

ERCOLANI



AZIENDA AGRICOLA

Georgia's **Top Selection**



VINO SPUMANTE DI QUALITÀ

Brut Millesimato



Perle di Gio



Winemaking

This fresh sparkling wine is made exclusively from Sangiovese grapes, grown using sustainable methods and hand-harvested to ensure maximum quality. The winemaking process includes sparkling through the Long Charmat Method, with 12 months of maturation on the lees. This approach creates delicate bubbles and a fine perlage, preserving the freshness of the grapes while adding aromatic complexity.

The use of the Long Charmat Method enhances the fresh and fruity characteristics of Sangiovese, resulting in a sparkling wine that truly reflects the identity of the grape and its territory. The 12-month lees aging gives the wine an elegant structure and a refined aromatic bouquet. During this period, the primary aromas of the grapes harmoniously integrate, creating a balance between freshness and complexity.



Grapes

100%

Sangiovese
(Prugnolo Gentile)



tasting notes

The wine shows a bright, crystal-clear color. On the nose, it offers fruity aromas reminiscent of apple, citrus, and pear, while on the palate it reveals a citrusy, slightly tangy flavor. The bubbles are very delicate and creamy, making the tasting experience pleasant and enveloping.

dominant aromas



Acacia blossom



Lemon



Grapefruit



Apple



Pear

VINO NOBILE DI MONTEPULCIANO “PIEVE VALARDEGNA”

Denominazione di Origine Controllata e Garantita



information

The “Pievi” classification of Vino Nobile di Montepulciano is a new category that highlights the region’s historical roots and territorial identity. Inspired by ancient rural parish churches that once served as cultural and administrative centers, it revives their traditional boundaries. This system celebrates both Montepulciano’s heritage and the unique vineyard diversity that shapes different expressions of Prugnolo Gentile, the local Sangiovese clone.



grapes

93%

Sangiovese
(Prugnolo Gentile)

7%

Canaiolo Nero



aging

12 months of aging in 20-hl Slavonian oak casks, followed by 12 months in 500-liter French oak tonneaux and 225-liter French oak barriques, and an additional 4 months in concrete tanks.



tasting notes

This wine is well-balanced and intense, with a deep, vibrant color. It offers aromas of ripe red fruits, floral notes, delicate spices, and a hint of oak. On the palate, it shows good depth, a medium to full body, firm yet mature tannins, and refreshing acidity. Canaiolo Nero adds softness and roundness to the Sangiovese, resulting in a wine that is both powerful and elegant.

sentori dominanti



Violet



Forest Floor



Plum Jam



Cherry



Toasted notes
and spices



Plum

VINO NOBILE DI MONTEPULCIANO RISERVA

Denominazione di Origine Controllata e Garantita



Winemaking

This wine is made exclusively from Sangiovese grapes, specifically the Prugnolo Gentile variety. The harvest is carried out by hand, ensuring a careful selection of the best clusters. Every stage of production follows an artisanal approach, reflecting a commitment to vineyard care and meticulous winemaking.



Grapes

100%

Sangiovese
(Prugnolo Gentile)



Aging

The wine matures for 2 years in large Slavonian oak casks, a wood that adds structure and complexity without overpowering the character of the grapes. After this period, it completes its aging with an additional year in the bottle, refining its qualities before release.



Tasting notes

The result is a structured and well-balanced wine with remarkable aromatic intensity. On the nose, it opens with floral notes of violet, followed by fruity hints of plum jam and cherry. On the palate, the freshness of Sangiovese is supported by good acidity. Its complexity is enriched by spicy notes of black pepper and cloves, along with a subtle minerality and touches of tobacco. The persistent finish offers a sense of elegance and refinement.

Dominant Aromas



Violet



Plum jam / Plum



Cloves



Tobacco



Minerality



Black Pepper



VINO NOBILE DI MONTEPULCIANO RISERVA

Denominazione di Origine Controllata e Garantita



Winemaking

This wine is made from a selection of the finest Sangiovese, Canaiolo Nero, Colorino, and Mammolo grapes, all grown using traditional methods. The harvest is carried out by hand, ensuring that only the healthiest and ripest clusters are selected. Every stage of production—from crushing to bottling—is performed with meticulous attention to detail and strict quality control.



grapes

90%

Sangiovese
(Prugnolo Gentile)

10%

Colorino
Mammolo
Canaiolo Nero



Aging

The wine matures for two years in large Slavonian oak casks, a process that promotes the extraction of soft tannins and delicate aromas. This is followed by an additional year of aging in small French oak barrels (tonneaux and barriques), which further enriches its aromatic profile. Finally, the wine completes about one year of bottle aging, enhancing complexity and integrating the aromas before release.



Tasting Notes

This wine presents itself as structured, balanced, and intense, with a harmony that enhances its defining qualities. In the glass, it displays a deep, vibrant color. On the nose, the floral intensity of violet blends with fruity notes of plum jam, creating a complex bouquet. On the palate, its solid structure is complemented by a pleasant freshness, while the well-managed aging adds depth and elegance, making every sip a satisfying experience.

