

TENUTE DEL CERRO



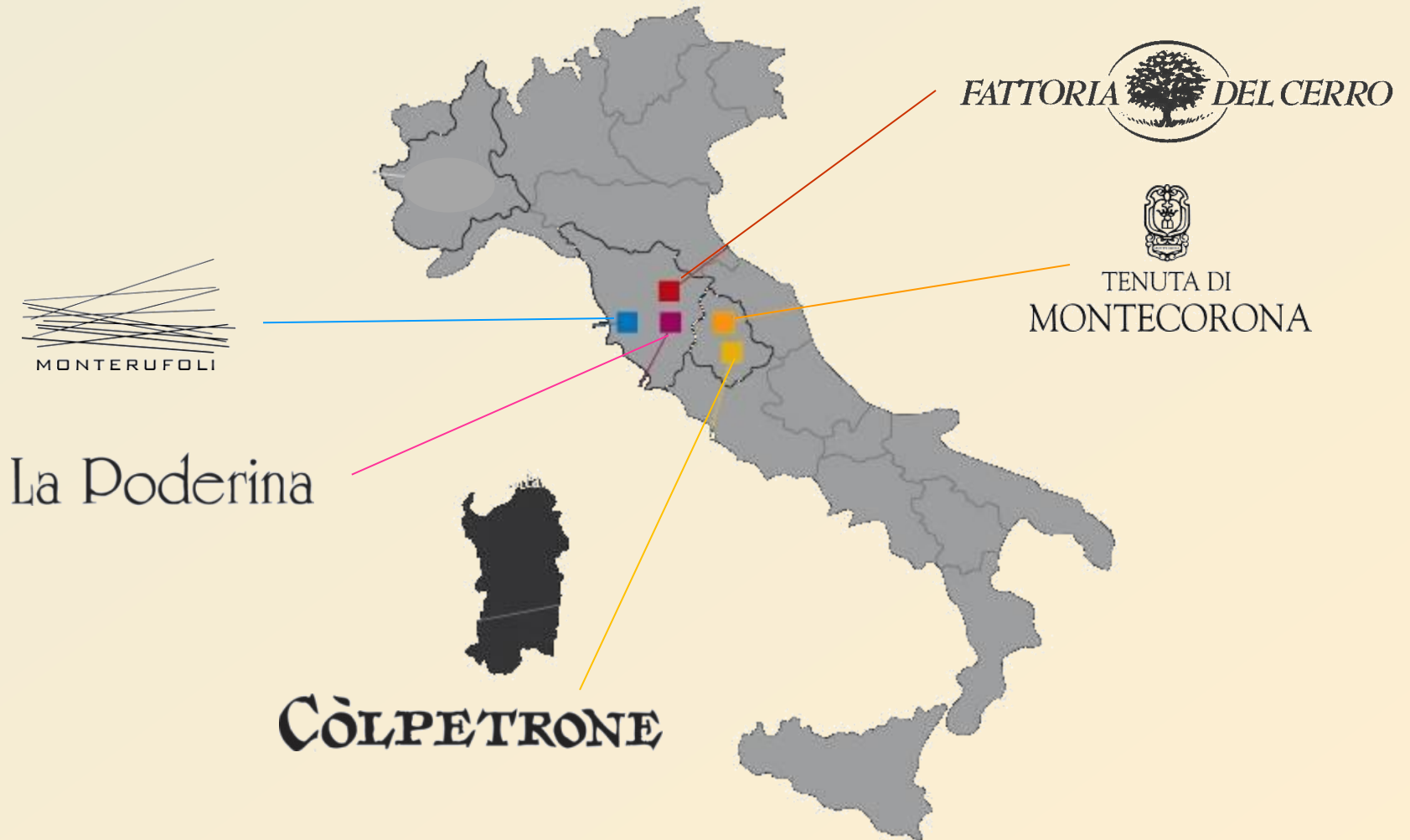
FATTORIA  DEL CERRO

La Poderina


MONTERUFOLI

CÒLPE/TRONE


TENUTA DI
MONTECORONA



Tenute del Cerro is the result of a great winemaking project based on the best agricultural principles, respecting nature with the goal to keep, maintain and enhance local winemaking potential to its best results.

Our aim is to craft the best quality wines coming from some of Italy's mostly vocationed wine areas.

Founded in 1978, Tenute del Cerro consists of five estates located in two of Italy's most important wine regions, the company owns more than 5000 ha of land 300 of which are dedicated to vine growing in the 5 estates.

Our *Vino Nobile di Montepulciano*, *Brunello di Montalcino*, *Montefalco Sagrantino*, *Vermentino* have been awarded with the most important accolades by Italian and International press, a welcome tribute to the work carried out by highly skilled staff at each single winery, taking care that all the wines are produced with the highest respect for their history and the land where they came from.



La Poderina



CòLPETRONE



FATTORIA DEL CERRO



Facts and figures

Location: Acquaviva di Montepulciano (SI)

Extension : 601 hectares

Hectares of Vineyards : 181 ha of which:

93 ha for Vino Nobile di Montepulciano

51 ha for Rosso di Montepulciano

20 ha for Chianti Colli Senesi

17 ha for other vines

Average altitude of the vineyards : 350-450 m.

