



## WHO WE ARE

### OUR ORIGINS

The Poggio Mandorlo Project began as a dream of longtime friends Roberto, Felice, Giuseppe and Fabio. With the common goal of exploring and promoting their beloved land, they decided in 2001 to fulfill this dream of growing and producing their own wines. With the guidance of the world renowned winemaker Roberto Cipresso, Poggio Mandorlo Wine Estate, located in Seggiano, Località Ansidonina, at the foot of the extinct volcano Monte Amiata, became a reality. At present our winemaker is Mr. Paoletti Filippo, known as a “father” of some top quality Brunellos.

Poggio Mandorlo Wine Estate is located inside the Montecucco DOC area, at the crossroads of Val d’Orcia and the outposts of Maremmas’ hilly region. This 94 acre estate, 30 acres of which are cultivated with Merlot, Cabernet Franc and Sangiovese grapevines, also has approximately 3 acres of olive groves. The territory has a complex clay and limestone marl soil, rich in quartz and flint, with a predominant content of tufa and galestro in the higher slope levels. The 1300 foot mountain behind the vineyards, and the surrounding woods offer conditions that give the grapes a particular freshness which is maintained until the wine is bottled. The constant ventilation throughout the year is important in having wholesome grapes. The temperature variance between day and night enhances the ability of the grapes to mature properly. Only grapes grown in Poggio Mandorlo vineyards are used to produce our entire family of premium wines.

Here at Poggio Mandorlo, vineyards were planted at different times and utilized selected and rare Merlot and Cabernet Franc clones which originate in Saint-Emilion (the Bordeaux region), and acclimated to our Italian climate under the supervision of an expert horticulturalist. The Sangiovese clones originate from Montalcino.

With all the care and love we afford our grapes, you can be assured that Poggio Mandorlo wines offer elegant and delicate character with a strong structure and bold intensity.

The two Montecucco Sangiovese doc, the genuine “Il Guardiano” and the more complex “La Querce” have long been appreciated as value and racy style wines.

Poggio Mandorlo and Ombre have received awards from both Italian and International experts and most wine magazines rank them as Super Tuscans of a superior quality.

Our wine cellar was designed to enclose the entire 16,000 plus square foot building into the surrounding hilly landscape. A minimum environmental impact was a must for the team of architects who designed the three levels of the wine cellar. Local materials were recycled from the vineyards excavation work and have been used in parts of the vineyards and the cellars stone walls. The winemaking area follows the principles of modern enology with state of the art equipment, necessary in obtaining the excellence Poggio Mandorlo wines are known for.



## IL POGGIOMANDORLO IGT TOSCANA ROSSO

**Poggiomandorlo** is our top wine, an excellent example of how a terroir can be expressed using international varieties of grapes. The Cabernet Franc and Merlot grapes, strongly characterized by our terroir, create a wine particularly well suited for aging in wood over long periods of time.

**Grape blend:** Merlot - Cabernet Franc

**Age of the vineyards:** vines planted between year 2001 and 2002

**Type of soil:** clay and limestone marl soil

**Exposure and altitude:** north/west - 1313 feet asl (400 meters slm)

**Training system:** spurred cordon

**Plantation density:** 6000 vines/ha

**Harvest:** the grapes are harvested and sorted by hand

**Average Yield:** 5000 kg/ha

**Vinification:** fermentation in stainless steel vessels at a controlled temperature between 22 and 24° C. with multiple daily pump-over processes. Maceration time: from 18 to 21 days with chemical and sensory analysis throughout the whole period.

**Aging:** 30 months in new French oak barriques

**Characteristics:** an intense vermilion red wine with shades of violet. The aroma has fruity notes of blueberries, blackberries and black currant enriched by hints of vanilla and chocolate coming from the wood. The mouth-feel is of a well structured, full-bodied wine with an intense tannic favour and a very long after-taste enhanced by balsamic notes. Its characteristic acidity gives Poggiomandorlo remarkable freshness and great potential for evolution over the years.

**Alcohol by volume:** 14,5%

**Food pairings:** first courses with game sauces, spicy roasted meat, stewed and braised red meat, civet. Matured cheese. For those who dare... plain bitter chocolate.

**Serving suggestions:** Large balloon glasses. Best serving temperature 18° C., decanting is strongly recommended.



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## LE OMBRE IGT TOSCANA ROSSO

**Le Ombre** is a very high quality wine which is only produced in particular years and in limited quantities. Le Ombre has a more spontaneous personality than Poggiomandorlo, due to the slight difference in the blend of grapes. Le Ombre is considered a superior quality Super Tuscan by the national and international press.

