

VILLA MONTECASTELLO/TUSCANY & FRIULI



Our home in Tuscany, the Villa Montecastello, has not only opened its doors for guests interested in exploring the wine and foods around the region, but also offers warm evening gatherings, incredible meals and beautiful, comfortable overnight accommodations. For these purposes a house wine was needed. We all love to enjoy Brunello and Barolo, but we don't want to drink BIG every night. Fun summertime activities and long outdoor meals often call for a fine wine that is easy, true to its core and available without limits. No competition, no points, no sophistication, we seek out the best of our local grapes to make wine we cannot live without any longer – just like bread! A pure pleasure to drink in every way.

VILLA MONTECASTELLO – PINOT GRIGIO DELLE VENEZIA IGT



Varietal composition:	100% Pinot Grigio
Appellation:	Delle Venezie IGT
Production Area:	Friuli
Vineyard:	Spilimbergo (PN) 120 meters
Vineyard practices:	Low environmental impact, drastic limits in the use of fertilizers and pesticides
Plot characteristics:	Magredi (alluvial & gravel soil)
Yield:	10 tons per hectare
Planting Density:	4000 vines per hectare
Harvest Date:	End of August 2016
Fermenters:	Temperature controlled stainless steel tanks
Fermentation:	Commercial yeast
Maceration:	None
Aging:	5 months stainless steel, 2 months bottle

DESCRIPTION: Our white wine is a Pinot Grigio produced at the important viticultural Domaine of Forchir Vineyards located just below the Friulian pre-Alps. From three different vineyard lots, with the main location spread over 100 hectares in one single piece of the gravel drenched soil closest to the Alps. These vineyards are exclusively composed of fist size pebbles and bigger stones left behind as the end moraine of a glacier which pushed down from the Alps several million years ago. Here, and only here, true mineral driven Pinot Grigio of Italy can be produced that distinguishes itself from what this grape cannot produce elsewhere.

TASTING NOTES: This beautiful wine greets you with Hawthorn and Granny Smith apple, performs round and balanced on the palate, pleasantly persistent on the finish with just the slightest sensation of tannins typical for true Pinot Grigio.

VILLA MONTECASTELLO – CHIANTI DOCG



Varietal composition:	100% Sangiovese
Appellation:	Chianti DOCG
Production Area:	Gaiole in Chianti
Vineyard:	Rocca di Castagnoli vineyards
Vineyard practices:	Organic (in conversion)
Plot characteristics:	Soil with high limestone content, 350 meters
Yield:	1.5 Kg per plant
Planting Density:	5000 vines per hectare
Fermenters:	Temperature controlled stainless steel
Fermentation:	Indigenous yeast
Maceration:	10-12 days
Aging:	6 months cement tank, 3 months bottle

DESCRIPTION: Made on the vineyards of our trusted friends at Rocca di Castagnoli, a short drive from Villa Montecastello. In the pure air of the highest altitude vineyards of the Chianti hills these organically grown (still in conversion) Sangiovese grapes yield a trademark impression of red fruit and, depth and freshness that made these hills so famous. This is our quintessential Chianti, our liquid food on the table. Never too heavy, but with the depth and finesse of an elegant wine.

TASTING NOTES: All the zest from fresh prunes and raspberries with a hint of cinnamon and tobacco; pleasing, lingering and full of character.