

The harvesting operations in the various areas of the appellation took place largely in the second fortnight of September.

The impact of pathogens and parasites, apart from powdery mildew, was practically zero. Frost and drought have led to a decline in production equivalent to about 30% of the average production of recent years.

### Summary of The Main Phenological Phases

Germination: March 28 - April 27. Flowering: June 2-15. Veraison: 27th July - 26th August.

### THE WINES OF 2021

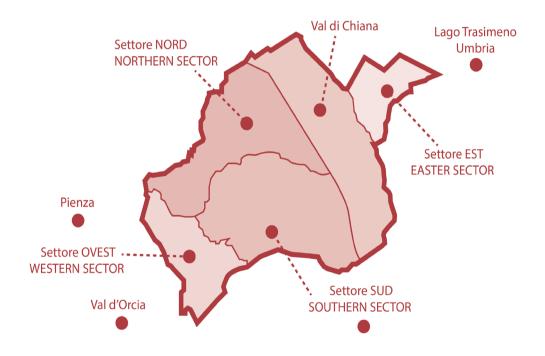
The vinification of small and concentrated grapes, with a high skin-to-pulp ratio, required considerable attention; in particular, great expertise was required in the management of maceration (duration, handling, temperature, etc.) in order to modulate the extraction of polyphenols.

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



# $\mathsf{MAPS}_{\mathsf{of}\,\mathsf{the}\,\mathsf{production}\,\mathsf{areas}}$





### **WINERIES** TAKING PART IN THE 2024 PREVIEW

FATTORIA DELLA TALOSA

FATTORIA SVETONI

**GUIDOTTI** 

IL MACCHIONE

LA BRACCESCA

LA CIARLIANA

LA COMBÀRBIA

LE BÈRNE

LE BERTILLE

LOMBARDO

LUNADORO

MANVI

**ICARIO** 

ANTICO COLLE

BOSCARELLI

CANNETO

CARPINETO

CONTUCCI

CROCIANI

DE' RICCI

FANETTI

FASSATI

FATTORIA DEL CERRO

DEI

AZ. AGR. TIBERINI

CANTINA CHIACCHIERA

CASA VINICOLA TRIACCA

BINDELLA - TENUTA VALLOCAIA GODIOLO

MARCHESI FRESCOBALDI MONTEMERCURIO PODERE CASANOVA PODERE DELLA BRUCIATA POLIZIANO **TENUTA ABBADIA VECCHIA** IL MOLINACCIO DI MONTEPULCIANO TENUTA DI GRACCIANO DELLA SETA **TENUTA DI POGGIO ULIVETO TENUTA GOLO TENUTA POGGIO ALLA SALA** TENUTA TREROSE **TENUTA VALDIPIATTA** VANNUTELLI VECCHIA CANTINA DI MONTEPULCIANO VILLA S. ANNA

# ANTICO COLLE

The "Antico Colle" family business is located on the eastern side of Montepulciano, whereas the vineyards are spread amongst various strips of council land covered by the D.O.C.G. certificate (Denominazione di Origine Controllata e Garantita – certification of controlled and guaranteed origin) and D.O.C. (Denominazione di Origine Controllata – certification of controlled origin). The estate is made up in total of about 27 hectares of land, conducted according to the organic farming method, from which are obtained the following wines: Vino Nobile di Montepulciano D.O.C.G., Rosso di Montepulciano D.O.C., Colli Chianti Senesi D.O.C.G., I.G.T. (Indicazione Geografica Tipica – certification of geographic origin) Rosso e Bianco Toscano, Grappa and Antico Colle Extra Virgin Olive Oil. The terrain where the vines are grown has both an optimal and variable layout which is perfect for the ripening of the grapes and together with the average altitude of 300–400 m above sea level and the good ventilation reduces to a minimum the risks associated with the plants' biology. The vines most commonly grown are: Prugnolo Gentile (Sangiovese clone), Merlot, Cabernet Sauvignon, Canaiolo Nero, Mammolo.

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

WINERY: Antico Colle FOUNDATION DATE: 1998 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 Docq

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

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021 GRAPES: 95% Sangiovese Prugnolo Gentile,

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: € 16,00





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.I.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;

Nobile di Montepulciano "Pieve Caggiole"

Rosso di Montepulciano "Sabreo" 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 2021:

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

HARVESTING PERIOD: October 2021, 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 premaceration, 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): 5.65 VOLATILE ACIDITY (g/l): 0.46 MALIC ACID (g/l): absent DRY EXTRACT (g/l): 30.60 pH: 3.44 RETAIL PRICE IN ITALY: € 28.00





## TENUTA VALLOCAIA

### TOSCANA MONTEPULCIANO

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

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

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

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

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, Cervognano, Sanguineto, Paterno, Casalte TOTAL HECTARES OF VINEYARD: 48.89.62 HA NOBILE DI MONTEPULCIANO: 29.63.58 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" 2021:

GRAPES: Sangiovese 100%

HARVESTING PERIOD: September 16th

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

VINIFICATION: in stainless steel tanks at 25°. Maceration: on the skins for 15 days, delestages and repassings of must over the most are continued. Maturation: 18 months in 3 hl tonneaux.

### ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.69 TOTAL ACIDITY (g/l): 5.96 VOLATILE ACIDITY (g/l): 0.53 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 33.5 TOTAL PHENOLICS: 3489 pH: 3.52 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 1965in the vintage 1968 were produced the first 2000 btl.

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

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

WINERY: Boscarelli FOUNDATION DATE: 1962 OWNED BY: Paola De Ferrari Corradi ADDRESS: Via di Montenero, 28 – 53045 Cervognano di Montepulciano (SI) TEL.: 0578 767277 – FAX: 0578 766882 info@poderiboscarelli.com www.poderiboscarelli.com





PRODUCTION AREAS: Cervognano TOTAL HECTARES OF VINEYARD: 22.50 HA NOBILE DI MONTEPULCIANO: 17.00 HA ROSSO DI MONTEPULCIANO: 2.00 HA VIN SANTO DI MONTEPULCIANO: 0.50 HA CORTONA DOC: 1.5 HA IGT TOSCANA: 1 HA ANNUAL PRODUCTION (bottles): 120.000

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 "Il Nocio");

Vino Nobile di Montepulciano DOCG Riserva "Sotto Casa"; Vino Nobile di Montepulciano DOCG "Costa Grande"; IGT De Ferrari

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

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021

GRAPES: Sangiovese Prugnolo Gentile, Canaiolo small percentage

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): 29.8 TOTAL PHENOLICS: 2850 pH: 3.40 RETAIL PRICE IN ITALY: € 25.00



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 hechtares of soils that are tendentially loose, marly-siliceous and tufaceos-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 mantain 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 fermenta t a controlled temperature for about 15-20 days.