Dominant Aromas



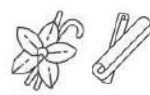
Violet



Plum jam



Cloves



Vanilla and
Cannella



Licorice and
chocolate



Black Pepper

VINO NOBILE DI MONTEPULCIANO RISERVA

Denominazione di Origine Controllata e Garantita



Sua Eccellenza



Winemaking

SUA ECCELLENZA affina per un totale di 6 anni prima di essere immesso in commercio. Dopo 2 anni di maturazione in botti grandi di rovere di Slavonia, il vino viene trasferito in botti piccole (tonneaux e barrique) sempre di rovere di Slavonia per 1 anno. Successivamente, trascorre 1 anno in botti piccole di rovere francese, prima di completare il processo con 2 anni di affinamento in bottiglia. Questo lungo periodo di invecchiamento conferisce complessità e profondità al vino.



grapes

95%

Sangiovese
(Prugnolo Gentile)

5%

Colorino
Mammolo
Canaioolo Nero



aging

SUA ECCELLENZA® ages for a total of 6 years before being released. After 2 years of maturation in large Slavonian oak casks, the wine is transferred to small Slavonian oak barrels (tonneaux and barriques) for 1 year. It then spends an additional year in small French oak barrels, before completing the process with 2 years of bottle aging. This extended aging period gives the wine remarkable complexity and depth.



Tasting notes

This wine is highly structured, balanced, and harmonious, with remarkable aromatic intensity. On the nose, it offers floral notes of dried violet, accompanied by fruity hints of plum jam and spirit-soaked plum. On the palate, elegance blends with a spicy bouquet featuring black pepper, cloves, cocoa, coffee, and leather, creating a complex and refined tasting experience.

Dominant Aromas



Violet



Plum Jam



Black Pepper and
cloves



plum in
spirits



Leather



Cocoa and
coffee

VINO NOBILE DI MONTEPULCIANO RISERVA

Denominazione di Origine Controllata e Garantita



Ascione



Winemaking

Il processo di invecchiamento è meticoloso e articolato: il vino matura per un anno in botti grandi di rovere di Slavonia, seguito da un ulteriore anno in botti piccole (tonneaux e barrique) sempre di rovere di Slavonia. Successivamente, il vino passa 2 anni in botti piccole di rovere francese. Infine, completa il suo affinamento con due anni in bottiglia prima di essere immesso sul mercato, garantendo complessità e profondità.



Grapes

95%

Sangiovese
(Prugnolo Gentile)

5%

Colorino
Mammolo
Canaioolo Nero



Aging

The aging process is meticulous and multi-stage: the wine matures for one year in large Slavonian oak casks, followed by another year in small Slavonian oak barrels (tonneaux and barriques). It then spends 2 years in small French oak barrels. Finally, it completes its refinement with two years of bottle aging before release, ensuring depth and complexity.



Tasting Notes

ASCIONE presents itself as a highly structured, balanced, and harmonious wine. On the nose, it offers an elegant intensity, with floral notes of dried violet accompanied by fruity hints of plum jam and spirit-soaked plum. The palate is enveloped by a symphony of spices, including black pepper and cloves, complemented by touches of cocoa, coffee, and leather.

Dominant Aromas



Violet



Plum Jam



Black Pepper and
cloves



plum in
spirit



leather



Cocoa and
coffee



Balsamic
note

SUPER TUSCAN

Identificazione Geografica Tipica



winemaking

This wine comes from a careful selection of the finest grapes grown in the vineyard located in the "Pianoia" area, at about 600 meters above sea level. The varieties used include Merlot, Cabernet Sauvignon, and Syrah, all cultivated using sustainable practices and harvested strictly by hand.



grapes

60%

Merlot

30%

Cabernet
Sauvignon

10%

Syrah



aging

The wine undergoes 24 months of aging in French oak barriques, which contribute to developing complexity and depth. It is then matured for 6 months in concrete and stainless-steel tanks, allowing the wine to stabilize and refine further while preserving its freshness and fruity expressiveness.



tasting notes

The wine shows an intense ruby-red color. On the nose, it offers a complex and enveloping bouquet with pronounced fruity notes of wild berries, plum, and cherry, accompanied by hints of spices and toasted aromas from the oak aging. On the palate, it is soft and round, with well-integrated tannins and a freshness that invites another sip.



Le Firme

Dominant Aromasi



Tobacco



Black Pepper



Small red
berries



Plum



Cherry

VINSANTO RISERVA

Denominazione di Origine Controllata



Winemaking

This passito wine is made from Trebbiano, Malvasia Bianca, and Pulcinculo (known as Grechetto in Montepulciano), carefully selected and hand-harvested between late September and early October. After picking, the grapes are laid out on reed mats for 4 months to dry, a process that concentrates their sugars and flavors. Once dried, the grapes are pressed, and the resulting sweet must is transferred into small wooden caratelli ranging from 60 to 100 liters. Here, a “bacterial mother” is added—passed down since the 1600s and discovered in an old caratello dated 1870—which facilitates the fermentation of the must.



Grapes



Malvasia



Trebbiano



Grechetto
(Pulcinculo)



Aging

The wine matures for a full 8 years inside Slavonian oak caratelli, a process that enriches it with complexity and depth. After this long aging period, the wine undergoes an additional year of bottle refinement before release, ensuring a perfect balance between freshness and structure.



Tasting Notes

The wine presents an intense golden color. On the nose, it is characterized by a complex and enveloping bouquet with floral notes of dried hawthorn, fruity hints of dried apricot, and sweet touches of honey and caramel. On the palate, it offers a sense of elegance and harmony, enhanced by a gentle spiciness of vanilla and cocoa that enriches the tasting experience.

Dominant Aromas



Dried
hawthorn



Vanilla



Dried Apricot
and dried figs



Yellow Plum



Walnut



Honey



Caramel



Cocoa



Candied
Orange

