

ANTICO COLLE

A decorative flourish consisting of a central horizontal line with three stylized grapes in the middle. The line extends to the left and right, ending in elegant, curved flourishes.

*Love and passion
in the production of fine wines*



*From it's colors and it's scents
begins the tale I want to tell you...*

Andrea Franzini



Philosophy and Identity

The Antico Colle estate is located amongst the vast hills of the Tuscan countryside, at the heart of the green vineyards of Montepulciano's Vino Nobile wine growing area. Three generations of the Frangiosa family have dedicated themselves with boundless passion to the cultivation of their vines; it is precisely thanks to this continuity of knowledge, passed down from father to son, that the Antico Colle label was created, and it is today synonymous with prestige and quality in wine production. The motivating factor driving the creation of this particular kind of wine is the value placed on the terroir in relation to the local traditions and ideologies in wine making. The amount of research, and the value placed on quality and standards of production result into a truly autochthonous product placing Antico Colle amongst the estates that most respect, and preserve, the wine producing culture of the area.

The underlying philosophy of the company is inspired by the love and passion for winemaking. Every detail is meticulously attended to, starting from the work undertaken in the vineyards where the growing process is never altered, allowing the grapes to develop and ripen according to their natural timeline. The same care is subsequently applied to the work performed in the wine cellars, starting with the winemaking, continuing with the process of aging, and finally to the bottling and packaging. These processes are certainly helped by the use of technology but always with respect for tradition and pride in wine making.

Antico Colle has brought to the market a product that boasts both outstanding quality and authenticity. The owners of the brand Antico Colle personally monitor every step of the production from the selection of the grapes to the processing, aging, bottling and packaging of the wine: even the selection of the various partnerships necessary to complete the production process, and the distribution of their products, are closely supervised. This is why, the sale of Antico Colle products can only take place through distribution channels that are in line with the philosophy and ideology of the company.



Vineyards

The Antico Colle family business is located on the eastern side of the hills surrounding Montepulciano, whereas the vineyards extend all over the municipality in areas designated by the D.O.C.G. certificate (Denominazione di Origine Controllata e Garantita – Denomination of controlled and guaranteed origin). The estate comprises a total of 20 hectares of land producing the following wines: Vino Nobile Montepulciano D.O.C.G., Rosso di Montepulciano D.O.C., Colli Chianti Senesi D.O.C.G., I.G.T. (Indicazione Geografica Tipica - certification of geographic origin), Rosso and Bianco Toscano. Antico Colle Grappa and Olive Oil are also locally produced. The terrain where the vines are grown has both an optimal and variable layout which is perfect for the ripening of the grapes and is conducive to the optimal growth of the vine itself. The average altitude of 300-400 m. above sea level, and the good ventilation, reduces to a minimum the risks associated with the natural development of the plants. The varieties most commonly grown are: Prugnolo Gentile (Sangiovese clone), Merlot, Cabernet Sauvignon, Canaiolo Nero, Mammolo, Chardonnay. The make up of the soil in this terrain is of medium mix, layered, clayey, tuffaceous and sandy.







VINO NOBILE DI M O N T E P U L C I A N O

R I S E R V A “ I L S A G G I O ”

WINE-MAKING

The Vino Nobile di Montepulciano Riserva “Il Saggio” is made with 100% Prugnolo Gentile grapes (typical Montepulciano’s Sangiovese clone), hand selected from “Il Saggio” vineyard which seats at an altitude of 400 m. above sea level. The harvest takes place only, and exclusively at the optimum ripeness of fruit. The alcoholic fermentation takes place into controlled temperature stainless steel (no higher than 30 C°), the grapes are crushed and then reprocessed over the grape dregs (Rimontaggi) using Delestage technique. The fermentation and maceration process takes between 18 - 22 days, following a light pressing of the grape skins.

AGING

The Vino Nobile di Montepulciano Riserva “Il Saggio” aging completing the Fermentazione Malolattica, for 36 months into Slavonia’s oak barrels 20 HI, barriques and barrels 5 HI in French’s oak from Allier. Before being made available for sale, the wine is refined in bottles for at least 6 months.