Type of Land: lime soil and clay

Plant density: 4-5000 shackles/ha

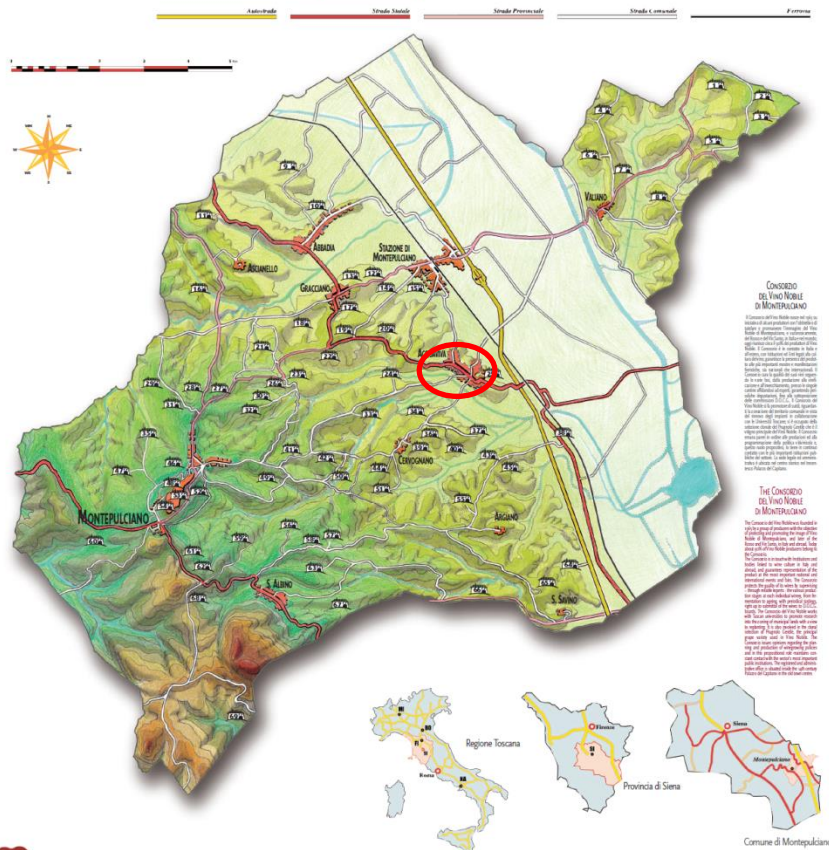
Vine Training: Spurred cordon

Total production: 1.200.000 bottles



VINO NOBILE DI MONTEPULCIANO ZONA DI PRODUZIONE

Road map of the production area



CONSORZIO
DEL VINO NOBILE
DI MONTEPULCIANO

CONSORZIO
DEL VINO NOBILE
DI MONTEPULCIANO

 **CONSORZIO
DEL VINO NOBILE
DI MONTEPULCIANO**
Piazza Grande, 7
53043 Montepulciano (SI)
Tel. + 39 0578 757812
Fax + 39 0578 758113
info@consorziovinonobile.it
www.vinonobilemontepulciano.it

- | | | | |
|---------------------------------------|-------------------------------------|--------------------|-------------------------------------|
| 1 ANTONIO COLLE | 49 DEI | 4 LA BRACCESA | 14 POLIZIANO |
| 2 AVIGNONESI | 40 FANETTI | 5 LA CALONCA | 15 BOMEO |
| 3 AZ. AC. FIOCCIANI CARLO & MARCO | 16 FASSETTI | 6 LA CARLIANA | 16 BALSOTTO |
| 4 AZ. AC. FINZI PINZUTI | 17 FATTORIA DEL CERRO | 7 LE BIERNE | 17 TANAGATA |
| 5 BARBERA | 18 FATTORIA DELLA VALUGA | 8 LE CASARTE | 18 TENUTE ANGELINI TENUTA TERRORE |
| 6 BELVEDERE COLONNA AZ. AC. BIOLOGICA | 19 FATTORIA PULICINO | 9 LE TRE BIRTE | 19 TENUTE DI CARCIANO DELLA SETA |
| 7 BIANCILLA | 20 CANTINALE | 10 L'ISOLA NUOVA | 20 TENUTE DI ROSSO SANTO |
| 8 BOSCAVELLI | 21 CANTINALE | 11 GAVIO | 21 CONTI BORGHINI BALDOVINETTI |
| 9 BRACCIOLE | 22 CARINALE | 12 GORRILO AZ. AC. | 22 L'AMARINO |
| 10 CANTINALE | 23 CARINALE DEL GIUSTO DI NERI LUSA | 13 L'AMARINO | 23 TENUTA TORCASCANO CARCIANO |
| 11 CARINALE | 24 CASALE DI VIGNA | 14 LA CALONCA | 24 TENUTA VALLERITA |
| 12 CASALE DI VIGNA | 25 CASALE DI VIGNA | 15 LA CALONCA | 25 TERRA ANTICA AZ. AC. |
| 13 CASALE DI VIGNA | 26 CASALE DI VIGNA | 16 LA CALONCA | 26 TERRE DI PRIGNANO |
| 14 CASALE DI VIGNA | 27 CASALE DI VIGNA | 17 LA CALONCA | 27 TRACCA FATTORIA SAN VINCENZO |
| 15 CASALE DI VIGNA | 28 CASALE DI VIGNA | 18 LA CALONCA | 28 TRACCA FATTORIA DI MONTEPULCIANO |
| 16 CASALE DI VIGNA | 29 CASALE DI VIGNA | 19 LA CALONCA | 29 VILLA SANT'ANNA |
| 17 CASALE DI VIGNA | 30 CASALE DI VIGNA | 20 LA CALONCA | |
| 18 CASALE DI VIGNA | 31 CASALE DI VIGNA | 21 LA CALONCA | |
| 19 CASALE DI VIGNA | 32 CASALE DI VIGNA | 22 LA CALONCA | |
| 20 CASALE DI VIGNA | 33 CASALE DI VIGNA | 23 LA CALONCA | |
| 21 CASALE DI VIGNA | 34 CASALE DI VIGNA | 24 LA CALONCA | |
| 22 CASALE DI VIGNA | 35 CASALE DI VIGNA | 25 LA CALONCA | |
| 23 CASALE DI VIGNA | 36 CASALE DI VIGNA | 26 LA CALONCA | |
| 24 CASALE DI VIGNA | 37 CASALE DI VIGNA | 27 LA CALONCA | |
| 25 CASALE DI VIGNA | 38 CASALE DI VIGNA | 28 LA CALONCA | |
| 26 CASALE DI VIGNA | 39 CASALE DI VIGNA | 29 LA CALONCA | |
| 27 CASALE DI VIGNA | 40 CASALE DI VIGNA | 30 LA CALONCA | |
| 28 CASALE DI VIGNA | 41 CASALE DI VIGNA | 31 LA CALONCA | |
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| 30 CASALE DI VIGNA | 43 CASALE DI VIGNA | 33 LA CALONCA | |
| 31 CASALE DI VIGNA | 44 CASALE DI VIGNA | 34 LA CALONCA | |
| 32 CASALE DI VIGNA | 45 CASALE DI VIGNA | 35 LA CALONCA | |
| 33 CASALE DI VIGNA | 46 CASALE DI VIGNA | 36 LA CALONCA | |
| 34 CASALE DI VIGNA | 47 CASALE DI VIGNA | 37 LA CALONCA | |
| 35 CASALE DI VIGNA | 48 CASALE DI VIGNA | 38 LA CALONCA | |
| 36 CASALE DI VIGNA | 49 CASALE DI VIGNA | 39 LA CALONCA | |
| 37 CASALE DI VIGNA | 50 CASALE DI VIGNA | 40 LA CALONCA | |

The Vino Nobile di Montepulciano is one of oldest and finest Tuscan wine made from a unique clone of Sangiovese, known locally as Prugnolo Gentile. This grape is characterized by a delicate skin with plum like color.

