

## Tricerchi Castle



### The estate

The estate is situated on the north side of **Montalcino** and extends for 400 hectares, of which thirteen are cultivated as vineyards.

In the centre stands the **castle**, originally built in the thirteenth century by the **Altesi family** and completed in 1441 by the **Tricerchi family**. It served as a fortress for pilgrims marching to Rome on the **Francigena road**. Many of its decorative and structural features have been attributed to Baldassare Peruzzi.

In the sixteenth century the castle was occupied for a time by the Spanish who made it their own stronghold.

Until it went back into the hands of the Tricerchi's when it once again became a fortress for pilgrims on their way to the Vatican.

It was during the sixteenth century that the chapel, originally located within the fortified walls (as demonstrated by the presence of the belfry), was relocated to the path to the front of the castle and dedicated to the Virgin of the Veil. A fragment of the Veil, certified by a Papal Bull, is still in the church.

In 1982 the Altesi castle was declared as an artistic and historical heritage site.

The **Tricerchi family** was a part of the Sienese oligarchy, as shown by their membership of the 'Monte di Nove' which, from the twelfth century, monopolised control of Siena.

Their members were the 'Provveditori delle Biccheme', a body approved by the Constitution, which took care of the finances of the Republic and depended on the monks of San Galgano (considered the least corruptible).

Under the Grand Duchy, they were elevated to noble rank and continued to carry out important tasks associated with public administration such as recruitment and cultural activities.

Men-at-arms from the Tricerchi family fought in a number of battles, including the Battle of Monteperti which took place on September 4th 1260, and mention should be made of Alessandro, a knight of 'degli Alti Pensieri' whose motto was 'Non in latera pro nos'.

In the seventeenth century Carlo Tricerchi was a patron and dedicated himself to the arts, a fact borne out by a painting from 1650, inspired by the Nativity, which depicts him along with his family.

In 1820 the last of the Tricerchi's, Porzia, married a baron Finetti. Then, missing a line of descent, the castle passed to a nephew **Falzacappa**, his wife **Maddalena (Nena)** and their first born **Giulio (Iulio) Squarcia**.

The hillside underlying the castle is covered with vineyards that extend to the lake below which, in ancient times was used to supply domestic water for irrigation.

## Vineyards

The vineyards are divided into seven plots, each cultivated in the same way with the vines cordon trained. They are '**The Veil**', '**The Castle**', '**Sant' Anna**', '**The Lake**', '**The Cypress**', '**The Plain**' and '**The New Vineyard**'.

## Cellars

The cellar is situated where, in the fifteenth century, the **Tricerchi family** thought was the best place.

In the dungeon, the temperature is almost constant all year round thanks to the enormously thick walls and the tunnels that run above and below.

In part of the structure it's still possible to see ancient features including the granary that survived the last restoration.

Everything in this part of the castle is as it was **600 years ago** and traditional methods have been conserved, even with the inevitable help of technology. This is where ageing of the wine takes place.

After the ageing process, the bottles complete their improvement in a different area, dark and at a perfect temperature, in order to satisfy the taste of those who appreciate the noble wines.

## Products

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

#### BRUNELLO DI MONTALCINO DOCG

##### GENERAL SPECIFICATIONS

**Altitude:** 60 – 85 Mt S.L.M. Exposure:  
Nord/Est.

**Soil:** Clayey – Sandy.

**Vine Training System:** Guyot.

**Density:** 5.700 plants/ha – 1ha=2.471 acres.

**Vineyards age:** 6 years.

**Crop Yield/Ha.:** 110 ql.

**Crop Yield/Plant:** 1.7 kg.

**Harvest:** September – by hand.

**Alcohol:** 13.0%

**Vinification:** after being destemmed the grape is pressed and cooled to 8-10°C in the press. The must is then decanted naturally and then, once clear, transferred to stainless steel tanks and inoculated with selected yeasts, and fermented at a temperature not exceeding 12°C.

**Bottled:** after a 2-3 months in stainless steel.

**Barrel ageing:** no.

**Bottle ageing:** 4 -8 Months.

##### ORGANOLEPTIC PROPERTIES

**Appearance:** straw yellow.

**In glass aroma:** intense, fruity with note of citrus, apricot and pineapple.

**In mouth sensations:** fresh, balanced, long, slightly mineral.

**Final comment:** harmonious, ready.

**Suggestions:** aperitif, fish, every meal with elegant and delicate flavours.

**Serving temperature:** 12 – 14°C.

**Annual production:** 6.600 bottles.

**Packaging:** 750 ml. – flat carton by 6 bordeaux bottles.

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

### **GENERAL SPECIFICATIONS**

**Altitude:** 300 mt.

**Exposure:** south-west.

**Soil:** medium texture, clayey-sandy, rich in structure.

**Vine Training System:** spurred cordon.

**Density:** 4.000 plants/ha (1618 plants/acre).

1ha=2.471 acres.

**Vineyards age:** 12 year.

**Crop Yield/Ha.:** 5.3 t.

**Crop Yield/Plant:** 1.3 Kg.

**Harvest:** end of September – by hand. Alcohol: 13,5%

**Vinification:** maceration in stainless steel vats at 23°C controlled temperature for 10 days.

The malolactic fermentation continues for 1 months.

**Barrel ageing:** barrel and 15 and 20hl Slavonic oak casks for 18 months.

**Bottle ageing:** not less than 4 months.

### **ORGANOLEPTIC PROPERTIES**

**Appearance:** limpid, deep ruby.

**In glass aroma:** tasteful, fruity, cherry and strawberry confiture, slightly spicy with notes of black pepper.

**In mouth sensations:** warm, smooth, slightly

tannic with mineral notes, balanced, intense, long, fine.