Our Vino Nobile is aged at least two years in 30-50 hl Slavonia oak wook 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" 2019:

GRAPES: Sangiovese Prugnolo Gentile 100%

HARVESTING PERIOD: first ten days of 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 HI 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 hI 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.): 15.09 TOTAL ACIDITY (g/l): 5.4 VOLATILE ACIDITY (g/l): 0.49 DRY EXTRACT (g/l): 31.5 TOTAL PHENOLICS: 3600 pH: 3.40 RETAIL PRICE IN ITALY: € 40,00





The Chiacchiera winery was founded in 2010 by Emanuela Mancianti and her family. It's situated in Cervognano on the hills of Montepulciano which for the less knowledgeable is one of the most suited for the production of wine and olive oil. The 18 hectare estate runs down the gentle hills from the Madonna Delle Querce church to Acquaviva and the of type of production in each plot was chosen after careful thought on how to obtain the best quality and genuinity of products.

Emanuela herself personally and meticulously follows every phase of the farming and the vineyards, leaving nothing to chance and this is seen in the fact that after just 7 years of activity and upon reaching a mature productivity she has decided to start bottling and reatail sell her product.

In the wine cellar there is a comfortable roomwhere you can taste the winery' best products in complete tranquility.

The name "CHIACCHIERA" was chosen by Emanuela's father Mario to highlight the fact that it's a family business. Mario was given this nickname precisely because his guests would be enchanted by his conversation, just as a good wine should enchant who drinks it. The Chiacchiera winery and its producers, Emanuela, Donato, Viola, Matilde and Vera are available everyday to personally guide you in a world of health and genuine wellness.

WINERY: Cantina Chiacchiera FOUNDATION DATE: 2010 OWNED BY: Soc. Agr. Chiacchiera di Mancianti Emanuela & C. S.a.s. ADDRESS: Via Poggio Golo, 12 53045 Cervognano di Montepulciano (Si) TEL.: 347 7969531 info@cantinachiacchiera.it www.cantinachiacchiera.it





PRODUCTION AREAS: Cervognano TOTAL HECTARES OF VINEYARD: 21HA NOBILE DI MONTEPULCIANO: 4.2 HA ROSSO DI MONTEPULCIANO: 4.8 HA IGT: 1 HA ANNUAL PRODUCTION (bottles): 35.000

MANAGER: Donato Rubegni WINEMAKER: Gioia Cresti VINEYARD MANAGER: Danato Rubegni DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepuciano DOCG Vino Nobile di Montepuciano DOCG Riserva "Mahti" Vino Rosso di Montepuciano DOC

IGT wine Passito "Nonna Vera"

IGT Toscana Rosè "Per Diletto"

IGT Toscana Red Merlot "Piccola Viola"

TASTINGS AT WINERY: by appointment VISITS TO WINERY: by appointment DIRECT SALES AT WINERY: yes

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021 GRAPES: Sangiovese Prugnolo Gentile 90%, Canaiolo, Mammolo, Colorino 10%

HARVESTING PERIOD: october

VINIFICATION AND AGING: After a careful manual selection of the grapes, fermentation lasts approximately 15-20 days at controlled temperatures in vitrified concrete and steel tanks. Malolactic fermentation in steel. Aging for 18 months in 7.5 to 10 hl wood. Bottle refinement for 6 months.

ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14 TOTAL ACIDITY (g/l): 4.86 VOLATILE ACIDITY (g/l): 0.60 MALIC ACID (g/l): <0.10 pH: 3.48 RETAIL PRICE IN ITALY: € 21.00



Carpineto has a four decades old love story with Vino Nobile di Montepulciano, the only producer to make only the Riserva version. In addition, only in the top vintages, there is also the release of CRU Poggio Sant'Enrico, the first 100% Sangiovese made within the appellation, since 1998. Carpineto's iconic Riserva has been for three times (vintages 2010, 2011, 2013) on Wine Spectator's Top 100 list earning the highest awards also in other Italian and international wine guides.

The Vino Nobile estate of Carpineto, with 186 hectares, is the largest and greenest amongst the five estates. To the over 100 hectares of vineyards are added centenarian olive groves, oak forests and a natural oasis all sustainably managed. Open air activities, such as vineyard hikes, light lunches and picnics, are added to the more traditional wine tastings and winery visits.

Founded by the Sacchet and Zaccheo families in Greve in Chianti in 1967, Carpineto farms 500 hectares in Tuscany spread amongst 5 estates in the regions of Chianti Classico, Vino Nobile, Brunello and Maremma and includes such favorites as Dogajolo, Farnito and the Appodiati Single Vineyard Collection, as well as single orchard olive oils. Wines are exported to over 70 countries in the world. Carpineto started producing Vino Nobile in the early 80's and its passion for this appellation culminated in the acquisition of a 186 hectares farm located across the communes of Montepulciano and Chianciano Terme in the southern part of the appellation.

The sustainability summary: 500 ha of land (160 ha woods); Over 500 km of vines with an enormous canopy surface; 150 kw solar power system; Biodiversity protection; Precision agriculture with state-of-the-art technology; Spontaneous stabilization of single vineyard and "Riserva" level wines; No use of additives, adjuvants or stabilizers (with the exception of sulphites); VIVA certification for Soil, Air and Water; Certified IFS and ISO 14001.

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 lanett 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 2020:

GRAPES: Sangiovese Prugnolo Gentile 80%, Canaiolo 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 pumpovers 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): 5.2 VOLATILE ACIDITY (g/l): 0.58 DRY EXTRACT (g/l): 32.1 pH: 3.55 RETAIL PRICE IN ITALY: € 29,00 (\$ 39,00)





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

In the early 1970 is the range of products was extended to the renowhed 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

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

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

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

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO: Selection "Poderuccio" 2018

GRAPES: Sangiovese Prugnolo Gentile 85% Merlot 15%

HARVESTING PERIOD: First week of october

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

ANALYTICAL DATA (July 2023) ALCOHOLIC STRENGTH (% vol.): 13.50 TOTAL ACIDITY (g/l): 5.82 VOLATILE ACIDITY (g/l): 0.65 MALIC ACID (g/l): 0.00 DRY EXTRACT (g/l): 30.40 TOTAL PHENOLICS: 4000 pH: 3.50 RETAIL PRICE IN ITALY: € 22,00





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 Reinassance 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, Australia, 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 2019:

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

HARVESTING PERIOD: 5/15 october

VINIFICATION AND AGEING: The vineyard location is Salarco, the fermentation time has been 18 days with the temperature of 26°/28° in stainless steel vats of 25/30 hl; the ageing in wood has been 24 mounths in oak barrels of 5/20 hl and the refining in bottle is 6/8 months.

The annual production is 30/40.000 bottles. The wine has a ruby colour tending to garnet with age, a delicate perfume of violet and a dry taste. Excellent with roasted meat, with game and aged cheeses.

ANALYTICAL DATA (OCTOBER 2023) ALCOHOLIC STRENGTH (% vol.): 14.00

TOTAL ACIDITY (g/l): 5.2 VOLATILE ACIDITY (g/l): 0.50 MALIC ACID (g/l): 0.03 DRY EXTRACT (g/l): 31.2 TOTAL PHENOLICS: 3018 pH: 3.45 RETAIL PRICE IN ITALY: To conctat the company





When you are born among the barrels and vineyards, as I was, sooner or later you give into their charms. After spending years of organizing concerts for some of the most famous Italian pop singers, I decided to return to my origins and go into the wine business. My father Arnaldo and by my brother Giorgio before me had been working in the business in Montepulciano (Siena) for many years. I went from being a non-drinker to wanting to create a wine that I liked. Combing my passion and the family experience, I chose to further open up our international markets and use the most modern technology available. The principle asset of my business, however, remains the vineyard located in Caggiole, 10 hectares in the heart of the Vino Nobile area.