There is always a strong link between Sangiovese and its terroir. as for all the other important Tuscan wines made with this grape. The secret for Vino Nobile di Montepulciano lays in a soil which alternates sand and clay in unpredictable ways. This particular mix, creates ideal conditions to craft structured and scented wines with fine and elegant tannins.



Fattoria del Cerro is the largest private estate producing Vino Nobile of Montepulciano. The total winery production stands at an average of 1.200.000 wine bottles per year. The scrupulous job in the vineyards to preserve fruits integrity and the meticulous vinification process in the cellar, in accordance with the local tradition, enhances the wine quality that will also have a long duration in the time. A qualified team of agronomists and winemakers turn the fruit into wine in the everlasting pursuit of excellence





VINIFICATION:

grapes are softly pressed, fermentation at controlled temperature (14° -16° C). At the end of the alcoholic fermentation the wine is stored with its own fine lees for 3 months

TASTING NOTES:

fresh and pleasant for every occasion. This wine is straw-colored with pale green highlights. A soft fruity aroma with hints of golden apple, white plum and green banana. To serve in medium glasses at 10° , with seafood dishes, pasta with shellfish and also steamed or grilled white fish



VINIFICATION:

fermentation and maceration at controlled temperature (24° -26° C) with daily pumping over; following the racking, wine will age for 4 months before being bottled

TASTING NOTES:

a full bodied wine with soft tannins and a long savory finish. Perfect with red or stew meat and aged cheese



GRAPES :

mainly Sangiovese

VINIFICATION:

fermentation and maceration at controlled temperature (24° -26° C) with daily pumping over. After the racking, wine will proceed the ageing on its own fine lees for 4 months

TASTING NOTES:

this medium bodied wine has a smooth taste with a good persistence. To be served between 16° /18° C in medium-sized glasses. Ideal with pasta dishes with red meat or mushroom sauce or roasted meat, chicken and stewed beef



GRAPES:

mainly Prugnolo Gentile (Sangiovese)

VINIFICATION:

fermentation and maceration at controlled temperature (24° -26° C) with daily pumping over; after the racking, wine will proceed the ageing on its own fine lees for 4 months

TASTING NOTES:

the taste is a good balance, fine and with a slight initial tannic. To serve in medium size goblet. Perfect with antipasti, pasta dishes served with red meat sauce or filled pasta, second course of grilled red meat.



GRAPES :

mainly Prugnolo Gentile (Sangiovese)

VINIFICATION:

fermentation and maceration at controlled temperature (24° -28° C) with daily pumping over; after the racking, wine is transferred into big oak barrels where it will carry out the malolactic fermentation followed by a 18 months ageing

TASTING NOTES :

cheery and little red fruit at the nose. Elegant and bold at the palate with a long lasting finish. Roasted meat dishes and seasoned cheeses are the perfect matchings



GRAPES:

mainly Prugnolo Gentile (Sangiovese)

VINIFICATION:

the grapes are harvested selecting them depending on the quality, exposition and soil type; fermentation and maceration at controlled temperature (24° /28° C) with daily pumping over and délestage. At the end of alcoholic fermentation, maceration period continues bringing the temperature at 29° C. After the racking, wine is transferred with its own fine lees into oak barrels, where it remains 18 months followed by 6 months in bottle

TASTING NOTES:

intense red fruit at the nose followed by a full-bodied structure on the palate. The long finish reflects the wine's fruity perfumes. To serve in large glasses at 18° C. Excellent for roasted or red rich meat, aged cheeses



GRAPES:

mainly Prugnolo Gentile (Sangiovese)

VINIFICATION :

grapes are manually harvested in boxes of 20 Kg; fermentation with maceration at controlled temperature (24° -28° C) with daily pumping and délestage; at the end of alcoholic fermentation, maceration period continues bringing the temperature at 29° C; after the racking, wine is transferred into French oak barrels where it will age for 18 months

TASTING NOTES:

black and red little fruits at the nose with mineral hints. Elegant and powerful at the palate with a long lasting finish. Ideal with roasted red meats, roast game, stewed beef



GRAPES:

Trebbiano Toscano e Malvasia bianca

VINIFICATION:

grapes are manually harvested and placed on the mats to dry in place with a good ventilation that allow grapes to be well preserved. The must after wine pressing is transferred into little oak barrels where fermentation will take place. Wine will continue its aging for 3 years

TASTING NOTES:

deep amber in color with perfumes of dried fruits, apricot and fig on the nose. This wine is intense, rich and luscious with a fresh spicy finish. Perfect in combination with cake and biscuits; aged goat cheeses and foie gras



PRODUCTION AREA:

Fattoria del Cerro has 6 hectares of olive trees, with four different varieties, Leccino, Frantoio, Pendolino e Moraiolo. Olives are handpicked and pressed at low temperature so to obtain high quality products

CULTIVAR:

Leccino, Frantoio, Pendolino e Moraiolo

TASTING NOTES:

Fattoria del Cerro extra-virgin olive oil is clear, with an intense yellow color and with light green notes. The aroma is complex and harmonious, characterized by fruity white apple notes and definite vegetable flavors, with clear sensation of fresh grass. It has well balance spicy tones, rich green tomato and pine seed note. It is excellent on marinated anchovies, delicate mushroom salads and first courses with shellfish, and vegetable soup and roast meats

