



OTTO ETTARI MONTECUCCO SANGIOVESE D.O.C.G.

Otto Ettari, Eight Hectares in Italian, refers to the idyllic parcel of vineyards and olive groves in Montenero d'Orcia, acquired by the German duo Andreas and Manfred Kunert, the realization of a lifelong dream. This little gem of land located in the Montecucco DOCG was purchased by the ambitious cousins in 2015 from one of the most renowned wineries in Tuscany, Ciacci Piccolomini d'Aragona, and is planted to the most noble of Tuscan grapes, Sangiovese.

The Montecucco area is located in southern Tuscany, in the Maremma, and has come into the spotlight in recent years thanks to a group of young winemakers whose determination and passion have produced stunning wines, considered by wine critics on par with Tuscany's grandest wine Brunello. The Montecucco enjoys a particular microclimate, located at the foot of the inactive volcano Monte Amiata, with rich limestone and volcanic soils and plenty of sun and breeze given its proximity to the coast.

The Montecucco Sangiovese represents a sophisticated expression of the noble Sangiovese grape, a combination of concentration and structure with elegance, resulting in a harmonious balance. On the nose, perfumes of spice and ripe fruit dominate while the mouth is rich and silky with melted tannins and hints of vanilla.



Classification:	Montecucco Sangiovese DOCG
Variety:	90% Sangiovese, 10% Canaiolo
Production:	26,000 bottles
Production Area:	DOCG Montecucco
Altitude:	350 MT SLM (1148' ASL)
Soil type:	Medium dough soil
Vine Density:	4,664 plants/ha
Yield:	7,000 kg per vine
Training:	Cordone Speronato
Vinification:	Temperature-controlled fermentation in stainless steel with frequent pump-overs and racking; malolactic fermentation entirely in wood in a heated room
Refining:	1 year in tonneaux (50% new) casks
Bottling:	Aging in bottle for a minimum of 4 months.
Harvest:	Autumn
Alcohol:	14.5%
pH:	3.55
Acidity:	5.06 g/l

