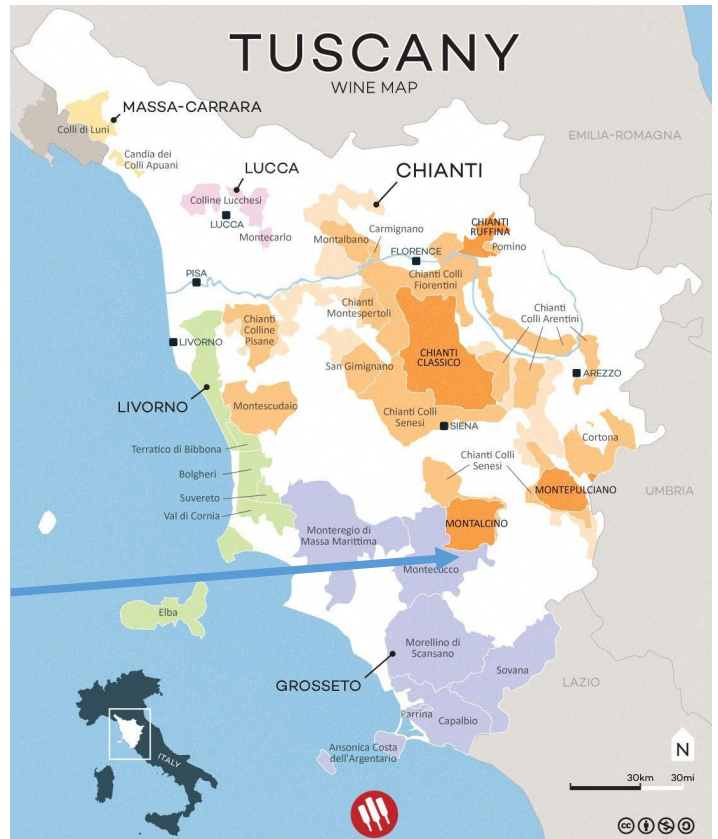


Cradling the Montalcino zone to the West and to the South, the Montecucco DOC was established in 1998 and Montecucco Sangiovese was established as a separate DOCG in 2011.

The DOCG rules dictate that a Montecucco Sangiovese DOCG must contain no less than 90% Sangiovese (with other indigenous and international grapes allowed). And it must age/rest for a minimum 1 year in oak and 4 months in bottle. The Riserva DOCG requires a minimum of 2 years in oak and 6 months in bottle.

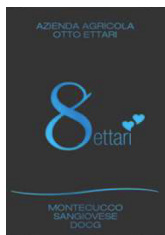
With a maximum of only 7 tons of grapes per hectare, it is one of the lowest allowable yields in Italy. Under vine are 96 hectares located at 150-400 meters above sea level. Vineyards are found on the lava rich slopes of Mount Amiata, an extinct volcano, under which are hot, thermal springs. The climate is cool and windy, thanks to currents from central Italy and breezes from the Tyrrhenian coast. Sunshine, optimal rainfall in the winter, and a broad diurnal temperature range in the summer, help the grapes, over two thirds grown organically, thrive.



"The most interesting producer of the DOCG - WineMag"

Otto Ettari translates as "eight hectares" and represents 8 hectares of vines and olive trees in Montenero d'Orcia and the lifelong dream of two ambitious cousins. In 2015 Manfred and Andreas Kunert acquired the vineyard land from one of the most renowned producers in Tuscany. With their neighbors in Montalcino, they share a love of the terroir, respect for the art of farming, wine making and a passion for Sangiovese.

Together with the experienced winemaker Gianni Bartolommei and the talented oenologist Dr. Jacopo Vagaggini, the family is meticulous with their farming, their cellar techniques and their passion. The ultimate goal is to bring Montecucco Sangiovese out of the shadows and show the world what this DOCG can achieve. The proof has already begun to emerge as the professional world took note of the first vintages with great praise. In 2019, renowned journalists Paolo Massobrio & Marco Gatti (big names in the world of Italian gastronomy) selected both of the 2015 vintage wines for the "il Golosario" TOP 100 WINES OF THE YEAR!



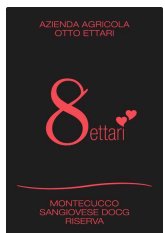
Otto Ettari Montecucco Sangiovese DOCG

100% Sangiovese.

Aged a minimum of 12 months in oak and rested for 4 months in bottle

2015 Review: 91 Points, Falstaff Magazine: *"Plump heart cherry in the scent, still almost youthfully closed. Dense in the mouth with firm, firm, but at the same time ripe and well-juicing tannins, with strong mineral notes, ripe acidity. Despite its density and strength, it does not appear massive. Great length, and excellent potential for 4-8 years."*

**Tour
the Estate**



Otto Ettari Montecucco Sangiovese Riserva DOCG

100% Sangiovese from the Estate's best plots.

Aged a minimum of 24 months in oak and rested for 6 months in bottle

2015 Review: 90 Points, WineMag: *"A moving Riserva. It is a "cru", with a great body, structure and flavor. A long finish with spicy notes. All after a nose that anticipates the great precision of the sip, on fruity notes and hints of licorice. This young enologist's name should be noted: Dr. Jacopo Vagaggini. Trained at the Faculté d'Oenologie de Bordeaux, and a PhD in Biology from Oxford, you will hear a lot about him in the future."*

