Wine Travels For You
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Quercecchio winery

The estate

The **Quercecchio estate** is located in Montalcino in the Province of Siena, one of Tuscany's most famous areas renowned for the beauty of its art and nature and its extraordinary fine wines: Brunello di Montalcino docg and Rosso di Montalcino doc.

The Quercecchio Winery is one of the area's historical Brunello di Montalcino cantinas and is well worth a visit to enjoy not just its panoramic location, but its wines as well

The Quercecchio estate has a long history and documents mentioning it as a "convent with fields" belonging to the Monte Oliveto Maggiore monastery date to the late 14th and the late 17th century.

The estate spreads over 230 hectares of woodlands, fields for pasture, crops, olive groves and vineyards.
The Sangiovese varietal, which is the grape used to make **Brunello di Montalcino DOCG**, **Rosso di Montalcino DOC** and **Vino IGT Rosso Toscano**, is grown and cultivated here with great passion.
We have fine **Grappa di Brunello** distilled from grape pomace which guarantees a pleasant smoothness and a fresh and fruity bouquet.

From the olive groves on the estate, some with centuries-old trees, we also make an excellent quality extra-virgin olive oil that is light in flavour, free of acids, slightly bitter to the taste and boasts a nice intense green colour.

The estate has been the property of the **Salvioni family** for five generations now, and Maria

Grazia Salvioni has directed her efforts to the growing and making of fine wines, which she personally oversees.

Products

Brunello di Montalcino D.O.C.G.

The Registered and Certified Destination of Origin red wine (DOCG) has a ruby-red colour, with a rich aroma containing hints of vanilla, violets and cherries and a robust flavour that is warm and generous. It is at its best after having been decanted into a wide carafe that lets it air. Ideal with roasted meats, game, strong cheeses and flavourful dishes.

It is made in the traditional way with modern technology from the sangiovese varietal known in Montalcino as “Brunello”.

After a careful selection in the vineyard, the picked and crushed grapes are then fermented in temperature-controlled steel vats that are often stirred and left to macerate in their skins for a long time.

After vinification the wine is allowed to age for at least three years in barrels made from Slavonia wood and French oak. Four years after the harvest it is bottled and then continues its aging process in the bottle for at least four months.

When a harvest yields a particularly good vintage a small amount is left to age for yet another year in the barrel and, after bottling, continues to age for another six months before it goes on the market. The label on these bottles is distinguished by “Riserva”.

Organoleptic Qualities

Colour
Ruby-red with flashes of garnet

Aroma
A full nose with hints of wild fruit

Flavour
Full-bodied and decisive, warm, velvety and balanced

Accompaniment
Goes well with flavourful Italian cuisine, especially roasted meat and seasoned cheeses

Suggestions
If possible, open the bottle several hours before serving. Ideal temperature 18-20°C.

Drink from wide open-mouthed wine glasses.

Rosso di Montalcino D.O.C.

Red Registered Destination of Origin wine (DOC)
A bright red wine with a strong aroma and a dry full-bodied flavour. This wine is considered the little brother of “Brunello”, but only because, although made from the same grape, it is aged in the barrel for only one year.
It is a ready-to-drink wine that is always good with any meal.

Organoleptic Qualities

Colour
Ruby red

Aroma
Fresh and characteristic, pleasantly fruity

Flavour
Delicate, well-balanced and persistent

Accompaniment
Pasta with meat sauce, mushrooms, truffles, veal, chicken and pork

Suggestions
If possible, open the bottle to air for about an hour before serving at a temperature of 18-20°C.
Drink from wide open-mouthed wine glasses.

I.G.T. Rosso Toscano

A red Regional Geografical Indication (IGT) wine from vineyards listed in the Sant’Antimo DOC registry. It has an intense red colour, a dry and spicy aroma and a full typical structure. Goes well with flavourful dishes.

Grappa di Brunello

Grappa distilled from grapes from our registered Brunello vineyards. The grapes are only lightly crushed so that the best qualities of the raw material are distilled. On the same day they are harvested they are sent to the Nannoni Distillery to be expertly transformed into grappa.
We sell two types of grappa:
The first is a dry and gentle white grappa that still harbours the aroma of the grapes it was made of. It is sold in 700ml and 500ml bottles.

The other grappa has an amber colour and was aged in cherry-wood barrels at the distillery. It is an especially fine grappa enjoyed by even the finest of connoisseurs. It is sold elegant in 500ml bottles.

Olio Extravergine di Oliva

The Quercecchio estate also produces fine extra-virgin olive oil from olive trees growing on the estate, some of which are over a hundred years old.
As soon as they are harvested, the olives are taken for pressing at a local oil press equipped with modern technology.
The oil is light, free of acids and has a nice intense green colour, a slightly bitter flavour and is ideal for bruschetta, dressing salads of all types and over the ***al-dente*** pasta dishes the Mediterranean diet is so famous for.

Wine tasting

A glass of tradiction

Guided tour of the winery with an explanation of how to make wine.

Tasting of:

- **Rosso di Montalcino DOC**
- **Brunello di Montalcino DOCG**
- **Olio extravergine di oliva**

Calendar

Visits and tastings are available through all the year for whom that wish to touch in a real way the wonderful wine world.

Visits are done in italian and english language

Minimum 2, maximum 8 people