La Poderina



MONTALCINO



MONTALCINO



The territory and the numbers



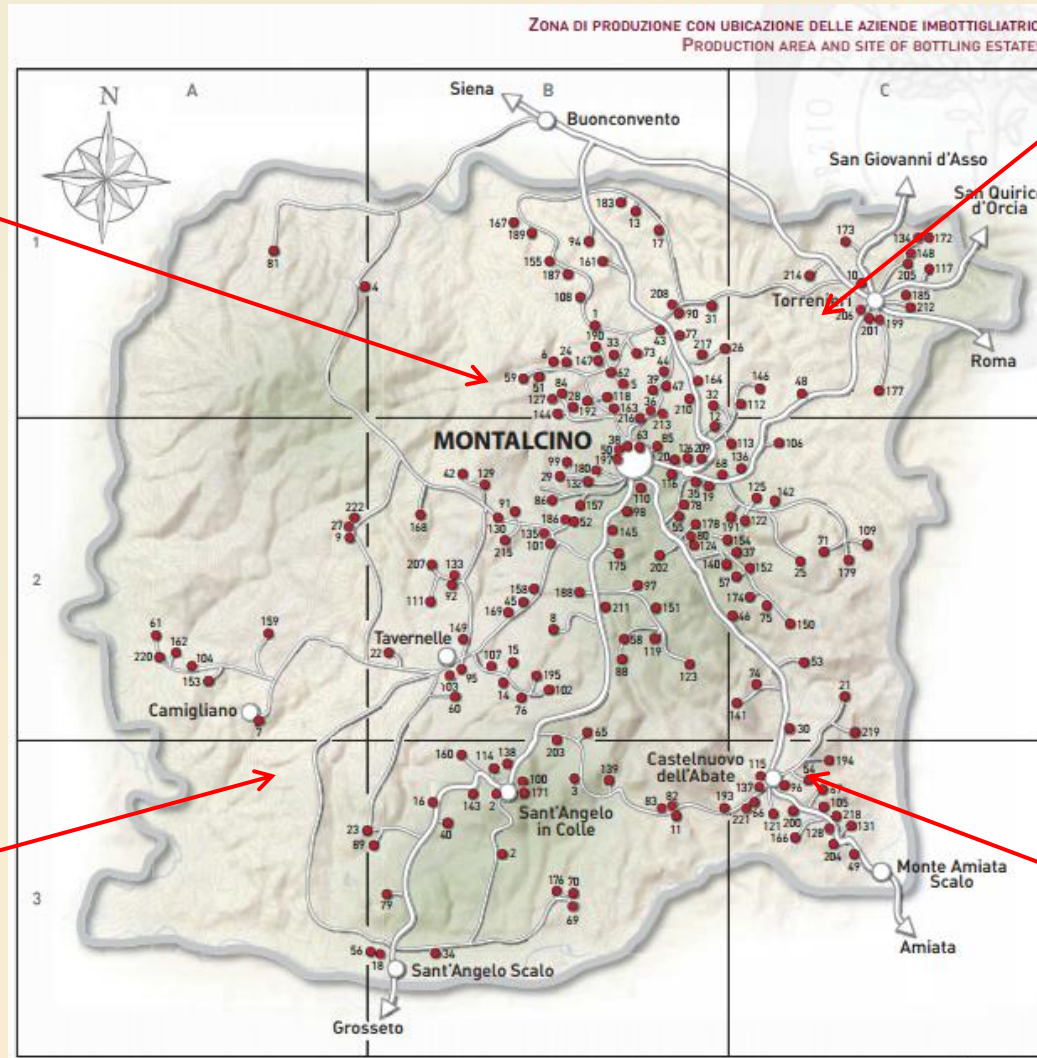
- ✓ 16 km²
- ✓ 24.000 ha (70% hills – 29% flat – 1% Mountain)
- ✓ 50 % woods – 10 Olives – 20 Crops – 15% Vines
- ✓ Total vineyards 3500 ha
- ✓ Brunello 2100 ha
- ✓ Rosso 510 Ha
- ✓ Moscadello 50 ha
- ✓ Sant'Antimo 450 Ha
- ✓ Toscana IGT 390 Ha
- ✓ 1975 only 30 producers (800.000 bts)
- ✓ 2018 250 Growers – 205 Bottlers (8.000.000 bts)
- ✓ 1 out of 4 in Usa