My wine is produced in a new cellar and aged in barrels of 15–20hl that are situated in the 13th century cellar in the historical center of Montepulciano. The Crociani bottles of Vino Nobile di Montepulciano today travel the world. They arrive at your table and are the result of a labor of love and determination. They have history filled with many vines, many paths, and many stories, but the dominant component, without doubt, is love.

WINERY: Az. Agr. Crociani FOUNDATION DATE: 1955 OWNED BY: Susanna Crociani ADDRESS: Via del Poliziano 15-53045 Montepulciano TEL: +39 0578 757919 info@crociani.it www.crociani.it





PRODUCTION AREAS: Caggiole TOTAL HECTARES OF VINEYARD: 8 HA NOBILE DI MONTEPULCIANO: 6 HA ROSSO DI MONTEPULCIANO: 1.50 HA VIN SANTO DI MONTEPULCIANO: 0.50 HA ANNUAL PRODUCTION (bottles): 50.000

MANAGER: Susanna Crociani WINEMAKER: Luano Bensi VINEYARD MANAGER: Eros Trabalzini EXTERNAL RELATIONS: Susanna Crociani

DOCG, DOC AND IGT WINES MADE BY THE WINERY: Rosso di Montepulciano; Vino Nobile di Montepulciano; Chianti Colli Senesi; IGT TOSCANA Rosso "Il Segreto di Giorgio"; IGT TOSCANA Rosso "Rosso d'Arnaldo"; Vin Santo di Montepulciano DOC

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

## TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021

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.):14 TOTAL ACIDITY (g/l): 6.10 VOLATILE ACIDITY (g/l): 0.64 DRY EXTRACT (g/l): 32.4





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 Trabalzini ADDRESS: Via Ricci, 11 – 53045 Montepulciano (SI) TEL.: 0578 757166 FAX: 0578 757166 info@dericci.it www.dericci.it





PRODUCTION AREAS: Ascianello, Fontago, Fontecornino

TOTAL HECTARES OF VINEYARD: 30 HA NOBILE DI MONTEPULCIANO: 18.60 HA ROSSO DI MONTEPULCIANO: 6.80 HA ANNUAL PRODUCTION (bottles): 110.000

Family-run farm

RESPONSIBLE: Enrico Trabalzini

WINEMAKER: Maurizio Saettini, Nicolò Trabalzini

VINEYARD MANAGER: Enrico Trabalzini EXTERNAL RELATIONS: Enrico and Nicolò Trabalzini

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC;

Vino Nobile di Montepulciano DOCG; Vino Nobile di Montepulciano "Sor Aldo" DOCG

TASTINGS AT WINERY: Upon reservation

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

DIRECT SALES AT WINERY: Yes

## TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021 HARVESTING PERIOD: Middle october

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 2024) ALCOHOL DEGREE (% vol.): 14.00 TOTAL ACIDITY (g/l): 5.8 VOLATILE ACIDITY (g/l): 0.40 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 33.5 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 Cervognano, from which Vino Nobile di Montepulciano and Rosso di Montepulciano are produced. Since '99, from the Sangiovese grapes harvested in Bossona vineyard, Dei family has been producing its Vino Nobile Riserva. On the other hand, since 2015 from the Sangiovese grapes harvested in La Piaggia vineyard, we produce Nobile Madonna della Querce, our spearhead, dedicated to Caterina's father, Glauco Dei.

Keeping very low yields per hectare has always been the main objective of the estate, whose primary goal is the achievement of a Vino Nobile at its almost quality, enhancing the characteristics of its indigenous grape variety.

It has been completed the new underground cellar that morphologically calls to mind the shape of a shell, to celebrate the fossil composition of Bossona. The new wine cellar exploits sources of renewable energy, primarily geothermal energy, and it is completely created with the travertine of the family. To conclude, from our vintage 2021 the estate is 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.it Facebook: Cantine Dei Instagram: @cantine\_dei





PRODUCTION AREAS: Bossona, Martiena, Ciarliana, La Piaggia, Cervognano 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): 250.000

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 2021:

GRAPES: Sangiovese Prugnolo Gentile 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 at least 18 months of ageing in Slavonian oak barrels plus 6 months in bottle. Three different altitudes and three terroirs with unique pedological characteristics turn our Vino Nobile complex and elegant. Bright ruby coloured with intense fragrances of ripe cherry and plum; dry to the taste, well balanced and persistent.

### ANALYTICAL DATA

ALCOHOL DEGREE (% vol.): 14.5 TOTAL ACIDITY (g/l): 5.10 VOLATILE ACIDITY (g/l): 0.43 MALIC ACID (g/l): < 0.1 DRY EXTRACT (g/l): 31 pH: 3.55 RETAIL PRICE IN ITALY: € 25,00 - € 30,00





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, Cervognano and Ciarliana.

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

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

WINERY: Fanetti - Tenuta S. Agnese FOUNDATION DATE: 1800 OWNED BY: Fanetti Elisabetta ADDRESS: Viale Calamandrei 29 - 53045 Montepulciano (SI) TEL.: 0578 757897 FAX: 0578 716716 agriturismo@tenutasantagnese.com www.tenutasantagnese.com





PRODUCTION AREAS: Sasso, Bossona, Cervognano, Sanguineto 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 2019

GRAPES: Sangiovese 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 36months and over. Ruby red colour tending to canet with ageing, persistent and deeps bouquet with notes of violets. Pairing with roasted, grilled andskewered meats and aged cheeses. In our estate we also produce a delicate Extra Vergin Olive Oil.

### ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 15 TOTAL ACIDITY (g/l): 5.1 VOLATILE ACIDITY (g/l): 0.81 MALIC ACID (g/l): 0.00 DRY EXTRACT (g/l): 34 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 brothers, 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.

Giovanni and Tommaso 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: 90 HA VINO NOBILE DI MONTEPULCIANO: 36.43,74 HA ROSSO DI MONTEPULCIANO: 11.13,94 HA VIN SANTO DI MONTEPULCIANO: 1.45 HA CHIANTI: 12.82,69 HA ROSSO IGT: 28.76,00 HA ANNUAL PRODUCTION (bottles): 300.000

MANAGER: Giovanni 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" 2020

GRAPES: Sangiovese Prugnolo Gentile 85%, Merlot 15%

RETAIL PRICE IN ITALY: € 18,00





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, Vicroce 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 Silìneo; Vino Nobile di Montepulciano "Antica Chiusina" 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 "Silìneo" 2021

GRAPES: Mainly Sangiovese 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.) 14 TOTAL ACIDITY (g/l): 5.61 SUGARS: 1.02 SO2: 100 TOTAL EXTRACT: 32.1 RETAIL PRICE IN ITALY: € 20,00





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 MONTEPULCANO: 4.20 HA CHIANTI: 4 HA IGT: 1.6 HA ANNUAL PRODUCTION (bottles): 100.000

CEO: Edoardo Mottini Jacorossi GENERAL MANAGER: Michele Merola VINEYARD MANAGER: Michele Merola SALE MANAGER AND WINEMAKER: Cristian Pepi CONSULTING WINEMAKER: Umberto Trombelli

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" 2021

GRAPES: Sangiovese Prugnolo Gentile 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 as the malolactic fermentation. 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 darkspice aromas. On the polished, full-bodied palate, tightly knit, fine-grained tannins accompany dried cherry, orange zest and liquorice.

#### ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.50 TOTAL ACIDITY (g/l): 5.7 MALIC ACID (g/l): < 0.1 DRY EXTRACT (g/l): 29.30 TOTAL PHENOLICS: 2520 pH: 3.49 RETAIL PRICE IN ITALY: € 20,00





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 hectars, 25 hectars of vineyards growing from 300 to 400 mt. asl. on the Gracciano and Cervognano 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.I. ADDRESS: Via Umbria, 63 - 53045 Gracciano di Montepulciano (SI) info@fattoriasvetoni.it www.fattoriasvetoni.it





PRODUCTION AREAS: Cervognano, Nottola, Stazione di Montepulciano

TOTAL HECTARES OF VINEYARD: 25 HA approx

NOBILE DI MONTEPULCIANO: 11.8 HA approx ROSSO DI MONTEPULCIANO: 2.66 HA approx ANNUAL PRODUCTION (bottles): 60.000 WINEMAKER Roberto Da Frassini VINEYARD MANAGER: Roberto Da Frassini

EXTERNAL RELATIONS: Omar Pellegrini

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepulciano DOCG Toscana; Rosso di Montepulciano DOC Toscana; Chianti Colli Senesi DOCG; Bianco IGT, Rosato IGT, Rosso IGT

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

## TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021

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.): 14.60 TOTAL ACIDITY (g/l): 5.80 VOLATILE ACIDITY (g/l): 0.69 DRY EXTRACT (g/l): 29.8 RETAIL PRICE IN ITALY: € 21,00





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. e 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 sit-sit and clay, and sand, rich in remains from the Pliocene, which favours the production of a full-bodies 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 BIOLOGICO 2020:

GRAPES: 98% Sangiovese Prugnolo Gentile, 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 stemm 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.): 13.8 TOTAL ACIDITY (g/l): 5.75 VOLATILE ACIDITY (g/l): 0.56 TOTAL PHENOLICS: 2800 RETAIL PRICE IN ITALY: € 25,00



# GUIDOTTI

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

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

The first 2.5 ha vineyards were planted between 1973 and 1975 and in 2000 the planting of the new vineyards and the restructuring of the old ones (except for 1 hectare which is still in production) began to reach the current consistency of about 5 ha vineyard. In 2015 Daniele joined the company and starts to follow all the stages of wine production, from the vineyard to the bottle, while Massimiliano takes care of the administrative part.

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

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

WINERY: Guidotti FOUNDATION DATE: 2015 OWNED BY: Angelo e Alvaro Guidotti ADDRESS: Via del Pozzagnone 2, Cervognano (SI) TEL.: 339/7764052 – 328/6129572 poderecasanovaguidotti@gmail.com





PRODUCTION AREAS: Cervognano TOTAL HECTARES OF VINEYARD: 04.70.00 HA

NOBILE DI MONTEPULCIANO: 3.07.00 HA ROSSO DI MONTEPULCIANO: 0.80.00 HA ANNUAL PRODUCTION (bottles): 18.000

MANAGER: Massimiliano Guidotti WINEMAKER: Daniele Guidotti

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

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

## TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021

GRAPES: Sangiovese Prugnolo Gentile 97%, Canaiolo Nero 2% Mammolo 1%

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 at least 18 months of ageing in Slavonian oak barrels plus 6 months in bottle. Three different altitudes and three terroirs with unique pedological characteristics turn our Vino Nobile complex and elegant. Bright ruby coloured with intense fragrances of ripe cherry and plum; dry to the taste, well balanced and persistent.

ANALYTICAL DATA ALCOHOL DEGREE (% vol.): 14.5 TOTAL ACIDITY (g/l): 6.9 VOLATILE ACIDITY (g/l): 0.9 DRY EXTRACT (g/l): 39.1 RETAIL PRICE IN ITALY: € 25,00



## ICARIO



### WINE & TUSCANY

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

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

Be sure to visit Icario winery estate and villas!

WINERY: Icario Soc. Agricola a.r.l. FOUNDATION DATE: 1999 OWNED BY: Rothenberger Family ADDRESS: Via delle Pietrose, 2 - 53045 Montepulciano (SI) TEL.: 0578 758845 info@icario.it www.icario.it Instagram: @icariowinery





**PRODUCTION AREAS: Pietrose** TOTAL HECTARES OF VINEYARD: 24.5 NOBILE DI MONTEPULCIANO: 8.60 ANNUAL PRODUCTION (bottles): 90.000

**OWNED BY: Rothenberger Family** WINEMAKER: Dott. Franco Bernabei GENERAL MANAGER: Dott. Amedeo Lobardelli SALES & MARKETING: Dott. Lucia Del Fabbro

DOCG. DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC;

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 Riserva "Vitaroccia"2018

GRAPES: Sangiovese Prugnolo Gentile 95% and 5% Cabernet Sauvignon

HARVESTING PERIOD: Last days of september

VINIFICATION AND AGEING: Fermentation and maceration take palace in steel tanks at a temperature of 25-28° for a minimum of 25-28 days. Then it is time for racking and the temperature is lowered to 18-28° to allow the malolactic fermentation. Refinement is done in French oak 225 It barriques and 500 It tonneuax. After 24 months the wine is bottled Vino Nobile di Montepulciano DOCG (Annata e and thyen aged further 12 months before being released on the market.

### ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.5 TOTAL ACIDITY (g/l): 5.50 VOLATILE ACIDITY (g/l): 0.7 MALIC ACID (q/l): 0.00 DRY EXTRACT TOTAL (q/l): 31.5 TOTAL PHENOLICS: 2995 pH: 3.5 RETAIL PRICE IN ITALY: € 48.00





This family run wine farm is located in the heart of the Pieve Caggiole. 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 an 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: II 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): 21.000 Vino Nobile (bottles): 13.000 Vino Nobile Riserva (bottles): 3.300 Rosso di Montepulciano (bottles): 4.000

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

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile di Montepulciano DOCG Vino Nobile;

di Montepulciano DOCG RISERVA; Rosso di Montepulciano DOC.

