

Il Golo


ROSSO DI MONTEPULCIANO DOC

Il Golo comes mostly from Sangiovese grapes mixed with a small amount (5%) of Alicante.

The name is the local nickname of Oriolus Oriolus (Rigogolo in Italian) a colorful bird you may watch in our countryside, the violet on the label recalls our lavender hedge full of butterflies in Spring. Violet and cinnamon scents will reach you.

Very Transparent, red color with light violet shades, soft taste.

 **Grapes:** Sangiovese and Alicante

 **Vinification:** stainless steel tanks without using selected yeasts, maceration at controlled temperature for 20/25 days. **Ageing:** in stainless steel and cement tanks before being bottled 6 months after harvest.

 **Alcoholic Strength:** 13%

 **Organic Wine** starting from 2018 vintage



L'Allocco

TOSCANA IGT ROSSO

A wine that has been able to exploit a beautiful opportunity patiently as the owl remains motionless while waiting for its prey. The opportunity for us was a super selection of Sangiovese thought to become Nobile merged with a great Merlot. None they were incomplete, but they have together formed a harmonious wine, totally new for the winery. It shows an intense ruby full red, the nose smells plum, typical of Sangiovese and Merlot blackberry jam. In the mouth reigns elegance, delicate concentration and a delicate tannin. You can match this wine with the people you want to enchant and amaze.

 **Grapes:** Merlot and Sangiovese

 **Vinification:** stainless steel tanks without using selected yeasts, maceration at controlled temperature for 20/25 days. **Ageing:** 6 months in 25HL French Allier oak casks and for other 12 months in bottle, in our cave cellar.

 **Alcoholic strength:** 13%

 **Organic Wine** starting from 2019 vintage



La Spinosa

VINO NOBILE DI MONTEPULCIANO DOCG

The porcupine is a shy and feared animal but La Spinosa, on the contrary shows itself with an elegant dress, absolutely pleasant. In front of us we have a ruby red wine dancing with grace in the goblet. The nose perceives clear scents of black cherries and shrubs that later leave the floor to enchanting coffee and white pepper notes. The taste recognizes the high quality Sangiovese that gives structure and harmony to the wine since the first drop. La Spinosa is a wine that can endure many years in the cellar, to be coupled with your key moments and of course anytime you need a shot of happiness.

 **Grapes:** Sangiovese

 **Vinification:** stainless steel tanks without using selected yeasts, maceration at controlled temperature for 20/25 days. **Ageing:** 12 months in 25HL French Allier oak casks and for other 12 months in bottle, in our cave cellar.

 **Alcoholic strength:** 13,5%

 **Organic Wine** starting from 2018 vintage




La Poiana

VINO NOBILE DI MONTEPULCIANO DOCG RISERVA


The full bouquet of flavors and perfumes of our land is very well represented in our wine. The name comes from a couple of buzzards (Poiana in Italian) that have a nest nearby and love to fly over our vineyard.


Wearing a red robe, intense and full-bodied, at the nose arrive elegant aromas of plum and purple, and if you have patience for a while, you may feel spicy licorice and cloves.

Tasting is exciting, glides gently up to take you by surprise with an explosion of fruit in the center of our mouth, rich and persistent.

 **Grapes:** Sangiovese

 **Vinification:** stainless steel tanks without using selected yeasts, maceration at controlled temperature for 20/25 days. **Ageing:** 24 months in big French Allier oak casks (25HL, 15HL or 10HL) and for other 12 months in bottle, in our cave cellar.

 **Alcoholic strength:** 13,5%

 **Organic Wine** starting from 2017 vintage



grappa di Vino Nobile



Il Molinaccio, Grappa di Vino Nobile di Montepulciano is made from only our own best marc of Nobile di Montepulciano, by Nannoni distillery in Paganico (Grosseto).

It is distilled through a discontinuous cycle, using an artisanal, steam-run distillation machine, within 48 hours following the racking of the wine. At the end of the distillation process distilled water is added to the immature grappa. In order to obtain the exact alcohol content desired (42%), magnifying the rich scents and flavors of the terroir where it comes from.

Our young version has been awarded the silver medal ad 32° Alambiccio d'oro.



In Summer 2019 we have bottled a Grappa riserva aged two years in barrique, with a delicate amber color and soft at taste.



The Villa is just a few kilometers from the Renaissance Town of Montepulciano, worldwide known for its palaces, churches and the "Vino Nobile". It sits on top of a hill 605m high, straddled between Val d'Orcia and Val di Chiana, perfectly placed for daily trips to discover Tuscany, Umbria and Roma (just two hours away by car via the A1 highway). The train station is at Chiusi (20km). At less than one hour drive you may reach Siena, Cortona, Bagno Vignoni, Orvieto or Pienza.

AGRITURISMO
Il Molinaccio
 di Montepulciano

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Our Villa, built on the ruins of an ancient mill of the Medici town of Montepulciano was already present in the old maps of the Granduchy of Tuscany. The original building, duly and let me say passionately restored, now reopens as a luxury country house where the guests may spend their time, in absolute quietness, surrounded by a colorful garden, bordered by century old oaks, our fruit grove and the vineyard.

In front of the villa, positioned among the walls of the old trench where the water was collected and, via a channel, sent to the watermill, there is the new infinity swimming pool.

Il Molinaccio is a winery with 3.6 hectares of vineyards. From the grapes of our farm we produce: Rosso di Montepulciano DOC, **Il Gelo**, Vino Nobile di Montepulciano DOCG, **La Spina**, Vino Nobile di Montepulciano Riserva DOCG, **La Polana** and **L'Albero**, our new blend. At the prestigious company Nannoni, we distil our pomace in Grappa di Vino Nobile in selection.

We are an organic farm and starting from the 2018 vintage our wines are organic as well. We practice a conservative vineyard management by preserving the soil ecosystem. Our desire to be eco-sustainable has also led us to purify the water coming from our well making us self-sufficient and to install a photovoltaic system that covers part of our energy needs.

Take it easy
 Alessandro e Marco



Il Molinaccio
 di Montepulciano

