

Querce Bettina



The estate

Querce Bettina is a family estate located in the south-west side of Montalcino, at an altitude of about 440 meters.

It covers an area of ??about 29 hectares comprising the vineyard DOCG Brunello and Rosso di Montalcino DOC and olive groves. In addition there are arable crops and the adjacent lands for about 6000 square meters. The olive groves has been in production since 1995 and consists of about 530 plants that include a specialized selection of Leccino, Moraiolo and Correggiolo.

In 1999, **Sandra and Roberto** decided to implant the precious vineyard planted with 100% Sangiovese (Brunello), eager to give birth from those lands rich in clay the famous **Rosso and Brunello di Montalcino**. Today that desire has become reality and Querce Bettina signs its Rosso di Montalcino DOC and in 2009 they presented their first Brunello di Montalcino DOCG. The product range of Querce Bettina is completed with the production of **Extra Virgin Olive Oil** and the **Extra Jam of Sangiovese grapes**.

This magical and mysterious land has kept its promise giving generous fruits with scents and strength.

Production

Brunello di Montalcino Riserva D.O.C.G.

Deep ruby to garnet-red in colour. In the mouth, pleasantly dry, warm, full and persistent with consistent tannins. This is a wine benefits further ageing, during which time it will become more rounded. Unfiltered, so may produce a slight sediment.

Food Match

Our Brunello di Montalcino Riserva can be enjoyed by itself, or matched with flavoursome foods such as aged cheeses, game and red meats. It even pairs with bitter chocolate. As with any rich, well structured red wine, avoid drinking it with vegetables that contain a lot of tannins.

Grapevine

Made from 100% Sangiovese Grosso (Brunello), selected throughout the harvest to ensure optimal ripeness of each bunch.

Fermentation in stainless steel until malolactic fermentation is complete, then aged in 22 hl Slavonian wood casks for around 48 months. The wine is then aged in bottle for over 12 months. Released at least six years after the vintage.

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Grapevine

Made from 100% Sangiovese Grosso (Brunello), selected throughout the harvest to ensure optimal ripeness of each bunch.

Fermentation in stainless steel until malolactic fermentation is complete, then aged in 22 hl Slavonian wood casks for around 36 months. The wine is then aged in bottle for over 12 months. Released at least five years after the vintage.

Rosso di Montalcino DOC

Ruby red in colour, with plenty of red flowers and berries on the nose. Good body, rounded and

harmonious, with a long finish. This wine is not filtered, and can therefore give rise to slight sediment.

Food Match

Pasta dishes with meat sauces, soups, aged cheeses and cold cuts, roasted meats. Avoid pairing with bitter foods and vegetables rich in tannins (lemons, spinach, fennel, anise, artichoke, etc.)

Grapevine

Made from 100% Sangiovese Grosso (Brunello), selected by hand throughout the harvest.

Fermentation in stainless steel until malolactic fermentation is complete, aged in 500 litre French wood casks (Allier) for 12 months. Aged in bottle for 8 months before release. Generally released from September two years after the vintage.

Il Campone Rosso di Toscana IGT

Bright ruby with violet flecks pointing to the introverted, youthful nature of this wine. Highly fragrant with aromas of forest fruits and wild flowers making it easily accessible and a great accompaniment to pasta, risotto, soups as well as lighter meat dishes, in particular pork.

Made from 100% Sangiovese Grosso.

Fermentation and vinification in stainless steel including malolactic fermentation. Aged in bottle for a month before release and available on the market the year after harvest.

Olio Extravergine IGP Toscana

Green colour with aromas covering the artichoke and green bean spectrum. Bitter and peppery. Particularly good with raw food, particularly vegetables as well as on soups and salads.

Olives from the **Leccino**, **Correggiolo** and **Moraiolo** varieties.

The oil is extracted mechanically in a cold press (temperature controlled around 27°C). Our olive grove is at around 400m above sea level and we cultivate Leccino, Correggiolo and Moraiolo varieties. The olive trees (around 550 in total) are cared for without the use of pesticides and fly control is carried out with a prevention system called Ecotrap, which ensures the olives are not contaminated.

The harvest is done by hand during the second part of October and the oil is extracted no longer than 36 hours after olives have been picked utilizing traditional technology at the press house located in Borgo Santa Rita (GR).

Grappa di Brunello

In the interest of not wasting good things in life that can have a purpose, the vinacce (skins, seeds, stalks) left after maceration following fermentation of our Brunello di Montalcino and Rosso di Montalcino are delivered for processing to the distillery A & G s.a.s. di Colle Val D'Elsa in Pian dell'Olmino.

Pot stills that operate in a water bath are used, for optimal distillation of this fine spirit. Production is limited to 400 bottles a year.

Confettura Extra di Uva Brunello

Each year, before the harvest we find ourselves with many ripe bunches of Sangiovese – too many to attain the very highest quality for Brunello. Therefore we undergo a selection process leaving the very finest bunches on the vine and dropping the rest of the fruit. We are not of the generation that appreciates waste, so we make a unique jam out of the dropped fruit by adding sugar (around 30-35%) and a natural thickener extracted from the fruit (pectin).

Characteristics

Aromas and flavours of grape must as well as a slightly set texture making it highly suited to spreading on bread with butter for breakfast. We also enjoy it with fresh cheese (cottage cheese, cream cheese and ricotta) it also contrasts well with fully flavoured cheese (pecorino and alpine cheese). The organoleptic details are the same as the wine with the presence of polyphenols and anthocyanins (you even find greater concentration as the jam has not undergone fermentation).

Tasting

First steps in Montalcino

Tasting of:

- **Rosso di Montalcino DOC**
- **Brunello di Montalcino DCG**
- **Olio Extra Vergine di Oliva**

Il Brunellista

Tasting of:

- **Il Campone Rosso IGT di Toscana**
 - **Rosso di Montalcino DOC**
 - **Brunello di Montalcino DOCG**
 - **Grappa di Brunello**
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Not Only Brunello

Tasting of:

- **Olio Extra Vergine di Oliva**
- **salumi toscani e pecorino di Pienza DOP**
- **Rosso di Montalcino DOC**
- **Brunello di Montalcino DOCG**
- **Confettura di uve Sangiovese coltivate a Montalcino**
- **Grappa di Brunello**

Tours and tastings are available throughout the year for all those who want to touch the

fascinating world of wine.

Ttours are in Italian and English.

Minimum 2, maximum 8 participants.