

# VILLA A TOLLI



## History

The Agricultural Estate “Azienda Agricola Villa a Tolli,” one of the most ancient and renowned of the territory, is situated 5 kilometers south-east of Montalcino in a splendid area known for its historic and architectural landscape. The Azienda’s land extends on 350 hectares, 20 of which specialize in harvesting the “Brunello” and about 10 hectares dedicated to the production of olive oil.

Situated at the heart of the Azienda, surrounded by vineyards and olive trees, is the antique Medieval Borgo, which dates back to the early 1200’s. It rests on an ancient Roman road that used to stretch from the northern part of Tuscany to Saturnia, passing by the historic Abbey of Saint Antimo which up until a few years ago was still considered part of the Azienda. This touristic itinerary is among the most important in Tuscany and is visited by tourists from all over the world. The Borgo is constituted by the small church of Santa Lucia of S. Antimo along with other antique rural buildings which have been completely restored in order to accommodate guests and canteens. The Borgo also contains the Main Villa of the year 600 and other colonial homes. Thanks to its geographical position, this setup also functioned as a “tax collection” point in the very early days. The name “Villa a Tolli”, however, dates back to the Etruscan period in which the word “tollee” meant “elevated place” This is where a very ancient settlement from the 4th and 5th Century before Christ has been recovered; just a few meters away from the actual Borgo. The peculiarity of this settlement is the way in which it had been fortified: three great concentric rings of well-preserved walls.



## Vineyards

Apart from its incredible history, Villa a Tolli has always been renowned in the area for its marvelous wines. Its vineyards are made up of 100% Sangiovese vines and are traditionally situated in optimum areas which contain the right degree of inclination, exposure and altitude (400 meters above sea level). Since the product’s qualitative aspects have always been privileged, the vine periodically undergoes a very lengthy and accurate “thinning” process by removing the excess foliage and branches, therefore allowing the rays of the sun to properly reach the grapes. The vine yields fabulous grapes, not so generous in quantity, but definitely in quality: 1.2 kilograms per plant.

# VILLA A TOLLI



## Cellar

The same principle is followed in our wine cellars. The ageing occurs in the traditional period of three and a half years in 30 hl oak barrels of Slavonia and in small French barrels. This method allows the unique characteristic of the Brunello wine to emerge. These characteristics comprise the softness, the elegance and the fruity fragrance which makes the wine well distinguishable. The smaller French barrels (5 and 7 hl) are branded Taransaud and Saury, whilst the larger ones (30hl) are made from

the French wood, Allier. This, according to our legendary enologist Giulio Gambelli, is the best way to exalt and add value to our product.

At present, our production is approximately 40,000 bottles between Brunello and Rosso di Montalcino and these are distributed worldwide. The Matteucci family is the proud owner of the Azienda, and has passed on the love and passion for their land for many generations. Today Antonluca, agricultural entrepreneur, conducts with enthusiasm this activity and personally follows each and every phase of the production, from the land to the dining table of this faithful and passionate clients.

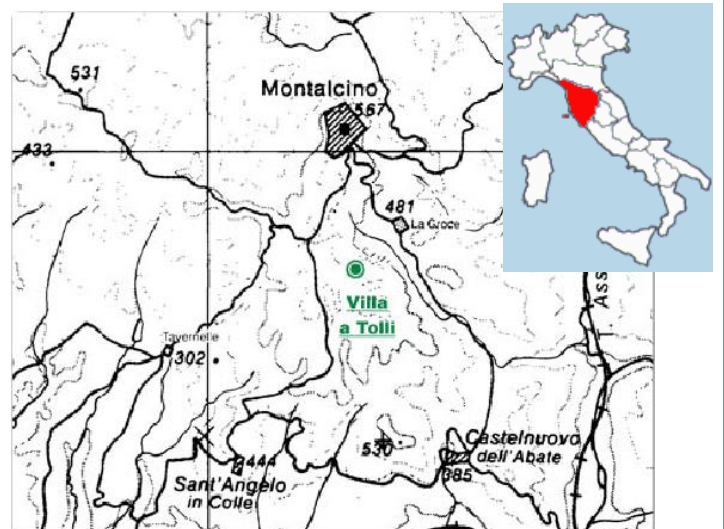


*From Left to Right: Antonluca Matteucci (agricultural entrepreneur), Signor Giulio Gambelli (consulting oenologist), Giuliana Matteucci (mother) and Mark Matteucci (brother).*

