

8 OTTO ETTARI

8 HECTARES
OF PASSION

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.

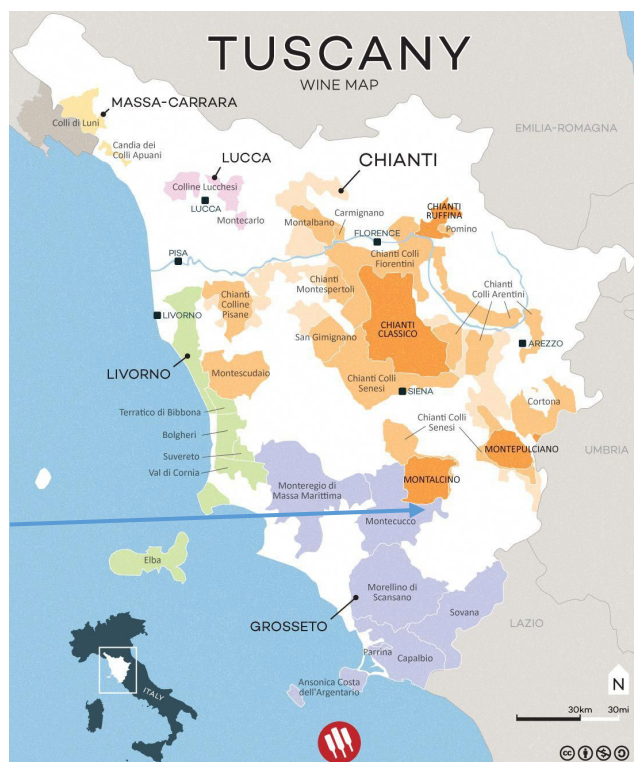
The Riserva DOCG requires a minimum of 2 years in oak and 6 months in bottle.

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.

Tour the Estate



MONTECUCCO DOCG



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!

OTTO ETTARI 2020 MONTECUCCO SANGIOVESE DOCG

100% Sangiovese from 28-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 2020 growing season in Montecucco DOCG produced ripe, well-balanced Sangiovese. The vintage was marked by a dry, cool spring that caused initial vegetative delays, followed by warm, sunny summer weather that balanced the vines. The resulting wines feature fleshy, rich red fruit profiles with structured, silky tannins and elevated freshness. This 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, Vinous: “The 2020 is fruit-forward, with a burst of crushed blackberries and cherries, a whiff of dark chocolate and autumnal spice. It is sleek, with silken textures and ripe red and blue fruit that envelop the senses, all offset by a core of vibrant acidity. A twang of citrus adds lift as nuanced tannins and hints of licorice fade.”

91 Points, The Wine Enthusiast: “The nose has a savory, slightly tangy feel, thanks to aromas of sea-weed, salt, coffee, tahini, and black plum. On the palate, blackberries blow wind into the sails of the plum element, above a strong foundation built by the nutty, salty, rich umami of the nose. Confident and a little off-beat, like an unexpectedly good cover band.