NOTES ON TASTING

Fruit, scent of spice and flowers: blueberry and ripe black cherry harmonize with pleasing notes of cloves, sweet tobacco and leather.

GRAPEVINE

100 % Prugnolo Gentile
(clone Sangiovese)

ALTITUDE OF VINEYARDS

400 mt. above sea level

TERRAIN

Medium consistency, layered, sandy,
tuffaceous and clayey

PLANT DENSITY

6,000 plants per hectare

WINE PRODUCTION

PERHECTARE

40 HI

ALCOHOLIC CONTENT

14,00 % Vol.





VINO NOBILE DI M O N T E P U L C I A N O

WINE-MAKING

The "Antico Colle" Vino Nobile di Montepulciano is made with a mixture of Sangiovese and Merlot grapes. The harvest normally takes place in October, once the fruit has reached optimum condition. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30C°), the grapes are crushed and then they must be re processed over the grape dregs. The fermentation and maceration process takes between 18 - 22 days. Following the maceration of the grape skins, the wine is drawn from the vats with a light pressing of the remaining skins and seeds.

AGING

The aging process takes place over a period of 24 months in small and medium Slavonia oak barrels. Before being made available for sale the wine is refined in bottles for at least 6 months.

NOTES ON TASTING

The color of this wine is an intense and deep ruby red. The extremely fine and elegant aroma is one of red fruit and berries. It has a long lasting and persistent flavor with a very pleasant aromatic aftertaste. To be served at a temperature of 16-18 °C.

GRAPEVINE

95% Sangiovese
5% Merlot

ALTITUDE OF VINEYARDS

300 – 400 mt. above sea level

EXPOSITION OF VINEYARDS

Various

TERRAIN

Medium consistency layered, sandy, tuffaceous and clayey

PLANT DENSITY

6,000 plants per hectare

WINE PRODUCTION

PERHECTARE

40 HI / Ha

ALCOHOLIC CONTENT

14,00 % Vol.





VINO ROSSO DI M O N T E P U L C I A N O

WINE-MAKING

The "Antico Colle" Vino Rosso di Montepulciano is made with a mixture of Sangiovese and Merlot grapes. The harvest normally takes place in October, once the fruit has reached optimum condition. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 C°), the grapes are crushed and then must be re processed over the grape dregs. The fermentation and maceration process takes between 14 - 16 days. After the maceration of the grape skins the wine is drawn from the vats with a light pressing of the remaining skins and seeds.

AGING

The aging process takes place over a period of 6 months in French wooden oak barrels. Before being made available for sale the wine is refined in bottles for at least 4 months.

NOTES ON TASTING

The color of this wine is an intense ruby red with an aroma of red fruits and berries. With flowery undertones, an harmonious and very agreeable flavor. To be served at a temperature of 16-18 °C. It is advised to open the wine one hour prior to serving.

GRAPEVINE

90% Prugnolo Gentile (clone Sangiovese)
10% Merlot

ALTITUDE OF VINEYARDS

300 – 400 mt. above sea level

TERRAIN

Medium consistency layered, sandy, tuffaceous and clayey

PLANT DENSITY

6000 plants per hectare

WINE PRODUCTION

PERHECTARE

50 Hl/Ha

ALCOHOLIC CONTENT

13,50 % Vol.





CHIANTI COLLI SENESI

WINE-MAKING

The "Antico Colle" Chianti Colli Senesi is made with a mixture of Sangiovese, Merlot and Cabernet Sauvignon grapes. The harvest normally takes place at the end of September. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 C°), the grapes are crushed and then must be reprocessed over the grape dregs. The fermentation and maceration process takes between 14 - 16 days. After the maceration of the grape skins the wine is drawn from the vats with a light pressing of the remaining skins and seeds.

NOTES ON TASTING

The color of this wine is an intense and deep ruby red with a scent of part fresh-part dried fruit. Fruity, excellent structure, soft and balanced aroma. To be served at a temperature of 16-18 °C. To be accompanied by first courses, roasts, cold meats and cheese.

