

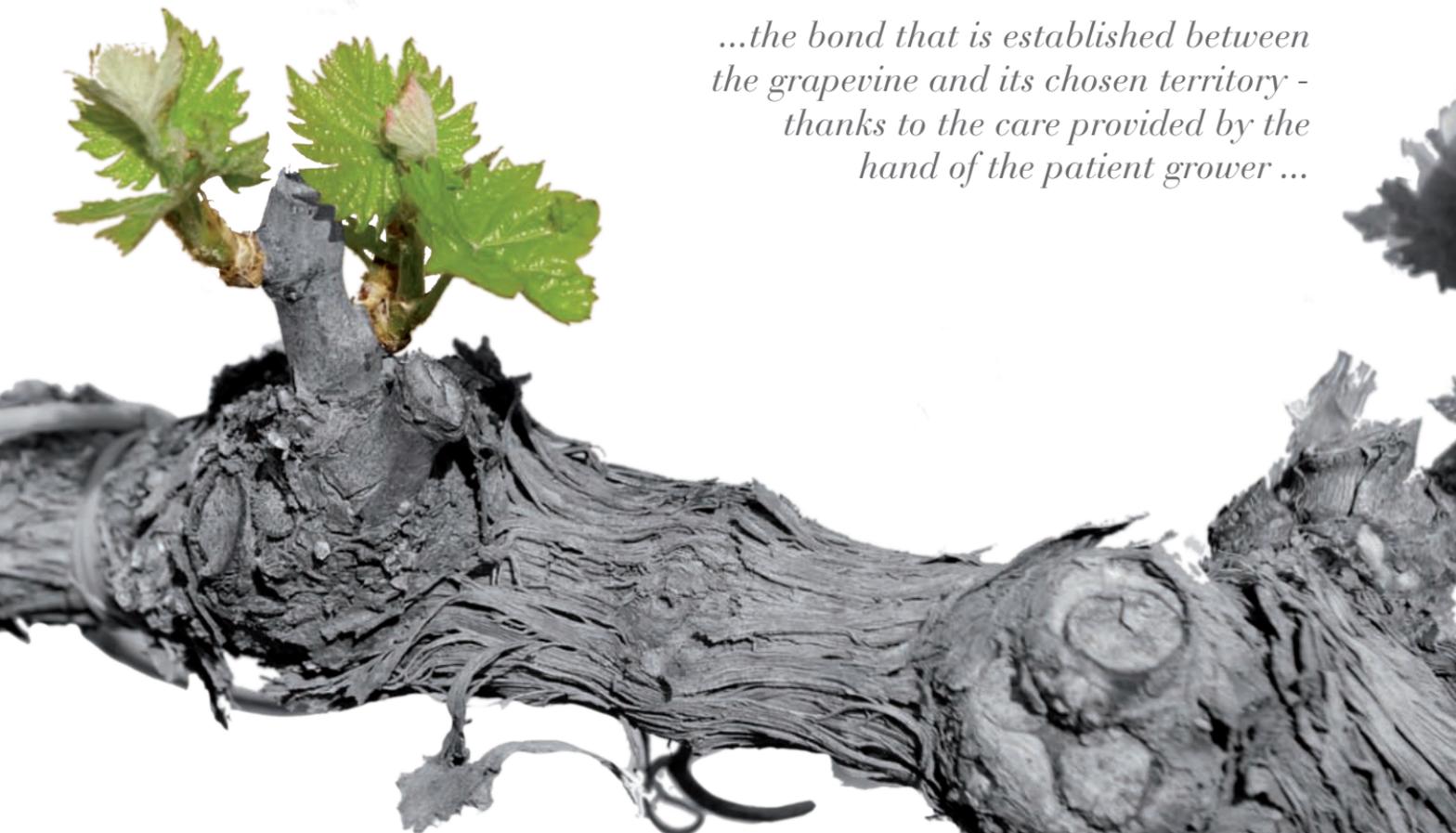


PODERE LA VIGNA

Montalcino - Italia

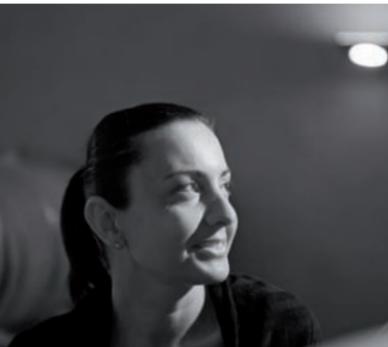


...the earth, the land, the life



*...the bond that is established between
the grapevine and its chosen territory -
thanks to the care provided by the
hand of the patient grower ...*

COMPANY PRESENTATION



The “La Vigna” Estate is situated 7 km north east of Montalcino.

The estate owes its name to the acclaimed potential of these hills for producing top quality grapes.





The farm, in fact, was originally entered in the land register with the name La Vigna or “the vineyard”, which it still bears today. The estate belongs to the Rubegni family, who have farmed the Montalcino land for generations. The company’s vineyards prosper within a marvellous territory, which has always produced exceptional red wines. Four hectares of vineyard are reserved for various clones of carefully selected Sangiovese that enjoy excellent exposure to the sun. The grapes yielded are of the highest quality and allow producing an exquisite Brunello di Montalcino. Today, Adriano Rubegni and his wife Sonia follow the wine production personally and undertake the marketing of the products themselves.