**Grape blend:** Merlot - Cabernet Franc - Sangiovese

**Age of the vineyards:** vines planted between 2001 and 2002

**Type of soil:** clay and limestone marl soil

**Exposure and altitude:** north/west - 1313 feet asl (400 meters slm)

**Training system:** spurred cordon

**Plantation density:** 6.000 vines/ha

**Harvest:** the grapes are harvested and sorted by hand.

**Average Yield:** 5000 kg/ha

**Vinification:** fermentation in stainless steel vessels at a controlled temperature between 22 and 24° C. with multiple daily pump-over processes. Maceration time: from 18 to 21 days with chemical and sensory analysis throughout the whole period.

**Aging:** 30 months in new French oak barriques

**Characteristics:** This wine is elegant and refined. The bouquet is very fine and complex, notes of dark fruit prevail, especially blackberry, its depth being completed by the mineral flavour of wet stone and herbal notes of liquorice, with a hint of tobacco and leather. It has a long, intense balsamic finish.

**Alcohol by volume:** 14,5%

**Food pairings:** pasta with meat sauces, roasted red meat, thinly sliced raw meat, truffle and mushroom dishes and cheses.

**Serving suggestions:** Wide, open wine glasses. Best serving temperature 18° C., decanting is strongly recommended.





## LA QUERCE

### MONTECUCCO SANGIOVESE DOCG

**La Querce**, our medium level wine, is produced with Sangiovese grapes, blended in stainless steel vessels and aged in French oak barriques. A terroir wine enriched by woody notes. La Querce is an evolution of our style, respectful of the terroir but also in line with the market demand.

**Grape blend:** Sangiovese 100%

**Age of the vineyards:** vines planted between 2001 and 2002

**Type of soil:** clay and limestone marl soil

**Exposure and altitude:** north/west - 1313 feet asl (400 meters slm)

**Training system:** spurred cordon

**Plantation density:** 6000 vines/ha

**Harvest:** the grapes are harvested and sorted by hand.

**Average Yield:** 5000 kg/ha

**Vinification:** fermentation in stainless steel vessels at a controlled temperature between 22 and 24° C. with multiple daily pump-over processes. Maceration time: from 18 to 21 days with chemical and sensory analysis throughout the whole period.

**Aging:** 30 months in large barrels and tonneaux

**Characteristics:** an intense ruby red wine with shades of purple. Its aroma is characterized by notes of red fruit and flowers pleasantly blended with woody notes that are perfectly brought together in the bouquet. Thick and smooth tannins make La Querce a pleasant and unforgettable wine.

**Alcohol by volume:** 14,5%

**Food pairings:** a wine which goes extremely well with many traditional Tuscan dishes: pasta with red meat and game sauces, roasted and stewed meat, matured cheese.

**Serving suggestions:** Medium balloon glasses, serving temperature 16° to 18° C., decanting is recommended.





## IL GUARDIANO IGT TOSCANA ROSSO

**Il Guardiano**, which we have been producing since 2009, is the expression of the terroir, born from the meeting between the deep intensity of Sangiovese and the smoothness of Merlot. Entry level wine of Poggiomandorlo Winery, Il Guardiano does not age in wood; it maintains a direct line between the vineyard and the bottle with minimum work by the winemaker in the cellar.

**Grape blend:** Sangiovese - Merlot

**Age of the vineyards:** vines planted between 2001 and 2002

**Type of soil:** clay and limestone marl soil

**Exposure and altitude:** north/west - 1313 feet asl (400 meters slm)

**Training system:** spurred cordon

**Plantation density:** 6000 vines/ha

**Harvest:** the grapes are harvested and sorted by hand.

**Average Yield:** 5000 kg/ha

**Vinification:** fermentation in stainless steel vessels at a controlled temperature between 20 and 22° C. with multiple daily pump-over processes. Maceration time: from 16 to 18 days with chemical and sensory analysis throughout the whole period.

**Aging:** 18 months in stainless steel vessels

**Characteristics:** the wine is an intense ruby red colour with shades of violet. Well balanced fruity and flowery notes. Its pleasant acidity, its medium structure and moderate tannic taste make Il Guardiano an excellent wine easy to drink throughout your meal.

**Alcohol by volume:** 14,5%

**Food pairings:** pasta with meat or mushrooms sauce, red meat, toasted polenta with cheese.

**Serving suggestions:** Medium balloon glasses, serving temperature 16° to 18° C.





## IL VIGNETO DI POGGIO IGT TOSCANA ROSSO

**Il Vigneto di Poggio** is the last born wine in Poggio Mandorlo. It fully shows the great versatility of our terroir which is able to express great varietal rigor even with international vines.

**Grape blend:** 100% Merlot

**Age of the vineyards:** vines planted between 2001 and 2002

**Type of soil:** clay and limestone marl soil

**Exposure and altitude:** north/west - 1313 feet asl (400 meters slm)

**Training system:** spurred cordon

**Plantation density:** 6000 vines/ha

**Harvest:** the grapes are harvested and sorted by hand.

**Average Yield:** 5000 kg/ha

**Vinification:** fermentation in stainless steel vessels at a controlled temperature ranging between 14 and 16 C. with gentle daily pump-over processes. Maceration time: from 8 to 12 days with chemical and sensory analysis throughout the whole period.

