

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 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.

MONTECUCCO DOCG



"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 2018 TOSCANA ROSSO IGT "PRINCIPIO"

100% Estate

85% Sangiovese, 7% Canaiolo, 5% Cabernet Franc 3% Colorino (14% ABV)

Each varietal is fermented separately, in stainless steel and then blended after aging. The complexity of "Principio" comes from the diverse soils, found across the Estate. The east side of the vineyard has clayey soils. The resulting grapes are fruit flavored driven and balanced. The west side has hard and rocky soil, pushing the roots of the vine to seek moisture in depth and absorb minerals. The result is smaller, concentrated and very aromatic grapes with greater mineral expression. This soil diversity, plus meticulous farming, low yields, large oak barrel aging and extended bottle rest before release, all combine to create Principio's depth and complexity.

91 Points + "BEST BUY", The Wine Enthusiast: "The nose is tame and relaxed showing stewed red fruit with pinebox and talcum. The palate is built with flavors of dried cherry, red violet with a chalky style tannin. Fresh acidity follows the finish and keeps the wine radiant."

*Tour
the Estate*

