

The Paolo Conterno estate now offers a range of Tuscan wines.

The Conterno family manages 13 hectares of vineyards in Tuscany. The vineyards stand at Tenuta Ortaglia, a beautiful property near the historical Demidoff park in Pratolino, 12 kilometers from the Duomo of Florence. The grapes are vinified and the wines mature at the cellar of the Tenuta Ortaglia. Giorgio Conterno is the wine maker supported by the agronomists Angela Gambi and Gian Piero Romana and by the oenologist Beppe Caviola.

The total average production is between 60,000 and 80,000 bottles/year.

Eight different IGT/proprietary wines are made:

- IGT Toscana Chardonnay/Sauvignon Fonteprato (5,000/6,000 bottles/year)
- IGT Toscana Sauvignon Primavista (6,000 bottles/year)
- IGT Toscana Chardonnay Principessa Bianca (6,000 bottles/year)
- IGT Toscana Moscato Bianco Mediceo (4,000 bottles/year)
- IGT Toscana Merlot/Sangiovese Anforti (14,000 bottles/year)
- IGT Toscana Sangiovese Demidoff (6,000 bottles/year)
- IGT Toscana Merlot Cupolone (13,000 bottles/year)
- IGT Toscana Cabernet Sauvignon Senario (6,000 bottles/year)

For further information please refer to the section on the Marc de Grazia website:

<http://www.marcdegrazia.com/italian-wine-selections/italian-wine-producers/paolo-conterno.html>

Tenuta Ortaglia: presentation provided by Giorgio Conterno

When Francesco I of the Medici Family in 1586 was searching for a location where to build the summer residence for his wife Bianca Cappello, he chose a spot of rare beauty, the hills of Fiesole, at the foot of the Appennines, with a spectacular view of Florence.

The wines of Tenuta Ortaglia are unique, as they represent a different zone of Tuscany, which is not only rich in history, but it is also suitable for high quality viticulture.

The vineyards stand on soils made up of clay, loam, clayey shists and on a slope with a wonderful exposure that overlooks the Dome of Brunelleschi.

Selected clones of Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon and Sangiovese are planted in the vineyards.

Furthermore, the Moscato di Ortaglia (late harvest), represents the “Moscadello”, which was appreciated and mentioned since the XVIII century.

I am sure that it was destiny that brought me to Ortaglia: I learned about the existence of “Tenuta Ortaglia” during a business trip on the hills of Florence.

Having heard about this wonderful place, I was immediately curious and the next day I visited it. I immediately had the feeling that it was a very special place, with unique characteristics to make great wines.

It took eight years to come to a conclusion with the negotiation, but it was worth it.

Tuscany, together with Piedmont, are the two regions where I can express my passion in the best way: to live in a natural environment, to work in the vineyards and to make wines in a way that tradition has taught me.