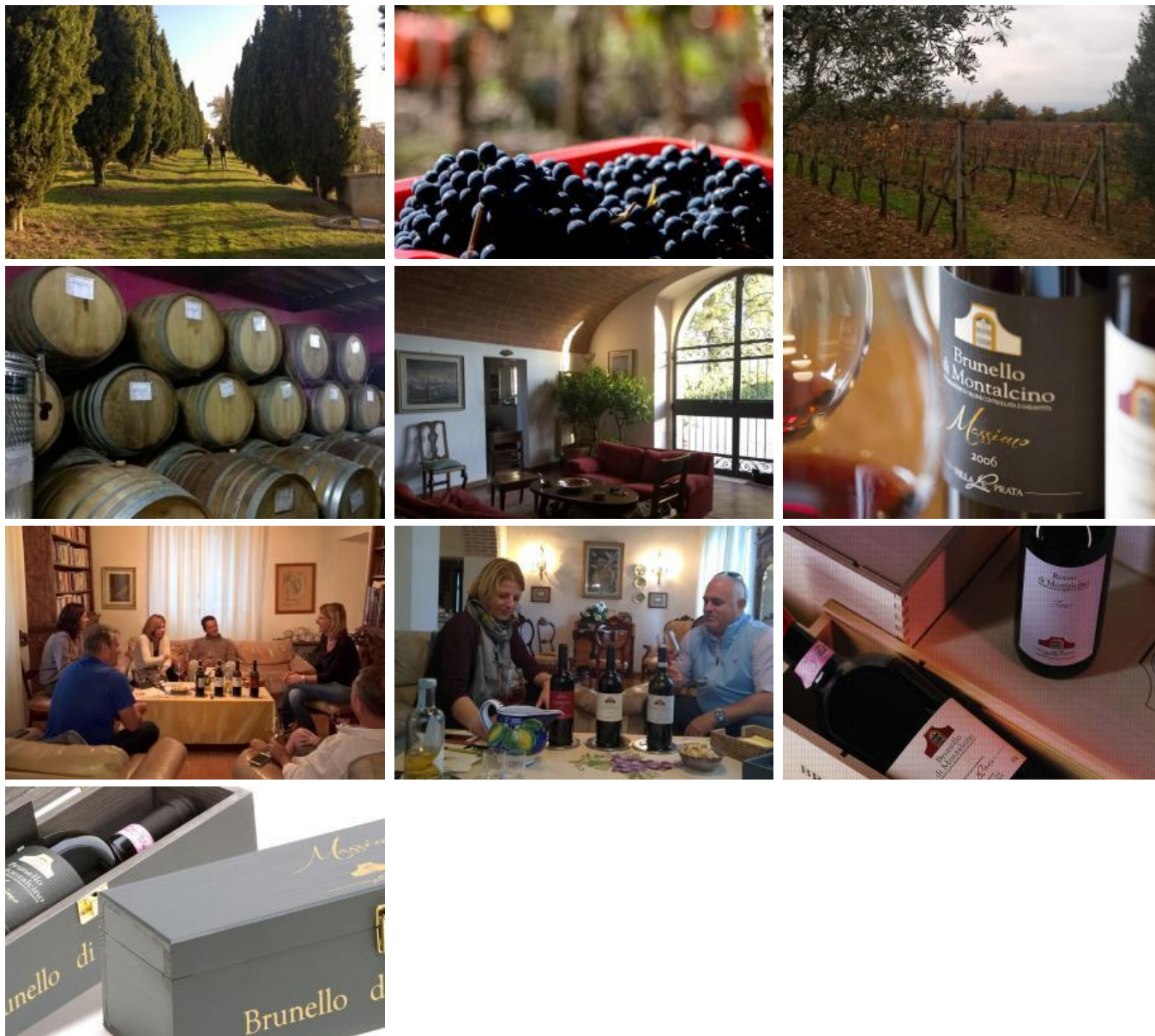


## Villa Le Prata



## The estate

**Villa Le Prata** was built in the 1860 by Count De' Vecchi. Later, the house became the country home of the Bishop of Montalcino.

Massimo Losappio and his wife, Marialuce, acquired the Villa in 1980.

Driven by a passion for wine and the pleasure of sharing the bounty of this land with friends, Prof. Losappio chose to plant the first hectare of vineyard near the Villa, at 500 meters above sea level.

Subsequently, he planted two more vineyards in the area of Castelnuovo Dell'Abate, at 200 and 250 meters above sea level.

These three vineyards in three different areas create the perfect combination of aromas and perfumes offered by the altitude and the body and structure found only in this land south of Montalcino.

We currently produce 15,000 bottles of **Brunello di Montalcino**, 5000 of **Rosso di Montalcino** and only in the best vintages, 600 bottles of **Brunello di Montalcino Selection / Reserve "Massimo"**.

Villa Le Prata is a very small winery where the members of the family work with great passion to obtain only highest quality wines.

## Products

### **Brunello di Montalcino D.O.C.G.**

It is produced in three different vineyards with altitudes ranging from 210 to 510 metres above sea level. Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of approx. 3.5 years in French tonneaux of 5 hl and 7 hl and in Slavonian oak barrels of 30 hl.

It rests for five months in the bottle before being tasted.

### **Rosso di Montalcino D.O.C.**

Produced in three different vineyards at altitudes that range from 210 to 510 metres above sea level, it is the youngest and freshest expression of Sangiovese scents.

Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of approx. one year in French tonneaux of 5 hl and 7 hl and in Slavonian oak barrels of 30 hl.

### **Brunello di Montalcino Riserva "Massimo" D.O.C.G.**

**"Massimo"** is the selection of the best wine of the estate, produced only during great vintages and in the limited number of 600 bottles. Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of approx. 4.5 years in French tonneaux of 5 hl and in Slavonian oak barrels of 30 hl. It rests for five months in the bottle before being tasted.

The name of this wine originates from the desire of the estate owners to remember Professor Massimo Losappio, who arrived in Montalcino in 1970 for a brief work experience and fell in love with this land, its colours, harmony and people. Massimo was fond of his work, consisting of constant research and study, passion and love for fellowmen. Faithful to his spirit, passion drove him to purchase the vineyards belonging to the estate and located in three different areas, with

the absolute desire to enclose in a single bottle the most authentic atmosphere of the Montalcino land.

"Massimo" Brunello produced in a limited number of bottles, approx. 600, is obtained from the selection of the best cellar wine, aged in a single tonneaux for an additional year, compared to Brunello.

"Massimo" is produced only in great vintages.

\* Brunello di Montalcino DOCG Selezione/Riserva "Massimo" is available in a wooden case containing one or three bottles.

## Wine tasting

### *Sangiovese Grosso*

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

Tasting of:

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

## Calendar

Le visite e le degustazioni sono disponibili durante tutto l'arco dell'anno per tutti coloro che desiderano toccare con mano l'affascinante mondo del vino.

Le visite sono in lingua italiana ed inglese.

Minimo 2, massimo 8 partecipanti.