

# TENUTA OLIVETO



## History

On 1994, the actual ownership purchased the totally abandoned firm, which have particularly vocated vineyards. Starting from nothing, it involved notable problems but it gave the opportunity to create a company without any compromises, without taking care of the choices previously done by somebody else and to fully exploit the consultation of Roberto

Cipresso. 1997 was our first vintage of Rosso di Montalcino “Il Rocolo”, which was on sale on 1999. Finally on 2002, we commercialized our first vintage of Brunello di Montalcino. With the vintage ‘98, we began to produce our third wine, Rosso di Toscana “Il Leccio”, which completed our range of product.

## Vineyards

Tenuta Oliveto vineyard is between 220 and 320 meters above sea level. It appears in the Orcia valley whose natural morphology guarantees a good ventilation for all the year and thanks to this, we never reach critical temperatures in any of the vine’s physiological time that never registers to stop maturation. The vineyard is made up of Sangiovese grapes and the exposure varies from the south to the south-west. The various soils change from marl to sandstone to become clay and sometimes the skeleton is dominant going from flint to quartz; this complexity transfers depth and minerality to the wine. The soil processing is substantial and contribute to the conservation and structural improvement, as according to the principle shared by biodynamics. In this way, we avoid destructive interventions and can bring new organic substance directly or indirectly, which is very important for the balance of the plant’s achievement. In fact, from plants in a perfect balance we could obtain grapes and wines that will have the same imprinted character from a strong terroir and reflect the meterology of each vintage.

The vineyard planted from 1994 to 1998 articulates from a cultivation density of 3 by 1 (3.333 plants per hectare) and another of 1.80 by 0.90 m (6.250 plants per hectare). Every plant has 8-12 bunches which achieve a maximum production of 800-1200 gr. Per plant at the end of a careful thinning out. In the last years, a scrupulous prevention has not made the necessity to use systemic products for the pathology control. The growth and maturation of grapes are screened during all production stages and the type and time of each control are decided on the basis of the meterology.

Size of Vineyards:

Ha. 4.62.00 Brunello di Montalcino docg

Ha. 5.50.00 Rosso di Montalcino doc

Ha. 1.71.54 S.Antimo doc

Total ha. 11.83.54



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## Cellar

The cellar, which is completely underground, has a system for the automatic maintenance and control of the temperature and dampness and is equipped with all the modern vinification technologies.

The cellar is divided in 4 sections:

- Vinification area where grapes arrive and, after a selection, are fermented in Slavonian oak vats until it becomes wine and moves into tonneaux or barriques.
- Refining area where are tonneaux and barriques for a period of 14-15 months (for Rosso) and 36 months (for Brunello Riserva) and the Brunello for the successive period of bottle refining (30-36 months).
- Stocking area where the bottles are stocked and ready for sale.
- Office and tasting area for guest receptions.



*Roberto Cipresso*



*Owners: Aldemaro and Monica Machetti*

## TENUTA OLIVETO

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# TENUTA OLIVETO - wines



## Brunello di Montalcino d.o.c.g.

*The color is ruby intense. The flavors reveal a woodfruit odor, note of sour black cherry, it's balsamic with note of mint and sage. Bulky and thick to the palate. It has a thick plot and it's very compound.*



**Color:** red

**Soil:** Limestone

**Exposure:** Southwest.

**Cultivar:** Sangiovese grosso 100%

**Production site:** Castelnuovo dell'Abate, in the extreme south of Brunello territory.

**Vineyard:** Planted in 1994. Size of vineyard 2.60.00 ha. Spurred cordon. Planting system 1,80m x 0,90m. Number of plants/hectar: 6000. Yield (on full production) max 50 ql.

**Time of harvest:** 15/25 September

**Winemaking:** The vinification is in Slavonian oak vats. Maceration for 18/20 days. Fermentation temperature at 30/32C. Since third day the must temperature is contained under 27C. Three pumping over a day and from the fourth day three delestages a day. Refining: 30 months on oak tonneaux of 5/7 hl, finally 30 months in the bottle.

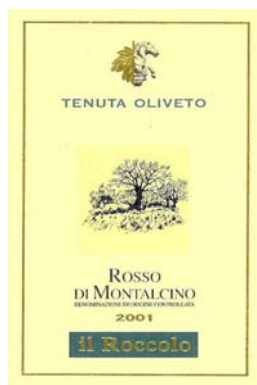
**Number of bottles produced:** 5,400

**Alcohol content:** 14%

**Gastronomic's Combining:** Game, tasty and mature cheese, roasted and boiled meat.

## Rosso di Montalcino d.o.c. - "il Roccolo"

*Ruby red color; the perfume is full and persistent with floral notes, spiced and red berry fruit. At tact, it's solid, velvet and harmonic. The wine closes with an excellent balance.*



**Color:** Red

**Soil:** Limestone

**Exposure:** Southwest.

**Cultivar:** Sangiovese grosso 100%

**Production site:** Castelnuovo dell'Abate, in the extreme south of Brunello territory.

**Vineyard:** Planted in 1994. Size of vineyard 5.50.00 ha. Spurred cordon. Planting system 1,80m x 0,90m. Number of plants/hectar: 6000. Yield (on full production) max 60 ql.

**Time of harvest:** 10/20 September

**Winemaking:** The vinification is in Slavonian oak vats. Maceration for 18/20 days. Fermentation temperature at 30/32C. Since third day the must temperature is contained under 27C. Three pumping over a day and from the fourth day three delestages a day. Refining: 14/15 months on barriques and oak tonneaux of 5/7 hl, finally 4/6 months in the bottle.

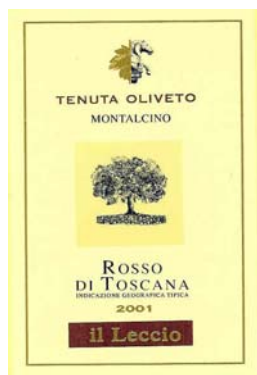
**Number of bottle produced:** 15,000

**Alcohol content:** 14%

**Gastronomic's Combining:** Braised meat, sauced and mature cheese.

## Rosso di Toscana i.g.t - "il Leccio"

*Ruby red color. At notes, there are jam's note, strawberry and cherry in a good mix with the oak vanilla. In mouth, it's balanced and thin. The end is ripe and of middle thickness.*



**Color:** Red

**Soil:** Limestone

**Exposure:** Southwest.

**Cultivar:** Sangiovese 100%

**Production site:** Castelnuovo dell'Abate

**Vineyard:** Planted in 1995/96. Size of vineyard 3.00.00 ha. Spurred cordon. Planting system 2m x 0,80m. Number of plants/hectar: 6250. Yield (on full production) max 80-85 ql.

**Time of harvest:** 20/30 September

**Winemaking:** The vinification is in Slavonian oak vats. Maceration for 14/15 days. Fermentation temperature at 30/32C. Since third day the must temperature is contained under 27C. Three pumping over a day and from the fourth day three delestages a day. Refining: one year on barriques and oak tonneaux of 5/7 hl, finally 4/6 months in the bottle.

**Number of bottle produced:** 22,000

**Alcohol content:** 13.5%

**Gastronomic's Combining:** Cold meat, white meat, and pasta.