THE VINEYARDS



The Rubegni family's knowledge of the terrain and their long experience of managing the wine production led them, in 1973, to make their first specialised vineyard using modern technical criteria.

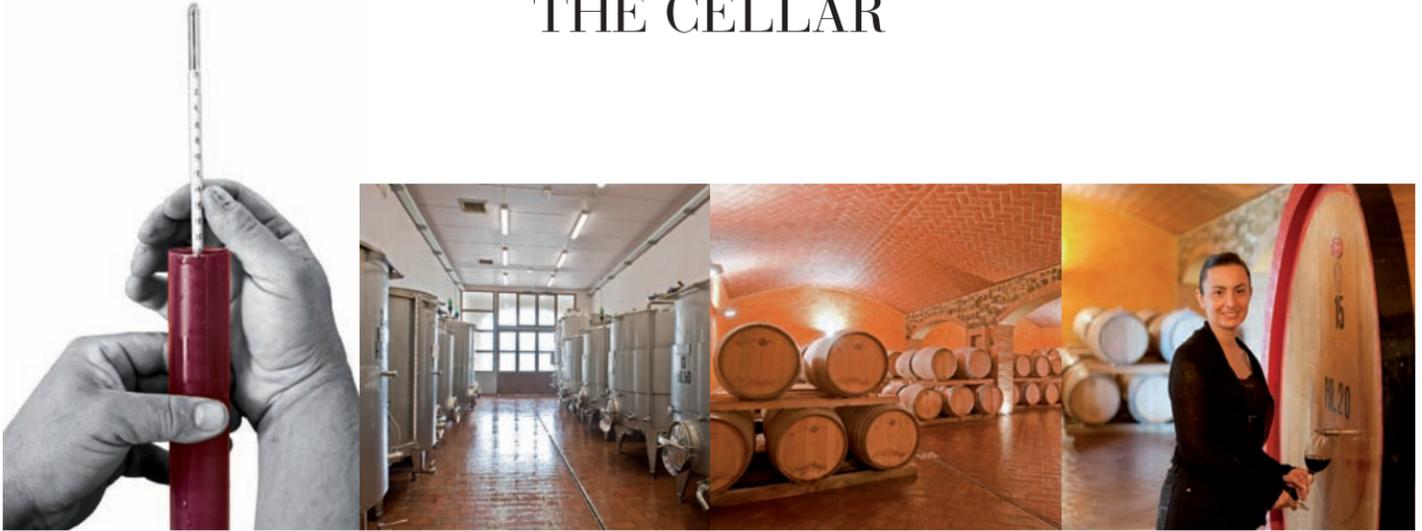
The land they chose, which has a mainly clay and tuff based conformation, typical of this area south of the Siena hills, dominates its surroundings, as it is situated at an altitude around 330 metres above sea level.

A spurred cordon training system was used, with a 2.80 m x 0.90 m plant spacing, as this technique ensures a more balanced ripening of the grapes.

Work such as shoot thinning and cluster thinning is carried out in order to hold production in check and allow optimum phenolic ripening to occur. This is a basic requisite for the quality of the future product.

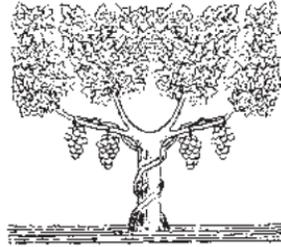


THE CELLAR



The entire transformation process occurs at a controlled temperature in the new underground cellar. After transport in well-ventilated boxes and soft crushing, the carefully selected grapes arrive at modern stainless steel vats. Once fermentation is finished, the Brunello di Montalcino is left to mature for at least three years in small french oak casks and in Slavonia oak barrels, acquiring its flavour in the perfect equilibrium of the large wooden barrels. The Rosso di Montalcino Doc and the Igt “Maritato”, instead, mature exclusively in small French oak casks. Once the wines have terminated their evolution in wood, they are conserved in glass bottles closed with fine natural corks.

THE HISTORY OF THE LABEL





The vines that were already there when the farm was acquired had been grown using a very old method: the vines were “married” to a tree, which was usually a field maple, or a willow, which was useful for the vine because its shoots were used as ties; however, it could also be a mulberry or an olive tree. This method of growing vines, in which they are trained up the trees, is known locally as “a testucchio”. The decision to use a vine “married to a testucchio”, similar to a wife supported by her tree husband, as the symbol of our vineyard, was made in honour of an ancient technique of Celtic origin, further developed by the Etruscans and the Romans, that is still in use today, even though it has almost vanished from our countryside. This union symbolises the bond that is created between the vine and its elected territory, thanks to the care given by man, the farmer.





OUR WINES

and other products



Brunello di Montalcino Riserva
Brunello di Montalcino
Rosso di Montalcino
Maritato
Grappa di Brunello,
Olio Extra Vergine di Oliva



BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita

RISERVA

Composition:

100% Sangiovese Grosso; picked by hand, starting no earlier than September 20th up to the beginning of October.