## VILLA A TOLLI

Owners: the Matteucci family  
Oenologist: Giulio Gambelli

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# VILLA A TOLLI - wines



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

*Intense ruby red color with notes that tend to mature with ageing. The scent is characteristic of Brunello with notes of spices and leather. The palate has good soft structure. It is harmonic and persistent.*

**Location:** Villa a Tolle Montalcino

**Exposure:** South South-west

**Altitude:** 400-480 meters above sea level

**Winemaking:** Traditional vinification with 25 days of maceration, maturing partly in 25 hectoliters and partly in 5 hl tonneaux. Traditional type of ageing with 3.5 years of ageing and assembling and preparing for bottling. After bottling, sharpening in the bottle for a few months.

**Relative density at 20C:** 0.99340

**Total effective alcohol content:** 13.66%

**Total alcohol content:** 13.75%

**Total dry extract:** 28.90 g/l

**Residual sugars:** 1.5 g/l

**Reduced extract:** 28.40 g/l

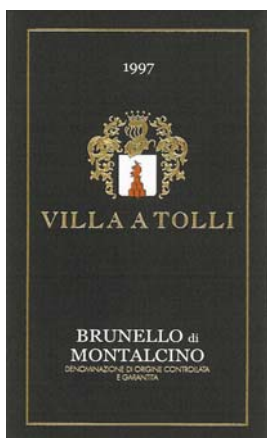
**Total acidity:** 5.62 g/l

**Free sulfur dioxide:** 17 mg/l

**Total sulfur dioxide:** 58 mg/l

**pH:** 3.50

**Ashes:** 2.41 g/l



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

*Intense ruby red color with notes that tend to mature with ageing. The scent is characteristic of Brunello with notes of spices and leather. The palate has good soft structure. It is harmonic and persistent.*

**Location:** Villa a Tolle Montalcino

**Exposure:** South South-west

**Altitude:** 400-480 meters above sea level

**Winemaking:** Traditional vinification with 25 days of maceration, maturing partly in 25 hectoliters and partly in 5 hl tonneaux. Traditional type of ageing with 3.5 years of ageing and assembling and preparing for bottling. After bottling, sharpening in the bottle for a few months.

**Relative density at 20C:** 0.99340

**Total effective alcohol content:** 13.66%

**Total alcohol content:** 13.75%

**Total dry extract:** 28.90 g/l

**Residual sugars:** 1.5 g/l

**Reduced extract:** 28.40 g/l

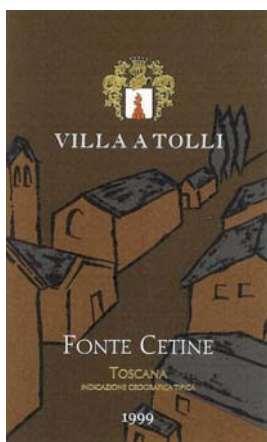
**Total acidity:** 5.62 g/l

**Free sulfur dioxide:** 17 mg/l

**Total sulfur dioxide:** 58 mg/l

**pH:** 3.50

**Ashes:** 2.41 g/l



## Fonte Cetine Rosso Toscano i.g.t.

*Vivacious ruby red in color. The nose is elegant and complete with floral and fruity notes. The palate is soft and good in structure. Preferably should be drunk after a few years.*

**Location:** Villa a Tolle Montalcino

**Exposure:** South South-west

**Altitude:** 450-500 meters above sea level

**Vinification:** Traditional vinification with 15 days maceration; matured in big barrels of Allier and Slovenia woods. Assembly and bottling one year later.

**Relative density at 20C:** 0.99210

**Total effective alcohol volume:** 13.50%

**Total alcohol content:** 13.58%

**Total sugar extract:** 25.20 g/l

**Residual sugars:** 1.3 g/l

**Reduced extract:** 24.90 g/l

**Total acidity:** 5.44 g/l

**Free sulfur dioxide:** 14mg/l

**Total sulfur dioxide:** 32 mg/l

**pH:** 3.40

**Exposure to air:** Good