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

## TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020:

GRAPES: Sangiovese Prugnolo Gentile 100%

HARVESTING PERIOD: Last days of September

VINIFICATION AND AGEING: Carbonic premaceration 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 VOLATILE ACIDITY (g/l): 0.39 MALIC ACID (g/l): <0.1 DRY EXTRACT (g/l): 29.7 pH: 3.50 RETAIL PRICE IN ITALY: € 28,00





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 4,2 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: II Molinaccio di Montepulciano Soc. Ag. s.r.l. FOUNDATION DATE: 2012 OWNED BY: Marco Malavasi, Alessandro Sartini ADDRESS: Via Antica Chiusina, 12 – 53045 Montepulciano (SI) TEL.: 333 2300170 info@ilmolinaccio.com www.ilmolinaccio.com





PRODUCTION AREAS: Cervognano TOTAL HECTARES OF VINEYARD: 4.2 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 La Spinosa and II Golo and from 2017 for La Poiana

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO " La Spinosa"2021

GRAPES: Sangiovese Prugnolo Gentile 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. 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.): 13.5 TOTAL ACIDITY (g/l): 5.64 VOLATILE ACIDITY (g/l): 0.64 DRY EXTRACT (g/l): 24.5





Just a few miles away from the town of Montepulciano, near the border between Tuscany and Umbria, La Braccesca 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 Braccesca 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 Braccesca 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 Braccesca 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 Braccesca 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@labraccesca.it www.labraccesca.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: Alessandro Fanelli

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC Sabazio;

Vino Nobile di Montepulciano DOCG vintage Vino Nobile di Montepulciano DOCG

"Maggiarino"

Vino Nobile di Montepulciano DOCG 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 2021:

GRAPES: Sangiovese, Merlot

HARVESTING PERIOD: Harvesting began with Merlot on the 15th – 20th of September, and from September 28th till September 30th 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 2023 and continued to age in the bottle for approximately one year. La Braccesca Nobile di Montepulciano 2021 is ruby red with bright hues. On the nose, fresh notes of red fruits merge with citrusy hints of blood oranges, sweet sensations of vanilla and spicy sensations of black pepper. The palate is elegant with excellent energy and characterized by soft, velvety tannins. A long and persistent finish delivers pleasant notes of blood oranges and vanilla on the aftertaste.

ANALYTICAL DATA ALCOHOLIC STRENGTH (% vol.): 14.50 TOTAL ACIDITY (g/l): 5.1 VOLATILE ACIDITY (g/l): 0.41 MALIC ACID (g/l): 0.0 DRY EXTRACT (g/l): 30.2





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@laciarliana.it www.laciarliana.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 2021

GRAPES: Sangiovese 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): 0.60 MALIC ACID (g/l): NO DRY EXTRACT (g/l): 31.5 TOTAL PHENOLICS: 6300 pH: 3.50 RETAIL PRICE IN ITALY: € 19,00





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

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

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

WINERY: La Combàrbia FOUNDATION DATE: 2016

OWNED BY: Gabriele Florio ADDRESS: Via Poggio Golo, 3 – 53045 Montepulciano (Si)

TEL.: 329 8216540 info@lacombarbia.it www.lacombarbia.it





PRODUCTION AREAS: Cervognano and Valardegna TOTAL HECTARES OF VINEYARD: 6.7 HA NOBILE DI MONTEPULCIANO: 3.2 HA ROSSO DI MONTEPULCIANO: 1.3 HA IGT: 2.7 HA ANNUAL PRODUCTION (bottles): 22.000

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

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

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

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020: GRAPES: Sangiovese Prugnolo Gentile 100% HARVESTING PERIOD: September - October VINIFICATION AND AGEING:

Fermentation for 20-30 days in cement tank. Passage in steel for the malolactic fermentation and ten, in January, the wine is put in 30 HL barrels for 18 months. Bottling and refining in bottle for 1 year.

ANALYTICAL DATA: ALCOHOLIC STRENGTH (% vol.): 15.3 TOTAL ACIDITY (g/l): 4.8 VOLATILE ACIDITY (g/l): 0.75 DRY EXTRACT (g/l): 34.8 RETAIL PRICE IN ITALY: € 30,00





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

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

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

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

WINERY: Podere Le Bèrne FOUNDATION DATE: late 60s OWNED BY: Natalini Andrea ADDRESS: Via Poggio Golo, 7 - 53045 Montepulciano (SI) TEL.: 0578 767328 - 347 7966127 FAX: 0578 767328 leberne@libero.it www.leberne.it





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

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

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC;

Vino Nobile di Montepulciano DOCG (vintage and Riserva);

Vin Santo di Montepulciano DOC Ada; Vin Santo di Montepulciano DOC Occhio di Pernice

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

### TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021

GRAPES: Sangiovese Prugnolo Gentile 100%

HARVESTING PERIOD: Second half of September

VINIFICATION AND AGEING: Natural fermentation without added yeasts, daily pumping overs for a period of skin contact for about 25 days. The aging takes place in big Slavonia Oak barrels 25 HL and a small part in french barriques for 24 months.

ANALYTICAL DATA ALCOHOLIC STRENGTH (% vol.): 15 TOTAL ACIDITY (g/l): 5.3 VOLATILE ACIDITY (g/l): 0.68 DRY EXTRACT (g/l): 29.8 pH: 3.59 RETAIL PRICE IN ITALY: € 22,00





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, as well as a small amount 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 it is currently converting to organic farming.

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 2021:

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

HARVESTING PERIOD: Last week of September

VINIFICATION AND AGEING: Vinification: in Slavonian oak vats-kegs with a long period of must maceration and frequent pumpingover; maximum temperature allowed to rise freely up to 27-28°C. Aging in wood: 12 months in 10 and 20 hl Slavonian oak barrels and a further 12 months in seasoned 35-40 hl Slavonian oak barrels. Refining in the bottle: minimum 12 months

## ANALYTICAL DATA

ALCOHOLIC STRENGTH (% vol.): 14.5 TOTAL ACIDITY (g/l): 5.10 VOLATILE ACIDITY (g/l): 0.58 MALIC ACID (g/l): <0.01 DRY EXTRACT (g/l): 33.3 TOTAL PHENOLICS: 3763 pH: 3.65 RETAIL PRICE IN ITALY: € 21.00





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

IGT Toscana Rosè "Ninè"

TASTINGS AT WINERY: By appointment VISITS TO WINERY: By appointment min. 2 people DIRECT SALES AT WINERY: Yes

# TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020 GRAPES: Sangiovese Prugnolo Gentile 100% HARVESTING PERIOD: October 1-10

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 in tonneaux and large barres of 21 hl. Refinig 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 harmonios.