**Aging:** 12 months in stainless steel vessels

**Characteristics:** intense ruby purple red color with shades of violet. Varietal olfactory notes of fresh, withered flowers and sweet fruits. Delicate acidity. Integrated in a sip which fully expresses the softness and drinkability of Merlot.

**Alcohol by volume:** 14%

**Food pairings:** pasta with meat sauces, white and red meats, cured meats and medium seasoned cheese.

**Serving suggestions:** Medium balloon glasses.





## OLIO EXTRAVERGINE D'OLIVA DA OLIVASTRA SEGGIANESE

**Synonyms:** Seggianese, Seggianina, Olivastro di Seggiano, Olivo dell'Amiata. Origins, distribution, importance: it originated on Monte Amiata and can be found in some inland areas of the provinces of Grosseto and Siena.

**Agronomical characteristics:** it does not self-pollinate but "Frantoio", "Moraiolo", "Correggiolo", "Leccino" and to a lesser degree "Pendolino" are good pollinators. Maturation is quite early and productivity is good though variable. There is a good yield after pressing and the oil has special organoleptic characteristics.

**Tree:** very vigorous, tall tree with a broad crown and foliage of medium density.

**Adult leaf:** elliptic lanceolate shape, plain curve, flat surface, sometimes helix shaped, dimensions medium sized.

**Fruit:** black when harvested, it has a spheroid, symmetrical shape. The fruit is quite small. The ripening process starts early.

**Organoleptic characteristics:** it has a golden yellow colour with shades of green and a pleasantly fruity aroma and flavour. Its slightly sweet flavour is atypical of Tuscan extra virgin olive oils which have a well balanced bitter and spicy taste. The main characteristics of this olive oil are the presence of unsaturated fatty acids (the ones that are good for your cholesterol), a degree of acidity which, at the moment of production, is often below 0.15 and the fact that it can be preserved for long time. You can appreciate its fragrance particularly on vegetable and green-leaf salads, legumes, cooked vegetables and first courses accompanied by greens. It is a must with game and is also recommended with sea fish. Interestingly, it can also be used to make mayonnaise and ice-cream.





## LET'S CALL UPON THE WINEMAKER

### INTERVIEW

#### Mr. Filippo Paoletti

A lot of good things in our life happen by accident and it's just like this that I began cooperating with Poggio Mandorlo.

I was long since interested in the wonderful territory of Doc Montecucco with its mountain, valleys and its generous volcanic soil. The sides of Mount Amiata aren't only a pre-mountain landscape but also and above all a succession of little zones with a very high wine gift. **The microclimate mitigated by the winds from Maremma and the extraordinary richness of the volcanic soils** make this zone a **little paradise for the production of quality wines**. And it has been by accident that one day a group of friends who had joined to produce wine, invited me to visit their business. The first time I saw Poggio Mandorlo I understood that it was a particular place, a mix of climatic and agronomic conditions I had never met before. The sensation I had is that it was a spot to listen and understand, where there was no place for straining or banalities.

A winemaker in Poggio Mandorlo cannot be the main character, but only a stooge on the *terroir's* service, that is the real protagonist and star performer.

My approach with oenology has always been characterized by humility, meant as putting myself on the wine's service, not to mould it, but to help it expressing; I think this philosophy is the only one suitable for Poggio Mandorlo's reality. In front of a so big potentiality you cannot but put yourself aside, working not to give your style to the wines, but to exalt the real nature of this place. And it's like this that I plan my job, trying to obtain the maximum from each vineyard, in order to achieve the maximum expression of the terroir without exaggerating.

Each grape has its history and exigencies, so each species of vine is turned into wine in different ways, in order to express it at its best. Technology helps a lot the technician in his work, the knowledge dictates times and ways in our work, but it is all useless if you don't have clear in your mind that the real soul of the wines produced is not in our intentions but in the environment that surrounds us.

Producing great wines in Poggio Mandorlo not only is possible, but simply natural. The excellent technology available in the winery, the meticulous care of the vineyards and the deep knowledge of the zone allow operating in an excellent way and obtaining several different wines, fascinating and unique in their complexity.



The freshness of Guardiano, the variety's precision of *La Querce* and the powerful structure of *Poggiomandorlo* demonstrate how great is the potential of this corner of Tuscany. Our wines have a great evolutionary potential and time is an ally for our bottles that, in the course of time, present with always new emotions, also thanks to the wise and always moderate use of woods.

Poggio Mandorlo is a reality made of earth, passion and knowledge, where the absolute quality every day rewards the work of people which dedicate their life at producing great wines. A reality that with no shadow of doubt in the future will give always bigger satisfactions to those who appreciate not only flavours and tastes but also the soul and personality of wine.