GRAPEVINE

80% Prugnolo Gentile (clone Sangiovese)
10% Merlot - 10% Cabernet Sauvignon

ALTITUDE OF VINEYARDS

300 – 400 mt. above sea level

EXPOSITION OF VINEYARDS

Various

TERRAIN

Medium consistency layered, sandy, tuffaceous and clayey.

PLANT DENSITY

4500 plants per hectare

WINE PRODUCTION

PERHECTARE

55 HI/Ha

ALCOHOLIC CONTENT

13,00% Vol. / 13,00% Vol.





I.G.T. ROSSO T O S C A N A

GRAPEVINE

70 % Prugnolo Gentile
(clone Sangiovese)
15 % Merlot
15 % Cabernet Sauvignon

ALTITUDE OF VINEYARDS

300 - 400 mt. above sea level

EXPOSITION OF VINEYARDS

Various

TERRAIN

Medium consistency layered, sandy,
tuffaceous and clayey

PLANT DENSITY

4000 plants per hectare

WINE PRODUCTION

PERHECTARE

65 HI / Ha

ALCOHOLIC CONTENT

12,50 % Vol.





I.G.T. BIANCO T O S C A N A

NOTES ON TASTING

Fresh tasting typical of the variety, straw yellow in color with golden hue. Delicate perfume and aroma, balanced body, harmonious, characteristic and light flavor. To be served in an ice bucket at a temperature no higher than 6-8° C.

ALCOHOLIC CONTENT

12,00 % Vol.

WINE PRODUCTION PER HECTARE

50 HI / Ha



GRAPPA ANTICO COLLE

This Grappa is made from grape skins and seeds originating exclusively from our vineyards. It is obtained through steam distillation using the traditional intermittent alembic method in Charantais-style stills. The particular care employed in the selection of the raw material, in combination with the distillation technique used for processing, makes for a unique product that stands out for its level of refinement and purity.

ALCOHOLIC CONTENT

42 % Vol.





ANTICO COLLE



OLIO EXTRA
VERGINE DI OLIVA
ITALIANO

Andrea Franzini

Olio di oliva di categoria
superiore ottenuto direttamente
dalle olive e unicamente
mediante procedimenti meccanici

Informazioni nutrizionali Valori medi per 100g di olio extra vergine di oliva	
Valore energetico Kcal	899 KJ, 3762
Proteine g	0 Sale g
Carboidrati g	0 di cui zuccheri g
Ceneri g	92,9 di cui sodio g

Ac. Agr. Antico Colle di Francesco Andrea
Via Provinciale, 9 - Montepalciano (SI)
stabilimento di confezionamento
SP71, Podere San Lorenzo, Pienza (SI)

500 ML LITRI e

CONSERVARE IN LUOGO ASCIUTTO, FRESCO E
ALL'OSCURO DA FONTI DI LUCE E CALORE

CAMPAIGNA DI RACCOLTA OLIVE
DA CONSUMARSI PREFERIBILMENTE ENTRO IL

OLIO EXTRA VERGINE DI OLIVA ANTICO COLLE

ALTITUDE OF OLIVE GROVES

300-400m above sea level

ORIGIN OF OLIVES

Proprietary

TYPE OF OLIVE TREES

Frantoio, Leccino, Moraiolo

HARVEST PERIOD

Prior to the last ten days in October

PRODUCTION

Cold-pressed (27 C° or below) by continuous mechanical process,
within 24 hours of picking.

DECANTATION

Decanted naturally without filtering (any possible sediment is proof
of this process and of the genuine nature of this product).

STORAGE

Stainless steel tanks.

COLOR

Greeny gold, slightly cloudy

SMELL

Fresh olives, fragrant freshly cut grass, artichoke

TASTE

Harmonious, pungent, strong with artichoke aftertaste

ACIDITY

0,10







ITALIA



TOSCANA



SIENA



MONTEPULCIANO



UFFICI E CANTINA

Via Provinciale, 9 - Loc. Bivio Nottola

53045 Montepulciano (Siena)

Tel./Fax. +39 0578 707828

www.anticocolle.it

info@anticocolle.it