A unique and extraordinary Terroir

TENUTE DEL CERRO

North Western

North Eastern



South Western

South Eastern

La Poderina

A unique and extraordinary Terroir

Pliocene
4 millions
years ago



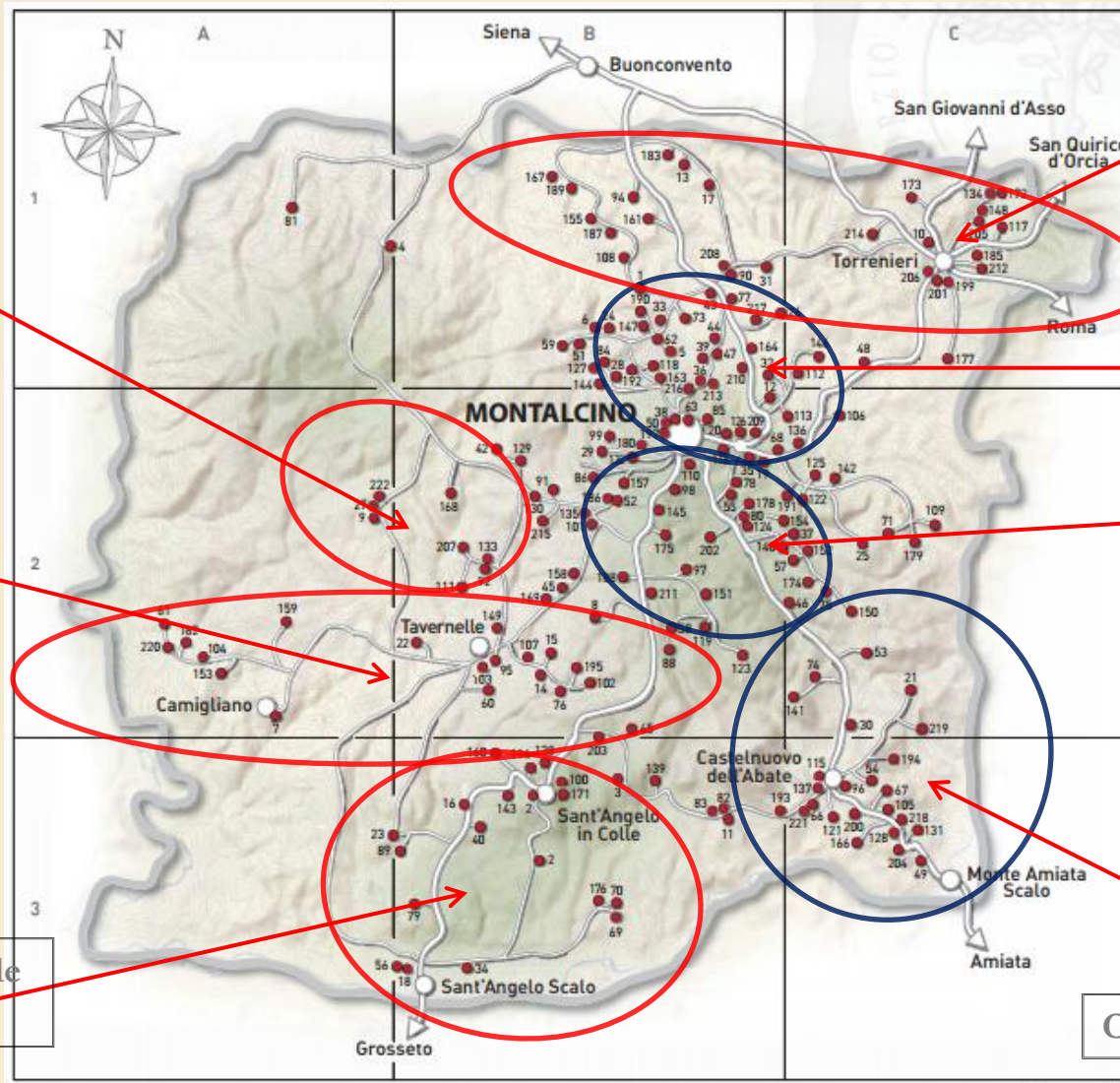
A unique and extraordinary Terroir

TENUTE DEL CERRO

Bosco

Tavarnelle

Sant'Angelo in Colle
Sant'Angelo Scalo



Castelnuovo dell'Abate

La Poderina

La Poderina



Facts and Figures

Location: Castelnuovo dell'Abate, Montalcino (SI)

Founded: 1988

Extension: 80 ha

Hectares of Vineyards : 37 ha of which:
 12,5 ha to Brunello di Montalcino
 5,6 ha to Rosso di Montalcino
 4,0 ettari ha to Moscadello di Montalcino
 14,90 ha different vineyards

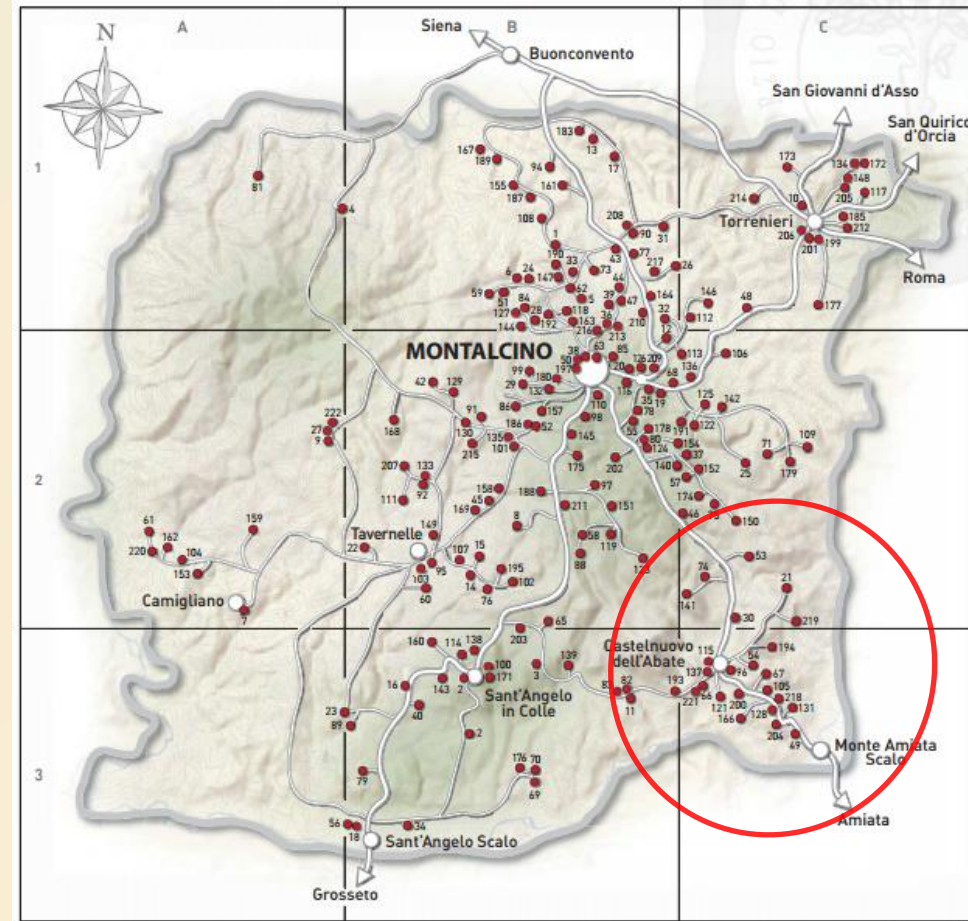
Average altitude of the vineyards : 350 metri s.l.m.

Type of Land: oil rich in texture,
 formed by the decomposition of original rocks,
 in particular marl and limestone

Plant Density: 3.500-5000 shackles/ha

Vine Training: Spurred cordon

Total Production: 120.000 bottles



La Poderina



Rosso di Montalcino DOC



GRAPES:

Sangiovese grosso 100%

VINIFICATION:

the grapes are harvested by hand-picking selecting them for quality and exposition; fermentation and maceration take place in stainless steel tanks at controlled temperature (24° -26° C) with daily pumping over and délestage; following the racking, wine is transferred into stainless steel tanks where it will complete its ageing

TASTING NOTES:

full body, balanced and slightly tannic, good persistence. To serve at 18° C in medium sized glasses. Excellent with pasta dishes served with red meat sauces and second courses of red meats and grilled or roasted white meat and poultry

La Poderina

Brunello di Montalcino had DOCG recognition in 1980.

Production area: Montalcino town

The rules provided for:

Varietal: Sangiovese Grosso (known as "Brunello" in Montalcino)

- ✓ Maximum yield: 80 quintals per hectare
- ✓ Yield in wine: 68%
- ✓ Minimum aging in wood: 2 years in oak
- ✓ Minimum aging in bottle: 4 months (6 months for the Riserva)
- ✓ Minimum alcohol content: 12.5% Vol.
- ✓ Minimum total acidity: 5 g / lt
- ✓ Minimum net dry extract: 24 g / lt
- ✓ Bottling: it can only be made in the production area
- ✓ Marketing: 5 years after the harvest (6 years for the Riserva)
- ✓ Packaging: Brunello di Montalcino can only be marketed if packaged in Bordeaux type bottles.