ANALYTICAL DATA ALCOHOLIC STRENGTH (% vol.): 14.50 TOTAL ACIDITY (g/l): 5.64 VOLATILE ACIDITY (g/l): 0.56 DRY EXTRACT (g/l): 30 RETAIL PRICE IN ITALY: € 19,00





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. The wine cellar was completely renovated between 2016 and 2022 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 (Sl) TEL.: +39 0471 803306 info@lunadoro.it www.lunadoro.it





PRODUCTION AREAS: Valiano TOTAL HECTARES OF VINEYARD: 12.47HA NOBILE DI MONTEPULCIANO: 11.13 HA ANNUAL PRODUCTION (bottles): 80.000

MANAGER: Adriano Annovi WINEMAKER: Daniele Ress 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" 2021:

GRAPES: Sangiovese 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: € 21.00





**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 distint 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): About 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

VINO NOBILE DI MONTEPULCIANO 2021:

GRAPES: Sangiovese 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 minimun 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): 5.85 VOLATILE ACIDITY (g/l): 0.65 DRY EXTRACT (g/l): 31.1 RETAIL PRICE IN ITALY: € 24,00





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.com





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

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

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" 2021:

GRAPES: Sangiovese Prugnolo Gentile 90% and Merlot 10%

HARVESTING PERIOD: From september 18th

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 polyphenolic substances, of 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 ALCOHOLIC STRENGTH (% vol.): 14 TOTAL ACIDITY (g/l): 5.3 VOLATILE ACIDITY (g/l): 0.63 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 27.2 TOTAL PHENOLICS: 2668 pH: 3.38 RETAIL PRICE IN ITALY: € 24,00





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 trough 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 2019:

GRAPES: Sangiovese Prugnolo Gentile 95% and Canaiolo 5%

HARVESTING PERIOD: 5th-10th October.

VINIFICATION AND AGEING: the 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.): 14.5 TOTAL ACIDITY (g/l): 5.22 VOLATILE ACIDITY (g/l): 0.56 MALIC ACID (g/l): <0.1 DRY EXTRACT (g/l): 33.4 TOTAL PHENOLICS: 3550 pH: 3.45 RETAIL PRICE IN ITALY: € 24,00



My husband Isidoro and I own a wonderful 16-hectares 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 VINEYARD MANAGER: Mirko Tizzone EXTERNAL RELATIONS: Susanna Ponzin

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC "Corte"; Rosso di Montepulciano DOC; Vino Nobile di Montepulciano DOCG; Vino Nobile di Montepulciano DOCG Riserva; 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 Wine Art Shop in the center of Montepulciano – Via di Gracciano nel Corso n. 27

# TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2020

GRAPES: Sangiovese Prugnolo Gentile 100%

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 be reassembled six times a day for the first eight days, then three times 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): 5.9 VOLATILE ACIDITY (g/l): 0.56 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 29 TOTAL PHENOLICS: 3240 pH: 3.36 RETAIL PRICE IN ITALY: € 26.00



## Our viticulture

SUSTAINABLE AND ARTISANAL WITH AN ANCIENT FLAVOR CRU FROM SALTY AND MINERAL SOILS WITH SPONTANEOUS FERMENTATIONS LIMITED PRODUCTION **Our Efforts** RESEARCH IN TRADITION REDISCOVERY OF ANCIENT GRAPE VARIETIES HEROIC VINEYARDS AND RECIPES

# With the purpose of

RECOGNIZABILITY AND AUTHENTICITY OF FLAVORS

WINERY: Podere della Bruciata Winery FOUNDATION DATE: 2001 PROPERTY: Podere della Bruciata di Rossi Andrea eco s.s. ADDRESS: Via dei Platani, snc Sant'Albino – 53045 Montepulciano (SI) TEL.: +39 340 8506212 (Andrea) poderedellabruciata@gmail.com www.poderedellabruciatawines.it





AREA OF PRODUCTION: Montepulciano, Chiusi TOTAL HECTARES OF VINEYARD: 5 HA NOBILE DI MONTEPULCIANO: 0,37 HA ROSSO DI MONTEPULCIANO: 1.4 HA ANNUAL PRODUCTION (n° bottles): VARIABLE

DIRECTOR: Andrea Rossi OENOLOGIST: Marco Nasca AGRONOMIST: Ermanno Rossi, Roberto Lamorgese

WINES WITH DENOMINATION PRODUCED BY THE COMPANY:

Research in Tradition

Usta: IGT Rosato Toscano Bio

Barcaiolo: Chianti Colli Senesi Bio

Ermete: Rosso di Montepulciano Bio

Cesiro: Nobile di Montepulciano Bio

Rediscovery of Ancient Tuscan grapes varieties

Tizzo: IGT Toscano Bio

Bruggina: IGT Bianco Toscano Bio

Heroic vineyards and recipes

Ermete - Death di un Vigneron: Rosso di Montepulciano

Cesiro Riserva – Death di un Vigneron: Nobile di Montepulciano Riserva

Nonostante tutto- Supertuscan Petit Verdot (Verdoux)

Bonaccia: Metodo Classico, Pas dosè, 24 mois sur levures indigènes

TASTING IN THE CELLAR.: YES TOUR OF THE COMPANY: YES DIRECT SALES AT THE COMPANY: YES

# TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO"Cesiro" 2021

GRAPES: Sangiovese Prugnolo Gentile 100% from the highest land of Montepulciano. A unique vineyard: 'La Bruciata.' Vineyards with spontaneous cover crops, meticulously cared for like a monumental park. Steep terrain, predominantly hand-tended vines.

HARVESTING PERIOD:Late September to October, full phenolic ripeness. Strictly manual in crates. Cluster selection directly in the vineyard: only first-choice grapes.

VINIFICATON AND AGEING: Spontaneous fermentations in stainless steel tanks. Extended macerations. Aging: 12-18 months in large barrels of hard, Italian wood without added aromas. Refinement: bottle aged for 6-12 months. Unfiltered and unclarified.

ANALYTICAL DATA:

ALCOHOL CONTENT (% vol): 14.5 TOTAL ACIDITY (g/l): 5.7 VOLATILE ACIDITY (g/l): 0.7 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 32.00 FREE SULFUR DIOXIDE: 17 TOTAL SULFUR DIOXIDE: 40 PRICE (retail Italy): €29.00





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 in1978. At the end of 1980, due to the economic crisis and the decline in consumption, I took on the challenge of directing my own company, bringing to it a modern production philosophy based on my personal vision of agriculture. Passion for the art of making wine immediately took hold and inspired me to learn about the most advanced techniques of international viticulture and oenology. This led to the opening of a dialogue with the specialists of this field.

Actually the total surface of my estate is 240 hectars, 120 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 that will be produced from my new vineyards. To this end, I am dedicated to a continual and passionate search for every possibility of improving the quality of Poliziano's wines.

Dr. Federico Carletti.

WINERY: Poliziano FOUNDATION DATE: 1961 OWNED BY: Dr. Federico Carletti ADDRESS: Via Fontago, 1 – 53045 Montepulciano Stazione (SI) TEL.: 0578 738171 FAX: 0578 738752 info@carlettipoliziano.com www.carlettipoliziano.com





PRODUCTION AREAS: Gracciano, Pietrose, Caggiole, Argiano, Valiano TOTAL HECTARES OF VINEYARD: 135.00 HA NOBILE DI MONTEPULCIANO: 47.00 HA ROSSO DI MONTEPULCIANO: 44.00 HA VIN SANTO DI MONTEPULCIANO: 1.00 HA ANNUAL PRODUCTION (bottles): 600.000

MANAGER: Dr Federico Carletti WINEMAKER: Dr Carlo Ferrini and Dr Fabio Marchi

VINEYARD MANAGER: Dr Federico Carletti – Dr Maria Stella 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 2021

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

HARVESTING PERIOD: Mid to end September

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 ALCOHOLIC STRENGTH (% vol.): 14.5 TOTAL ACIDITY (g/l): 5.92 VOLATILE ACIDITY (g/l): 0.66 MALIC ACID (g/l): < 0.1 DRY EXTRACT (g/l): 29.1 TOTAL PHENOLICS: 2874 pH: 3.44 RETAIL PRICE IN ITALY: € 24,00





The history of the Farm Tenuta Abbadia Vecchia began in 1952, when the current owner's greatgrandfather bought Podere Abbadia Vecchia.

