



**Appellation:** MONTECUCCO ROSSO DOC

**Zone:** Poggi del Sasso, Cinigiano (province of Grosseto)

**Cru:** n/a

**Vineyard extension (hectares):** 6

**Blend:** 90% Sangiovese - 10% Ciliegiolo

**Vineyard age (year of planting):** Sangiovese 1997 - Ciliegiolo 1997

**Soil Type:** sandstone, limestone

**Exposure:** n/a

**Altitude:** 350 meters above sea level

**Colour:** ruby red

**Nose:** Ripe red fruit notes together with pleasant pepper notes

**Flavour:** Fruity, fresh with supple tannins. Round and harmonic

**Serving temperature (°C):** 16-18

**Match with:** red meat, roasts, wild boar, seasoned Pecorino cheese

**Average no. bottles/year:** 30,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 6

**Notes:** n/a

**Vinification and ageing:** Spontaneous alcoholic fermentation and maceration with the skins for approx. 15 days. Spontaneous malolactic fermentation in steel. The wine matures in steel. Finishing in the bottle for 6 months.

**Awards:** n/a

### *Estate History*

The estate was established at the beginning of the 1900s, but viticulture started being the main activity in the 1960s. The first bottling was in 1996. The vineyard extension is 20 hectares grown with Sangiovese, Ciliegiolo and Vermentino (2 hectares within the province of Massa Carrara). The azienda is in the heart of Tuscan Maremma on the slopes of Monte Amiata near the medieval town of Cinigiano, and between Montalcino (the estate is just 15 kilometers from Montalcino) and Scansano. The hills of Poggi del Sasso, where the vineyards stand, have a particularly favourable microclimate for viticulture, due to the altitude and to the sea breezes, due to the concentrated sun on the top of these hills and due to the composition of the soil. In fact this area is ideal for organic farming, as there are very few problems with disease and pests. Furthermore, the DOC Montecucco was established in 1998 by Leonardo Salustri together with another estate. The clones of Sangiovese, Vermentino and Ciliegiolo have been selected in the old vineyards of the estates with the collaboration of the University of Pisa and have been classified, by the University, as "Salustri biotypes". Leonardo Salustri and his son Marco manage the estate directly, without consultants, following the tradition of Maremma and of their family. The grapes are monitored closely throughout the vegetative cycle and the clusters are selected carefully during harvest so that only the best grapes are vinified. The cellar was built in 1996 and enlarged in 2006 and it is equipped with steel vats with temperature control and with oak casks of a capacity over 22 hectolitres. The practices in the cellar follow a minimum handling philosophy, no chemical products are added to the wine, wines are stabilized through decantation and the alcoholic and malolactic fermentations are spontaneous. The wines mature in large oak casks (25-50 hectolitre capacity). The estate is certified organic since 1994. The range of wines consists of Montecucco DOC, Montecucco Sangiovese DOCG and of an IGT/proprietary wine made exclusively with Vermentino. The wines are all remarkable, elegant and with a lot of personality.





**Appellation:** MONTECUCCO SANGIOVESE DOCG  
**Zone:** Poggi del Sasso, Cinigiano (province of Grosseto)

**Cru:** Santa Marta

**Vineyard extension (hectares):** 7

**Blend:** 100% Sangiovese

**Vineyard age (year of planting):** Sangiovese 1965

**Soil Type:** sandstone, limestone

**Exposure:** n/a

**Altitude:** 350 meters above sea level

**Colour:** Intense ruby red

**Nose:** Elegant and complex. Fruity and spicy notes, hard black cherry and tobacco notes

**Flavour:** Concentrated with ripe and tightly knit tannins. Persistent.

**Serving temperature (°C):** 16-18

**Match with:** red meat, roasts, wild boar, seasoned Pecorino cheese

**Average no. bottles/year:** 30,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 4.5

**Notes:** This wine is made from vineyards that are over 30 years old

**Vinification and ageing:** Spontaneous alcoholic fermentation and maceration with the skins in truncated conic oak casks (22 hectolitres) for approx. 20 days, punching down of the cap three/four times a day. Malolactic in oak. The wine matures for 24 months in oak casks (capacity 22-50 hectolitres). Finishing in the bottle for approx. 1 year.