Brunello di Montalcino DOCG



GRAPES:

Sangiovese Grosso 100%

VINIFICATION:

manual harvest, fermentation and maceration in stainless steel at controlled temperature (24° -28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, post-maceration period is continued bringing the temperature to 29° C; after racking, even with its fine lees, wine is transferred into oak barrels where malolactic fermentation will carry out and will undergo weekly batonnage for the next 4 months; it will age in wood for 20 months

TASTING NOTES:

the taste is intense and strong, slightly tannic, soft and persistent. To serve at 18° C in large glasses. Perfect with roasted white or red meat, poultry, game and aged cheeses

La Poderina

La Poderina



Poggio Abate Brunello Riserva DOCG



GRAPES:

Sangiovese Grosso 100%

VINIFICATION:

manual harvest, fermentation and maceration in stainless steel tanks at controlled temperature (24° -28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, post-maceration period is continued bringing the temperature to 29° C; after racking, even with its fine lees, the wine is transferred into French oak barrels, where malolactic fermentation will carry out and will undergo weekly batonnage for the next 5 months; after this period wine continue its aging for 19 months

TASTING NOTES:

deep ruby red color, with a bouquet of black cherries and red berries, good complexity, with balanced notes of vanilla and tobacco. To serve at 18° C in large glasses. Ideal wedding with roasted red meats, stews, roast game and aged cheeses

La Poderina

Moscadello di Montalcino



GRAPES:

Moscato bianco 100%

VINIFICATION:

the grapes are left on the plant to concentrate and they are harvested manually after three or four collection passages; only the ripe grapes attacked by noble rot are collected, in favorable seasons; the must, obtained from grapes pressing, is transferred into stainless steel tanks where it will carry out the alcoholic fermentation at controlled temperature (15° /18° C); at the end of that, even with its fine lees, wine will be aging for 9 months

TASTING NOTES:

golden yellow color, dry fruit aromas in addition to honey sensations at nose, in mouth it is sweet and balanced with a long finish. Perfect in combination with mature cheese, ideal with foie gras and typical Tuscan liver crostini

Vintages evaluation

TENUTE DEL CERRO

1945	*****	1960	***	1975	*****	1990	*****	2005	****
1946	****	1961	*****	1976	*	1991	****	2006	*****
1947	****	1962	****	1977	****	1992	**	2007	*****
1948	**	1963	***	1978	****	1993	****	2008	****
1949	***	1964	*****	1979	****	1994	****	2009	****
1950	****	1965	****	1980	****	1995	*****	2010	*****
1951	****	1966	****	1981	***	1996	***	2011	****
1952	***	1967	****	1982	****	1997	*****	2012	*****
1953	***	1968	***	1983	****	1998	****	2013	****
1954	**	1969	**	1984	*	1999	****	2014	***
1955	*****	1970	*****	1985	*****	2000	***	2015	*****
1956	**	1971	***	1986	***	2001	****	2016	*****
1957	****	1972	*	1987	***	2002	**	2017	****
1958	****	1973	***	1988	*****	2003	****	2018	****
1959	***	1974	**	1989	**	2004	*****		

***** Exceptional

**** Excellent

*** Remarkable

** Fairly Good

* Insufficient

La Poderina

CÒLPETRONE



Facts and figures

Location: Loc. Marcellano, Gualdo Cattaneo (PG)

Extension: 130 hectares

Hectares of Vineyards: 63 ha of which
17 ha for Rosso Montefalco
28 ha for Sagrantino

Average altitude of the vineyards: 350 m.

Type of Land: silty soils with some clay

Plant density: 4-5.000 shackles/ha

Exposure: Vineyards exposure is south est, optimal for better ripening of the grapes

Vine Training: Spurred cordon



The production area



Còlpetrone



Umbria Grechetto



GRAPES:

Grechetto and Chardonnay

VINIFICATION:

the grapes are manually harvested and softly pressed with a maximum pressure of 0,2 bar; the must undergoes a first stage of cold settling and it starts the alcoholic fermentation at a temperature between 12° C and 15° C. At the end of the alcoholic fermentation, the wine will proceed the ageing on its own fine lees for 3 months undergoing weekly batonnage

TASTING NOTES:

pale yellow in the color, at the nose brings hints of almonds interwoven with ripe fruit and floral sensations. Fresh and well balanced at the palate. This wine perfectly matches fish and white meat dishes or medium seasoned cheeses. Service temperature 10° -12° C

CòlPETRONE



COMPOSITION:

mainly Sangiovese

VINIFICATION:

fermentation and maceration at controlled temperature (22° -26° C) with daily pumping over. Following the racking, wine will proceed the ageing on its own fine lees for 3 months

TASTING NOTES:

fresh and fruity at the palate it shows ripe cherry notes with a long lasting finish. The tannins are smooth and elegants



GRAPES:

Sangiovese, Sagrantino and Merlot

VINIFICATION:

fermentation and maceration at controlled temperature (24° -28° C) with daily pumping over and délestage; following the racking, wine will proceed the ageing on its own fine lees in stainless steel tanks followed by some months of bottle ageing

TASTING NOTES:

full, enveloping roundness, tannins gives it strength and character. Serving temperature: 18° C, medium sized goblet. Perfect with white and red meats, grilled or roasted

Sagrantino di Montefalco



GRAPES:

Sagrantino 100%

VINIFICATION:

fermentation and maceration at controlled temperature (24° -28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine is transferred into French oak barrels where it will carry out the malolactic fermentation. It will age in wood for 12 months and 6 months in bottle

TASTING NOTES:

decisive, strong, tannic concentration evident, above all when still young. To serve in large glasses at 18° C. Perfect for roasted red meats, rich and elaborate dishes, aged cheeses

CòlPETRONE

Sacer Sagrantino di Montefalco



GRAPES:

Sagrantino 100%

VINIFICATION:

grapes are harvested in boxes by selecting the best parcels for exposure and soil type; fermentation and maceration at controlled temperature (24° -28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine is transferred with its fine lees into French oak barrels where malolactic fermentation will carry out and will undergo weekly batonnage for the next 6 months. It will age in wood for 6 months and 12 months in bottle

TASTING NOTES:

deep red color, strong at the nose with hint of red fruits and leather, it is strong and the tannic concentration is evident. To serve in large glasses at 18° C. Perfect for roasted red meats, rich dishes and aged cheeses.