Characteristics:

impenetrable ruby-red. Intense aromas of blackberry, blueberry and liquorice with a finish reminiscent of cloves. The taste expresses a solid structure with a delicate softness and well-distributed tannins. Extra long and balsamic finish.

Vineyard:

from 320 m to 340 m above sea level, facing south-east and south-west, spurred cordon training system with a 2.80 m x 0.90 m plant spacing.

Fermentation:

in 50 Hl stainless steel vats with cap plunged several times a day, at a controlled temperature for 18 – 20 days.

Maturation:

in small French oak casks and 20/30 hl oak barrels, for 4 years.

Ageing:

in “Bordolese” bottles for a minimum of 6 months.



BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita

Composition:

100% Sangiovese Grosso; picked by hand, starting no earlier than September 20th up to the beginning of October.

Characteristics:

wine of notable refinement. With a dense, ruby-red hue, the bouquet is unleashed in a broad expanse of spices and tobacco leaves, finely blended with notes of forest floor. The wine caresses and enfolds the palate with a fine structure. With silky tannins and an extremely long, fruity finish.

Vineyard:

from 320 m to 340 m above sea level, facing south-east and south-west, spurred cordon training system with a 2.80 m x 0.90 m plant spacing.

Fermentation:

in 50 Hl stainless steel vats with cap plunged several times a day, at a controlled temperature for 18 – 20 days.

Maturation:

in small French oak casks and 20/30 hl oak barrels, for 3 years.

Ageing:

in “Bordolese” bottles for a minimum of 6 months.



ROSSO DI MONTALCINO

Denominazione di Origine Controllata

Composition:

100% Sangiovese, picked by hand from the first week in October.

Characteristics:

a highly elastic wine that offers a fruity bouquet of dog-rose. Alcoholic, with a fine structure that is pleasant to the palate, with warm and precise tannins and an enjoyable, savoury finish.

Vineyard:

from 320 m to 340 m above sea level, facing south-east and south-west, spurred cordon training system with a 2.80 m x 0.90 m plant spacing.

Fermentation:

in 50 Hl stainless steel vats with cap plunged several times a day, at a controlled temperature for 18 – 20 days.

Maturation:

in small French oak casks and Slavonia oak barrels of 20/30 hl, for 6/8 months.

Ageing:

in the bottle, minimum 4 months.



MARITATO

Indicazione Geografica Tipica

Composition:

70% Sangiovese, 30% Merlot.

Characteristics:

compact ruby-red colour with a floral bouquet out of which notes of violet and mulberry emerge. The wine flows through to the palate with floral and fruity overtones. Enjoyable to drink, with a long lingering fruity finish.

Vineyard:

from 320 m to 340 m above sea level, facing south-east and south-west, spurred cordon training system with a 2.80 m x 0.90 m plant spacing.

Fermentation:

in 50 Hl stainless steel vats with cap plunged several times a day, at a controlled temperature for 18 – 20 days.

Maturation:

in small French oak casks for 18/24 months.

Ageing:

in the bottle, minimum 4 months.



GRAPPA DI BRUNELLO

Composition:

Made from Brunello di Montalcino pomace, distilled immediately after devatting using a discontinuous system and with the heads and tails cut off by hand.

Characteristics:

limpid colour, intense, complex aroma that is typical of the variety, a soft, delicate and lingering flavour.

Ageing:

in stainless steel.

Alcohol:

42% Alcohol.



OLIO EXTRA VERGINE DI OLIVA

Characteristics:

intense, fruity flavour, fresh, delicate aroma.

Cultivar:

From Leccino, Frantoiano, Moraiolo and Olivastra Cultivars

Land conformation:

tuff based conformation

Harvest:

Manual harvest in November.

Crushing:

Pressed in traditional presses with extraction at a controlled temperature of between 33 to 35 °C in order to preserve the aroma and fragrance.



HOW TO GET THERE

The “La Vigna”
Estate is situated
7 km north east
of Montalcino

from Siena: follow the Cassia highway for about 32 km and exit at Torrenieri; go in the direction of Sinalunga for about 2 km, until you see the signs for the “Podere La Vigna”.

from the Valdichiana toll exit (A1 motorway) km 34: take the motorway in the direction of Siena, exit at Sinalunga and follow the signs for Montalcino. After San Giovanni d’Asso, 7 km to the right, before Torrenieri.

from Rome: follow the Cassia highway; after San Quirico, exit at Torrenieri and go in the direction of Sinalunga for about 2 km, until you see the signs for the “Podere La Vigna” to the left.

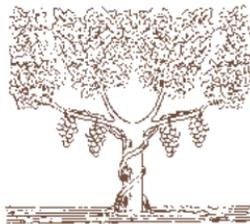
from Montalcino: go in the direction of Siena, take the Cassia highway and exit at Torrenieri. Drive in the direction of Sinalunga for about 2 km, until you see the signs for the “Podere La Vigna” to the left.











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