

## Padelletti



## The estate

**The Padelletti family** is one of the oldest in the city of Montalcino. Over time, and since immemorial time, the generations have followed bringing the various family members to play the liberal professions such as doctors, lawyers, engineers, and university professors, far from Montalcino and often from Italy. But never Montalcino roots have been forgotten because they always have at least one family member who has returned to Montalcino to take care of their land and to share the ups and downs of the city. Personally involved in military and The Padelletti family is one of the oldest in the city of Montalcino. Over time, and since immemorial time, the generations have followed bringing the various family members to play the liberal professions such as doctors, lawyers, strategic defense of the city since the thirteenth century, has always protagonists of economic life and ever actors in the elaboration of the social fabric, the Padelletti have always loved and respected the traditions of the city and of their land, not disdaining however, to return from a long stay abroad of modern and progressive ideas that could improve the quality of life and agricultural production without affecting its substance and uniqueness.

## Products

In the IXXth and in the first decades of the XXth the family is considered one of the richest families in agricultural property. But not surprisingly, though, since ancient times, the vineyards have been planted and cultivated in "Rigaccini" farm, fertile valley that rises in a gentle slope at the foot of the Montalcino hill on the east side of the fortress, behind which every night from the vineyards you can see the sun goes down. 'And a land rich in water; wherever arising sources, over the millennia, here they deposited debris and volcanic ash, the fruit of the ancient eruptions of Mount Amiata, which gives the ground a particular humus that gives the wine a richness, with an aroma and a force very difficult to reproduce elsewhere. From about 6 hectares of vineyards called Brunello di Montalcino DOCG, and then from about 48 tons of grapes, they are chosen and selected each year no more than 10 tons for a maximum production of 7000/8000 bottles, intended for an audience of quality and wine lovers.

The aging shuns exasperated modernity and is patiently carried out in full respect of tradition, in oak barrels of 25/30 quintals of Slavonia each, followed daily, controlled and gone along for years. Even our winery wants to continue to live with respect for culture and tradition of the city of Montalcino and the family continues to be there, in the basement of the street Padelletti home, where many Padelletti generations have lived, over the walls of the city that the architect Giovanni Padelletti built and defended from the Spanish invaders. The result is a strong Brunello, ancient, generous in flavor and, of intense color that provides vivid emotions to those who want to taste, along with a good wine, a bit of history and culture of the town of Montalcino.

The products are the Brunello di Montalcino DOCG, Rosso di Montalcino DOC, Grappa and also the extra virgin olive oil.

## Wine tasting

**Tasting of:**

- Rosso di Montalcino DOC
- Brunello di Montalcino DOCG
- Grappa di Montalcino
- 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 persons