**Awards:** n/a

## *Estate History*

The estate was established at the beginning of the 1900s, but viticulture started being the main activity in the 1960s. The first bottling was in 1996. The vineyard extension is 20 hectares grown with Sangiovese, Cilieggiolo and Vermentino (2 hectares within the province of Massa Carrara). The azienda is in the heart of Tuscan Maremma on the slopes of Monte Amiata near the medieval town of Cinigiano, and between Montalcino (the estate is just 15 kilometers from Montalcino) and Scansano. The hills of Poggi del Sasso, where the vineyards stand, have a particularly favourable microclimate for viticulture, due to the altitude and to the sea breezes, due to the concentrated sun on the top of these hills and due to the composition of the soil. In fact this area is ideal for organic farming, as there are very few problems with disease and pests. Furthermore, the DOC Montecucco was established in 1998 by Leonardo Salustri together with another estate. The clones of Sangiovese, Vermentino and Cilieggiolo have been selected in the old vineyards of the estates with the collaboration of the University of Pisa and have been classified, by the University, as "Salustri biotypes". Leonardo Salustri and his son Marco manage the estate directly, without consultants, following the tradition of Maremma and of their family. The grapes are monitored closely throughout the vegetative cycle and the clusters are selected carefully during harvest so that only the best grapes are vinified. The cellar was built in 1996 and enlarged in 2006 and it is equipped with steel vats with temperature control and with oak casks of a capacity over 22 hectolitres. The practices in the cellar follow a minimum handling philosophy, no chemical products are added to the wine, wines are stabilized through decantation and the alcoholic and malolactic fermentations are spontaneous. The wines mature in large oak casks (25-50 hectolitre capacity). The estate is certified organic since 1994. The range of wines consists of Montecucco DOC, Montecucco Sangiovese DOCG and of an IGT/proprietary wine made exclusively with Vermentino. The wines are all remarkable, elegant and with a lot of personality.





**Appellation:** MONTECUCCO SANGIOVESE DOCG  
**Zone:** Poggi del Sasso, Cinigiano (province of Grosseto)

**Cru:** Grotte rosse

**Vineyard extension (hectares):** 3

**Blend:** 100% Sangiovese

**Vineyard age (year of planting):** Sangiovese 1960

**Soil Type:** sandstone, limestone

**Exposure:** n/a

**Altitude:** 350 meters above sea level

**Colour:** Intense ruby red

**Nose:** Good intensity and persistence, pleasant notes of raspberry, hard black cherry, liquorice, tobacco, cloves

**Flavour:** Full in the mouth, concentrated, very elegant tannins, very persistent

**Serving temperature (°C):** 16-18

**Match with:** Bollito, seasoned hard cheese, roast chicken, stracotto

**Average no. bottles/year:** 10,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 4

**Notes:** This wine is made from 50 year old vines. Spontaneous alcoholic and malolactic fermentations

**Vinification and ageing:** Spontaneous alcoholic fermentation and maceration with the skins in truncated conic oak casks (22 hectolitres) for approx. 20 days, punching down of the cap three/four times a day. Malolactic in oak. The wine matures for 24 months in oak casks (capacity 22-50 hectolitres). Finishing in the bottle for approx. 1 year.