Since those years the owners Pierantozzi did their best for the development and experimentation of the most innovative agricoltural technologies and with this in mind, the family started at the end of '60s the production of wine.

Nowdays the Company is managed by the fourth generation of Pierantozzi's family, Pierfrancesco and Elisabetta.

The extension of the area planted with vinesyards is about 40 ectares, mainly placed in the territory around Montepulciano and coltivated according to the guidelines of organic farming.

The main vine variety is Sangiovese, in the biotype of Prugnolo Gentile, the cornerstone wine of the Company and in particular Vino Nobile di Montepulciano, made from Sangiovese grapes and aged in the historical cellars of the Company.

They also grow international red and white berries vine varieties, as a sign of continuous process of experimentation and innovation, a common thread in the history of the family and their winery.

WINERY: Tenuta Abbadia Vecchia FOUNDATION DATE: 1952

OWNED BY: Pierantozzi Family ADDRESS: Via delle Tombe, 8 – 53045 Abbadia Di Montepulciano (Si)

TEL.: +39 3341346916 info@tenutaabbadiavecchia.it www.tenutaabbadiavecchia.it





PRODUCTION AREAS: Abbadia, Ascianello e Poggio Saragio. TOTAL HECTARES OF VINEYARD: 40 HA NOBILE DI MONTEPULCIANO: 10 HA ROSSO DI MONTEPULCIANO: 2 HA

VIN SANTO DI MONTEPULCIANO: 0.5 HA ANNUAL PRODUCTION (bottles): 8.000

MANAGER: Pierfrancesco Pierantozzi WINEMAKER: Elisabetta Pierantozzi AGRONOMIST: Francesco Pierantozzi EXTERNAL RELATIONS: Nicoletta Violi

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Vino Nobile Di Montepulciano Riserva, Vino Nobile di Montepulciano, Rosso di Montepulciano, Vin Santo di Montepulciano, IGT Toscana Bianco

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

# TECHNICAL DETAILS

The VINO NOBILE DI MONTEPULCIANO 2021

GRAPES: 85% Sangiovese Prugnolo Gentile and 15% Merlot

HARVESTING PERIOD: September/October

VINIFICATION AND AGEING: It has at a glance a bright ruby colour, on the nose it offers an ample red fruit bouquet in particular plum and rasberry.

On the palate the wine is round, large and persistant, with note of red fruits, liquorice and a balscamic finish. The strong tannin is an expression of a young wine destined to a long aging in bottle.

ANALYTICAL DATA: ALCOHOLIC STRENGTH (% vol.): 14.4 TOTAL ACIDITY (g/l): 5 VOLATILE ACIDITY (g/l): 0.56 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 30.5 pH: 3.66 RETAIL PRICE IN ITALY: € 18,00





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 by the Svetoni cellars (now Gracciano della Seta) was awarded with 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 varietals 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 was 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 2021:

GRAPES: Sangiovese Prugnolo Gentile 93%, Colorino 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.): 14.44 TOTAL ACIDITY (g/l): 5.7 VOLATILE ACIDITY (g/l): 0.55 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 29.1 pH: 3.50 RETAIL PRICE IN ITALY: € 18,00





TENUTA POGGIO ULIVETO Conti Borghini Baldovinetti de' Bacci

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

Since 2000, the estate is part of the historic Tenute San Fabiano, together with the Tenuta of Campriano in the Chianti area in Arezzo.

The soil composition is primarily of marine origin, consisting in sands and fossil clays, located at an altitude of about 300 meters. The main variety planted is Sangiovese (Prugnolo Gentile) for 80 % in combination with other varieties such as Merlot and Syrah.

In 2020 the winery started the conversion to organic farming to better enhance the balance between vines and terroir for a sustainable agriculture. In 2024 the winery will be completely certified organic.

In addition to the production of Vino Nobile di Montepulciano, a new line of Rosso di Montepulciano, is 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 info@tenutesanfabiano.it www.tenutesanfabiano.it





PRODUCTION AREAS: Loc. Argiano TOTAL HECTARES OF VINEYARD: 20 Ha NOBILE DI MONTEPULCIANO: 50.000

WINEMAKER Dott. Maurizio Alongi 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 2021

GRAPES: Sangiovese Prugnolo Gentile 100%

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.): 14.00 TOTAL ACIDITY (g/l): 5.24 VOLATILE ACIDITY (g/l): 0.57 DRY EXTRACT (g/l): 30.0 RETAIL PRICE IN ITALY: € 18,00





Tenuta Golo currently has 6 hectares of vineyards and approximately 250 Olive trees. The vineyards are arranged in a 360° circle around the property with exposures to the East, North and South. Our soils are medium texture, mainly clay. We enjoy an elevation of between 200 and 300m above sea level. We use a spurred cordon training system for our vines. Our oldest vineyard (just less than one hectare) is 70 years old and the remaining vineyards have an average age of between 17 to 20 years. Our grape varieties include Sangiovese, Merlot and Cabernet Sauvignon. We harvest and select the best grapes by hand when our grapes are ready. This is usually, depending on the year, towards the end of September. Our typical production is about 30.000 bottles per year divided between Rosso di Montepulciano DOC, Nobile di Montepulciano DOCG and an IGT Toscana Red. At Golo Winery we are focused on respecting and protecting our territory and the same time modern and contemporary wines. Wines which reflect the uniqueness of our vineyard and the diverse cultures within our company.

Our philosophy is to create unique wines that respect and reflect our territory. Our growing and production methods are completely organic. Firstly, we take great care of our vineyards. Then, we pay strict attention to all the cellar processes. We want to capture the essence of our appellation and to create exceptional wines with personality, soul and a touch of modernity.

Tenuta Golo is a boutique winery a few kilometres from the historic centre of Montepulciano, in the Cervognano area. Tenuta Golo was purchased by Niall and Paari O'Toole in 2021, which was also the year of the first harvest. Niall, Irish, and Paari, Indian, met in Dubai while working in the same international law firm. Their love of Italy and passion for Poggio Golo led them to abandoning the frenetic life of Dubai to become farmers and wine producers in Montepulciano. Such is the stuff of dreams...

