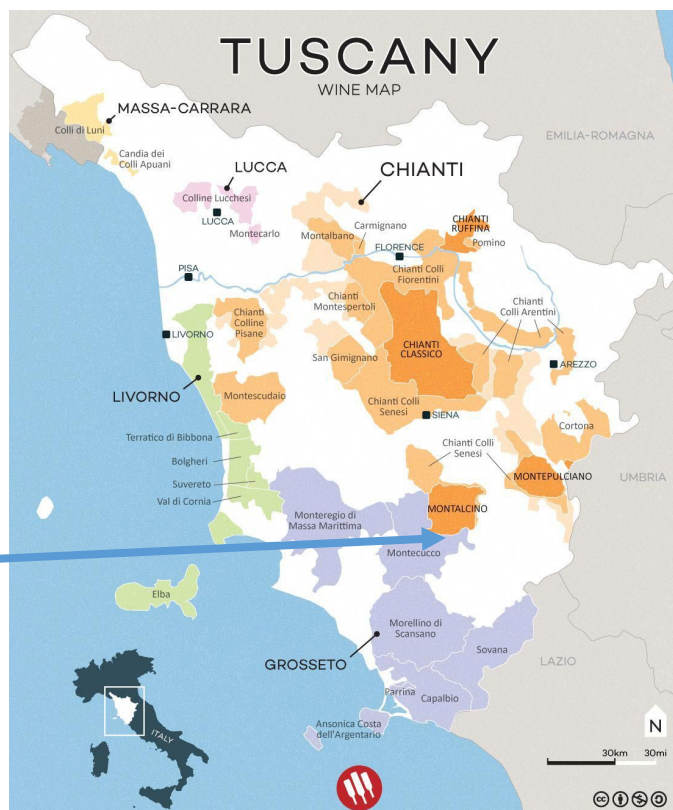


Cradling the Montalcino zone to the West and to the South, the Montecucco DOC was established in 1998 and Montecucco Sangiovese was established as a separate DOCG in 2011.

The DOCG rules dictate that a Montecucco Sangiovese DOCG must contain no less than 90% Sangiovese (with other indigenous & 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.



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 & Andreas Kunert acquired the vineyard from one of the most renowned producers in Tuscany. With their neighbors in Montalcino, they share a passion for Sangiovese, terroir and the art of farming.

Together with the experienced winemaker Gianni Bartolommei and the talented oenologist Dr. Jacopo Vagaggini, the family is meticulous with their farming and their cellar techniques. 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. 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!

Tour the Estate



OTTO ETTARI 2019 MONTECUCCO SANGIOVESE DOCG

100% Sangiovese from 27-year-old vines, planted at 350 meters altitude. Hand harvested. Fermentation in stainless steel at a temperature of 28°C with delicate mechanical extraction. Malolactic fermentation in oak casks. Aged 18 months in French oak Tonneaux (40% new) and then 6 months in 40 HL Slavonian oak barrels (neutral). Bottle rested for at least 6 years, prior to release.

The 2019 has been one of the best vintages in Tuscany over the last 20 years. The season was very balanced, with mild temperatures and a few rains during the summertime.

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.

"The most interesting producer of the DOCG" – WineMag

92 Points, Vinum Magazine: "Inviting notes of stone fruit, dried roses, with subtle balsamic undertones; compact structure, robust and well-integrated tannins, and ripe cherry aromas in the finish. Stands out with its character."

92 Points, The Wine Enthusiast: "The nose pings pongs between sweet vanilla and sour cherries, with plenty of nuance coming from undertones of rose petals, warm tea with a slice of lemon and a piece of chocolate. An enduring live wire of acid runs through a palate of sweet and tart cherries and blackberries, with notes of dark chocolate and espresso providing an anchor."