



OTTO ETTARI MONTECUCCO SANGIOVESE RISERVA 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.

This is a pure Sangiovese, coming from the best locations within the vineyard. The extended refining period allows for the evolution of this exceptional fruit, presenting a fascinating deep, dark and intense wine that literally explodes with perfumes of black fruits and spice. In the mouth it is full and concentrated with refreshing acidity and soft tannins, a wine that will continue its stunning evolution in bottle to last for many years ahead.



Classification:	Montecucco Sangiovese DOCG
Variety:	100% Sangiovese
Production:	4,584 bottles
Production Area:	DOCG Montecucco
Altitude:	350 MT SLM (1148' ASL)
Vine Density:	4,664 plants/ha
Yield:	7,000 kg per vine
Training:	Cordone Speronato
Soil type:	Medium dough soil
Yield:	60 qt/ha
Vinification:	Fermentation in stainless steel followed by a long maceration on the skins; malolactic fermentation entirely in new barrels in a heated room, stirring the lees every 2 days
Refining:	48 months in new oak barrels
Bottling:	Aging in bottle for a minimum of 6 months.
Harvest:	Autumn
Alcohol:	15%
pH:	3.58
Acidity:	5.63 g/l