**Awards:** n/a

### *Estate History*

The estate was established at the beginning of the 1900s, but viticulture started being the main activity in the 1960s. The first bottling was in 1996. The vineyard extension is 20 hectares grown with Sangiovese, Cilieggiolo and Vermentino (2 hectares within the province of Massa Carrara). The azienda is in the heart of Tuscan Maremma on the slopes of Monte Amiata near the medieval town of Cinigiano, and between Montalcino (the estate is just 15 kilometers from Montalcino) and Scansano. The hills of Poggi del Sasso, where the vineyards stand, have a particularly favourable microclimate for viticulture, due to the altitude and to the sea breezes, due to the concentrated sun on the top of these hills and due to the composition of the soil. In fact this area is ideal for organic farming, as there are very few problems with disease and pests. Furthermore, the DOC Montecucco was established in 1998 by Leonardo Salustri together with another estate. The clones of Sangiovese, Vermentino and Cilieggiolo have been selected in the old vineyards of the estates with the collaboration of the University of Pisa and have been classified, by the University, as "Salustri biotypes". Leonardo Salustri and his son Marco manage the estate directly, without consultants, following the tradition of Maremma and of their family. The grapes are monitored closely throughout the vegetative cycle and the clusters are selected carefully during harvest so that only the best grapes are vinified. The cellar was built in 1996 and enlarged in 2006 and it is equipped with steel vats with temperature control and with oak casks of a capacity over 22 hectolitres. The practices in the cellar follow a minimum handling philosophy, no chemical products are added to the wine, wines are stabilized through decantation and the alcoholic and malolactic fermentations are spontaneous. The wines mature in large oak casks (25-50 hectolitre capacity). The estate is certified organic since 1994. The range of wines consists of Montecucco DOC, Montecucco Sangiovese DOCG and of an IGT/proprietary wine made exclusively with Vermentino. The wines are all remarkable, elegant and with a lot of personality.





**Appellation:** TOSCANA VERMENTINO IGT  
**Zone:** Poggi del Sasso, Cinigiano (province of Grosseto) and Massa Carrara  
**Cru:** n/a  
**Vineyard extension (hectares):** 4  
**Blend:** 100% Vermentino  
**Vineyard age (year of planting):** Vermentino 2000,1970  
**Soil Type:** sandstone  
**Exposure:** n/a  
**Altitude:** n/a  
**Colour:** Straw yellow  
**Nose:** Supple, fruit with yellow pulp, fresh  
**Flavour:** Full in the mouth, sapid with a good structure  
**Serving temperature (°C):** 10-12  
**Match with:** Vegetable soup, simple fish recipes without sauce, grilled fish  
**Average no. bottles/year:** 30,000  
**Alcohol %:** n/a  
**Grape yield per hectare tons:** 9  
**Notes:** 2 hectares of vineyards stand in Poggi del Sasso, the other 2 hectares stand in the province of Massa Carrara

**Vinification and ageing:** Alcoholic fermentation in steel at 14 degrees Celsius for 20 days. The wine matures in steel for 5/6 months. Finishing in the bottle for 3 months.

**Awards:** n/a

### **Estate History**

The estate was established at the beginning of the 1900s, but viticulture started being the main activity in the 1960s. The first bottling was in 1996. The vineyard extension is 20 hectares grown with Sangiovese, Cilieggiolo and Vermentino (2 hectares within the province of Massa Carrara). The azienda is in the heart of Tuscan Maremma on the slopes of Monte Amiata near the medieval town of Cinigiano, and between Montalcino (the estate is just 15 kilometers from Montalcino) and Scansano. The hills of Poggi del Sasso, where the vineyards stand, have a particularly favourable microclimate for viticulture, due to the altitude and to the sea breezes, due to the concentrated sun on the top of these hills and due to the composition of the soil. In fact this area is ideal for organic farming, as there are very few problems with disease and pests. Furthermore, the DOC Montecucco was established in 1998 by Leonardo Salustri together with another estate. The clones of Sangiovese, Vermentino and Cilieggiolo have been selected in the old vineyards of the estates with the collaboration of the University of Pisa and have been classified, by the University, as "Salustri biotypes". Leonardo Salustri and his son Marco manage the estate directly, without consultants, following the tradition of Maremma and of their family. The grapes are monitored closely throughout the vegetative cycle and the clusters are selected carefully during harvest so that only the best grapes are vinified. The cellar was built in 1996 and enlarged in 2006 and it is equipped with steel vats with temperature control and with oak casks of a capacity over 22 hectolitres. The practices in the cellar follow a minimum handling philosophy, no chemical products are added to the wine, wines are stabilized through decantation and the alcoholic and malolactic fermentations are spontaneous. The wines mature in large oak casks (25-50 hectolitre capacity). The estate is certified organic since 1994. The range of wines consists of Montecucco DOC, Montecucco Sangiovese DOCG and of an IGT/proprietary wine made exclusively with Vermentino. The wines are all remarkable, elegant and with a lot of personality.

