

Full name of the wine

VIN SANTO DI MONTEPULCIANO D.O.C.

Production area

The wine is produced only in the vintages of the highest quality, by the manual choice of the best white grapes, coming from the vineyards of the Salarco area.

Type of land

The vineyards are located on soils of Pliocenic origin (clay and sand), at an altitude of between 350 and 450 meters above sea level, with exposure to the south-east.

Grapes used

Native white grapes.

Breeding system

“Spalliera” with rammed cord pruning. Plant density 4,000 strains per Ha.

Production techniques

After the harvest (with the manual selection of the best grapes), which usually takes place from the second decade of September, the clusters are placed on mats of lake reeds for withering, which will last until the end of December. Withering is completed, the bunches are pressed (without destemming) and the must obtained, is put in small barrels of oak or chestnut (of a capacity between 50 and 75 liters), for a minimum period of 7 years. In the same “caratelli” barreles, aided by the presence of the "mother of Vin Santo", the new Vin Santo will develop fermentation and carry out the very long aging. At the end, the caratelli will be released, tastes, assemblies and, in the end, bottling.

Quantity produced

1,200/1,500 bottles

The best vintages

2001, 2004, 2006, 2007 (last 20 years).

Owned by the CONTUCCI

Family since the 11th century, the farm covers an area of 170 Ha, 22.5 of them with vineyards, 7 occupied by olive groves and 141 by arable and forest. Agronomic and wine aspects taken care of directly by the owners.