WINERY: Tenuta Golo – Shona srl FOUNDATION DATE: 2020

OWNED BY: Niall e Paari O'Toole ADDRESS: Via di Poggio Golo, 13 - 53045 Montepulciano (SI)

TEL.: +39 0578 1820933 info@golowinery.com www.golowinery.com





PRODUCTION AREAS: Cervognano TOTAL HECTARES OF VINEYARD: 6 HA NOBILE DI MONTEPULCIANO: 1.71 HA ROSSO DI MONTEPULCIANO: 0.68 HA ANNUAL PRODUCTION (bottles): 30.000

MANAGER: Niall O'Toole WINEMAKER: Emiliano Falsini AGRONOMIST: Gianluca Grassi

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

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

# TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2021:

GRAPES: 95% Sangiovese Prugnolo Gentile and 5% Cabernet Sauvignon

HARVESTING PERIOD: end of September beginning of October

VINIFICATION AND AGEING: The grapes are vinified in steel vats and fermented at a controlled temperature. Maceration lasts a minimum of 25 days, during which we do pumping over and punching down. The maturation takes place in large 20 HL oval barrels for 24 months, while the bottle aging is at least 6 months.

# ANALYTICAL DATA (DECEMBER 2023):

ALCOHOLIC STRENGTH (% vol.): 14 TOTAL ACIDITY (g/l): 5.68 VOLATILE ACIDITY (g/l): 0.85 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 29.8 pH: 3.60 RETAIL PRICE IN ITALY: € 26,00





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 purchased in 2022 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@toppetta.it www.toppetta.it





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

VINO NOBILE DI MONTEPULCIANO 2021 GRAPES: Sangiovese Prugnolo Gentile

## HARVESTING PERIOD: october

100%

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 2023) ALCOHOLIC STRENGTH (% vol.): 14.50 TOTAL ACIDITY (g/l): 5.35 VOLATILE ACIDITY (g/l): 0.48 MALIC ACID (g/l): 0.10 DRY EXTRACT (g/l): 32.30 TOTAL PHENOLICS: 3100 pH: 3.50 RETAIL PRICE IN ITALY: € 21,00





# TENUTA

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@angeliniwinestate.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" Organic 2021:

GRAPES: Sangiovese 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 vinificated separately and aged in 60-70 HI 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 arilled and roasted meats and medium seasoned cheeses.

ANALYTICAL DATA ALCOHOLIC STRENGTH (% vol): 14 TOTAL ACIDITY (g/l): 5.20 VOLATILE ACIDITY (g/l): 0.38 MALIC ACID (g/l): 0 DRY EXTRACT (g/l): 27.2 TOTAL PHENOLICS: 2350 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.

The collaboration with Professor Yves Glories, Dean of the Faculty of Enology at the University of Bordeaux, which began in 1998, was continued in 2010 with the arrival of Eric Boissenot, already a consultant for major realities such as Chateau Lafite, Latour, Margeaux 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, Sanguineto, 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 2021:

GRAPES: Sangiovese Prugnolo Gentile, Canaiolo Nero

HARVESTING PERIOD: from September 20th 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.): 14.5 TOTAL ACIDITY (g/l): 5.3 VOLATILE ACIDITY (g/l): 0.60 DRY EXTRACT (g/l): 33 TOTAL PHENOLICS: 3040 pH: 3.45 RETAIL PRICE IN ITALY: € 25.00





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 info@emvannutelli.it www.emvannutelli.it





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 Vannutelli 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" 2021:

GRAPES: Sangiovese Prugnolo Gentile 100%

HARVESTING PERIOD: October

VINIFICATION AND AGEING: "Signore del Greppo" vintage 2021 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 2021 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.): 14.86 TOTAL ACIDITY (g/l): 5.99 VOLATILE ACIDITY (g/l): 0.75 DRY EXTRACT (g/l): 28.8 RETAIL PRICE IN ITALY: € 26,80





La Vecchia Cantina di Montepulciano is the oldest Tuscan wine cooperative. It was born in 1937 from the dream of fourteen winemakers who wanted to create a new benchmark for the production of local quality wines. Overcome the difficulties of the '40s and' 50s agricultural reorganization, the cooperative was able to act as a real engine for the country's economy, a role that continues to this day. Production is centered on the Vino Nobile di Montepulciano, it is the largest producer. For some years now the range has also expanded to other appelletions 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 over 300 winemakers. Our goal is quality, always, as demonstrated by our certifications, which guarantee that our wines are produced according to standards of excellence, recognized nationally and internationally. Our path towards Sustainability Certification began in 2015, when we joined the "Carbon Footprint" project, i.e. the system that calculates the "carbon footprint" of the production cycle of a bottle of Vino Nobile di Montepulciano. In 2022 we also began a process of evaluating the level of sustainability of our winery, through the application of the Equalitas regulations, and we obtained the certification of conformity. NO.MO.S. was born as an expression of sustainability and social inclusion. Sustainable Vino Nobile di Montepulciano, produced with a view to rural welfare in collaboration with Beetobee and Betadue, to protect vulnerable workers. This wine has a double meaning for us, a strong social impact and respects the resources of the territory.

The new wine shop was inaugurated last October, work on which began in 2019. Upon reservation, it is possible to visit both the splendid underground cellar and the new tourist reception area.

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, II Greppo, Ascianello,Bossona, Martiena, Caggiole, Canneto, Pietrose, Ciarliana, San Savino, 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

MARKETING AND PR: Tiziana Mazzetti EXPORT MANAGER: Antonio Gaudioso ITALIAN SALES DIRECTOR: 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 2021

GRAPES: Mainly Sangiovese

HARVESTING PERIOD: september - october

VINIFICATION AND AGEING: Alchoolic fermentation and maceration in stainless steel containers at between 26/28°C controlled temperature, lasting for 25-30 days carrying out deléstage and pumping over. After the complete malolactic fermentation, maturation follows for a minimum of 18 months in small oak barrels. After 6 months of bottle refinement the wine is released on the market.

ANALYTICAL DATA ALCOHOLIC STRENGTH (% vol.): 14 TOTAL ACIDITY (g/l): 5.5 VOLATILE ACIDITY (g/l): 0.60 MALIC ACID (g/l): 0.00 DRY EXTRACT (g/l): 30.5 TOTAL PHENOLICS: 3500 pH: 3.65 RETAIL PRICE IN ITALY: € 15.00





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 tempratures.

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

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

DOCG, DOC AND IGT WINES MADE BY THE WINERY:

Rosso di Montepulciano DOC, Vino Nobile di Montepulciano DOCG (Vintage and Poldo Selection) Vinsanto di Montepulciano DOC Chianti Colli Senesi DOCG

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

# TECHNICAL DETAILS

VINO NOBILE DI MONTEPULCIANO 2019:

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

## HARVESTING PERIOD: 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): 5.3 VOLATILE ACIDITY (g/l): 0.66 MALIC ACID (g/l): 0.00 DRY EXTRACT (g/l): 30 pH: 3.55 RETAIL PRICE IN ITALY: € 22,00





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A cura del Consorzio del Vino Nobile di Montepulciano Edited by the Consorzio del Vino Nobile di Montepulciano Fortezza di Montepulciano Via di San Donato, 21 - 53045 Montepulciano (SI)

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## PATRONAGE



Regione Toscana



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Provincia di Siena

Camera di Commercio industria artigianato e agricoltura di Arezzo-Siena



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# Thank you for the collaboration

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