CòLPETRONE

Sagrantino Passito di Montefalco



GRAPES:

Sagrantino 100%

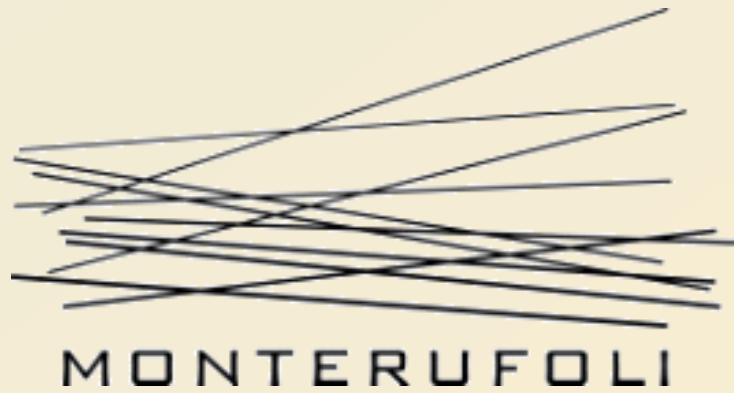
VINIFICATION:

grapes are manually harvested and left to dry in the racks at controlled temperature and humidity until a correct concentration; fermentation and maceration at controlled temperature (24° -28° C); after the racking, wine will proceed the ageing on its own fine lees for about 6 months

TASTING NOTES:

full palate, sweet, with a slight initial tannic, good persistence. To serve between 14° C and 16° C, in tulip-shaped glasses. Perfect with dried fruit, apple strudel and chocolate cake

COLPETRONE



Facts and Numbers

Location: Canneto di Monteverdi Marittimo (PI)