**Final comment:** harmonious, better after 2015.

**Suggestions:** perfect with meat, ripe cheese or simply to enjoy.

**Serving temperature:** 20°C, open 1 hours before serving.

**Annual production:** 20.000 bottles.

**Packaging:** 0.75 l. – flat carton by 6 bordeaux bottles.

## IULI'O IGP TOSCANA

### GENERAL SPECIFICATIONS

**Altitude:** 300 mt. Exposure: South-West.

**Soil:** medium texture, clayey-sandy , rich in structure.

**Vine Training System:** Spurred cordon.

**Density:** 4.000 plants/ha (1618 plants/acre)  
1ha=2.471 acres.

**Vineyards age:** 12 years.

**Crop Yield/Ha.:** 5.3 t.

**Crop Yield/Plant:** 1.3 Kg.

**Harvest:** end of September – by hand.

**Alcohol:** 13.5%

**Vinification:** maceration in stainless steel vats at 23°C controlled temperature for 10 days. The malolactic fermentation continues for 1 month.

**Barrel ageing:** barrel for 6 months.

**Bottle ageing:** 1 month.

### ORGANOLEPTIC PROPERTIES

**Appearance:** limpid, deep ruby.

**In glass aroma:** tasteful, fruity, cherry and strawberry, slightly spicy.

**In mouth sensations:** warm, smooth, slightly tannic, intense, balanced, long, fine.

**Final comment:** harmonious, better after 2015.

**Suggestions:** perfect as drink, with pasta, light main courses.

**Serving temperature:** 18-20°C.

**Annual production:** 25.000 bottles.

**Packaging:** 0.75 l. – flat carton by 6 bordeaux bottles.

## NEN'A IGP TOSCANA

### GENERAL SPECIFICATIONS

**Altitude:** 60 – 85 Mt S.L.M. Exposure: Nord/Est.

**Soil:** Clayey – Sandy.

**Vine Training System:** Guyot.

**Density:** 5.700 plants/ha – 1ha=2.471 acres.

**Vineyards age:** 6 years.

**Crop Yield/Ha.:** 110 ql.

**Crop Yield/Plant:** 1.7 kg.

**Harvest:** September – by hand.

**Alcohol:** 13.0%

**Vinification:** after being destemmed the grape is pressed and cooled to 8-10°C in the press. The must is then decanted naturally and then, once clear, transferred to stainless steel tanks and inoculated with selected yeasts, and fermented at a temperature not exceeding 12°C.

**Bottled:** after a 2-3 months in stainless steel.

**Barrel ageing:** no.

**Bottle ageing:** 4 -8 Months.

## **ORGANOLEPTIC PROPERTIES**

**Appearance:** straw yellow.

**In glass aroma:** intense, fruity with note of citrus, apricot and pineapple.

**In mouth sensations:** fresh, balanced, long, slightly mineral.

**Final comment:** harmonious, ready.

**Suggestions:** aperitif, fish, every meal with elegant and delicate flavours.

**Serving temperature:** 12 – 14°C.

**Annual production:** 6.600 bottles.

**Packaging:** 750 ml. – flat carton by 6 bordeaux bottles.

## **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 by appointment from Monday to Friday at 10.30 – 15.30 and 17.30

From 1th april to 30th october every day at 15.30 and 17.30

The wine tasting will be done after the guided visit in the cellar. The visit and the tasting last 60 minutes more or less.

Visits are done in italian, english and french language

## **Wine tasting**

### **“Brunello wine in an ancient courtyard”**

History and innovation blend in one tour to the modern vinification cellars set in the ancient dungeons of the castle. The tour is completed with wine tasting. Three types of wine are offered for tasting in an ancient guard station courtyard dating back to the 15<sup>th</sup> century.

### **3 types of wine of your choice**

**NeN'a Vermentino Suvignon**  
**IuLi'o IGP Sangiovese**  
**Rosso di Montalcino**  
**Brunello di Montalcino**

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### **“ The Castle “**

The tour through the castle, the cellars, and the vineyards. The tour is completed with wine tasting.

The tour starts by the ancient main entrance, which gives the opportunity to see the castle's defensive wall. At the end of the tour the guests visit the 16<sup>th</sup> century bridge created by Baldassarre Peruzzi and Cappella della Vergine, still preserving the relic of a fragment of Maria Virgin's Veil.

In the course of this tour the guests visit Sangiovese Grosso vineyards and the ancient medieval cellars and learn more about the wine production process. The tour is completed with wine tasting. Four types of wine are offered for tasting in an ancient guard station courtyard dating back to the 15<sup>th</sup> century.

### **4 types of wine of your choice**

**NeN'a Vermentino Suvignon**  
**IuLi'o IGP Sangiovese**  
**Rosso di Montalcino**  
**Brunello di Montalcino**

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### **“ The ancient savours “**

The tour through the castle, the cellars, and the vineyards. The tour is completed with wine

tasting.

The tour starts by the ancient main entrance, which gives the opportunity to see the castle's defensive wall. At the end of the tour the guests visit the 16<sup>th</sup> century bridge created by Baldassarre Peruzzi and Cappella della Vergine, still preserving the relic of a fragment of Maria Virgin's Veil.

In the course of this tour the guests visit Sangiovese Grosso vineyards and the ancient medieval cellars and learn more about the wine production process. Brunello di Montalcino and wine selection tasting in an ancient 15<sup>th</sup> century guard station courtyard is accompanied by a typical first dishes and a choice of cheese, cold cuts and local specialties of Tuscany region.

### **Complete winetasting**

**NeN'a Vermentino Suvignon**

**IuLi'o IGP Sangiovese**

**Rosso di Montalcino**

**Brunello di Montalcino**

**Typical first dishes**

**Typical Tuscan cold cuts**