Property: 1.030 ha

800 mediterranean woods

220 grazing land and grain

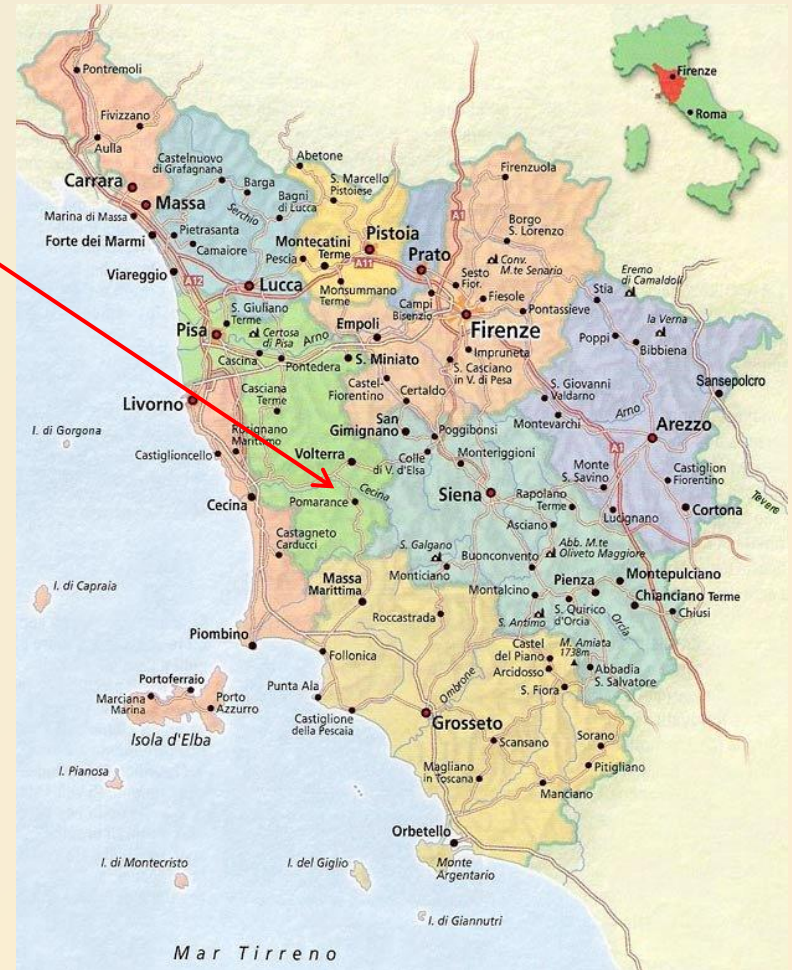
16 ha vineyards

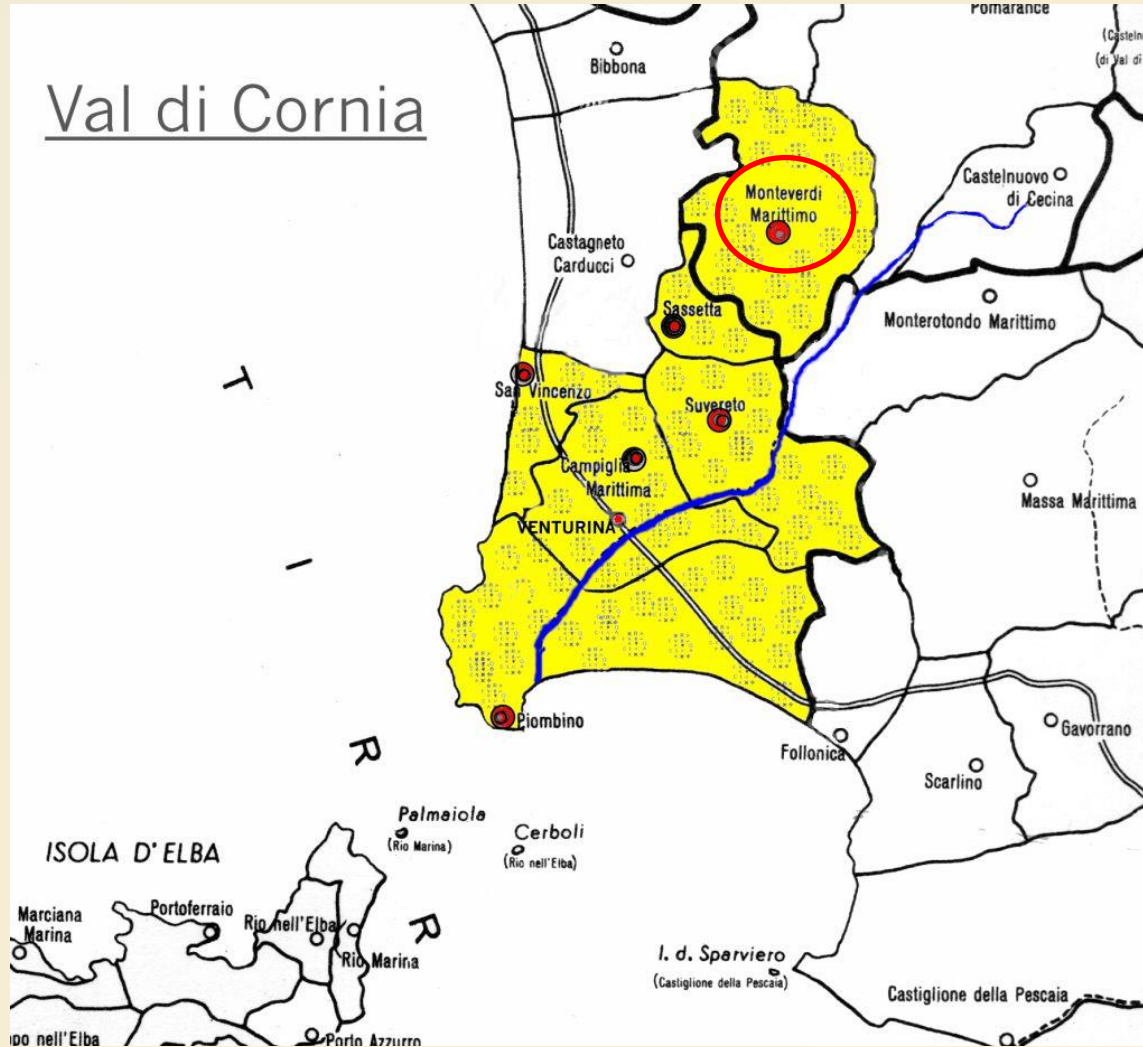
1 ha Olive trees

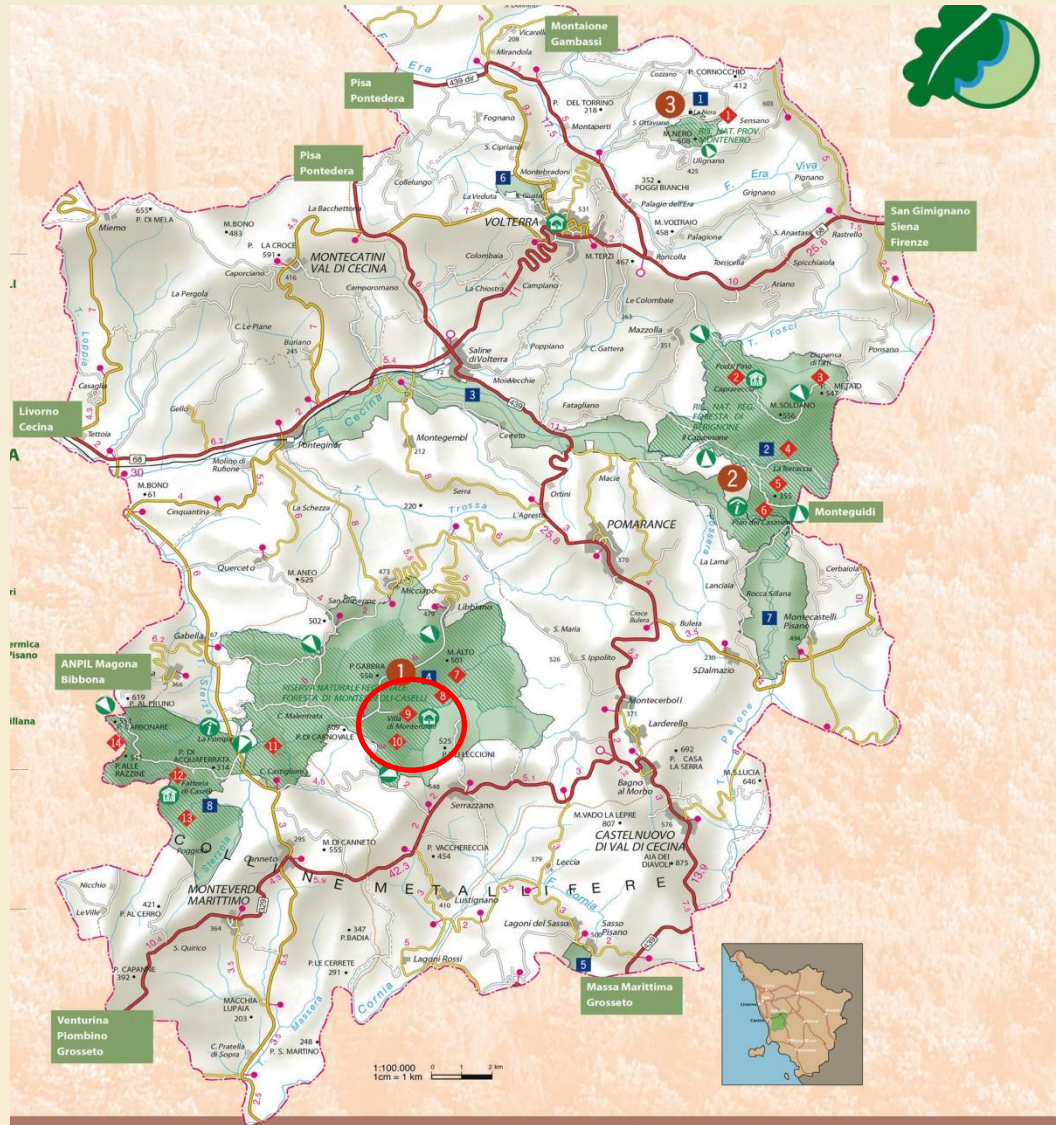
Average Altitude : 150-350 m a.s.l

Soil: mixture of sandy, clay and chalky soils with skeleton.

Total Production: 100.000 bts









GRAPES:

Vermentino

VINIFICATION:

the grapes are harvested in mid September, softly pressed in oxygen absence; the must undergoes cold settling for 48 hours and it starts the alcoholic fermentation in stainless steel at a controlled temperature of 16° C; at the end of the alcoholic fermentation, wines, still with its fine lees, remain in stainless steel tanks for about 3 months

TASTING NOTES:

well balanced, good minerality, clear and light freshness flavor. To serve at 10° C. Excellent as an aperitif and paired with fish dishes and medium aged cheeses

Poggio Miniera Val di Cornia Rosso DOC

TENUTE DEL CERRO



GRAPES: Sangiovese

VINIFICATION:

grapes are harvested in boxes by selecting the best parcels for exposure and soil type; fermentation and maceration in stainless steel tanks at controlled temperature (24° -28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine will continue its ageing for about 6 months

TASTING NOTES:

intense ruby color, rich nose of ripe red fruit and a pleasant balsamic note at the end. The taste is full and round, with well-balanced tannins

