



*Tuscany map and Montepulciano village location*

### Antico Colle

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. The estate is made up in total of about 25 hectares with an average altitude of 300-400 m above sea level.

Three generations of the Frangiosa family have dedicated themselves with boundless passion to the cultivation of their vines.

It is thanks to this continuity of knowledge passed down from father to son, that the "Antico Colle" label was born and is now known for the production of vintage wines.

The underlying philosophy motivating the whole staff comes from a love of, and a passion for, the winemaking profession. The concept of the "terroir" or the "genuineness" is the motivating force behind the production of a certain type of wine. Research and the value placed on the standards of the discipline result in the truly autochthonous nature of the vines. "Antico Colle" is amongst the estates that most respect the wine producing culture in the area.



*Estate with Montepulciano village view*

**OWNER:** Franciosa family

**WINEMAKER:** Valerio Coltellini

**VARIETALS PLANTED:** Sangiovese (prugnolo gentile clone), Merlot, Cabernet Sauvignon, Canaiolo nero, Mammolo, Chardonnay, Malvasia, Tuscan Trebbiano

**TOTAL ACRES:** 25 hectares of property

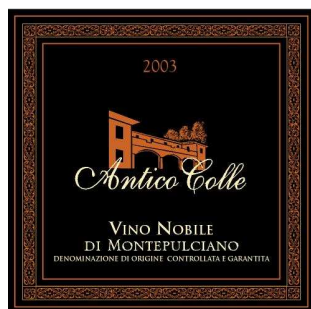
### Antico Colle

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### Nobile di Montepulciano DOCG – '06

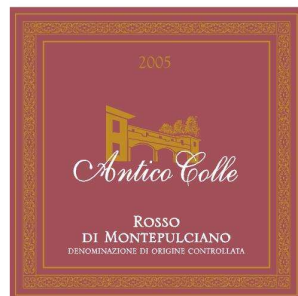


100% Prugnolo Gentile  
(Sangiovese clone)

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

20.000 bottles

### Rosso di Montepulciano DOC – '07



95% Prugnolo Gentile  
(Sangiovese clone), 5%  
Merlot

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

25.000 bottles

### IGT Rosso Toscana '08

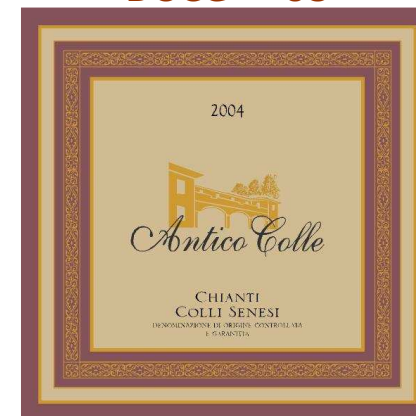


80% Prugnolo Gentile  
(Sangiovese clone), 15%  
Merlot, 5% Cabernet  
Sauvignon

Alcoholic fermentation in stainless steel vats at a controlled temperature. The fermentation and maceration process takes between 14-16 days.

45.000 bottles

### Chianti Colli Senesi DOCG – '08



80% Prugnolo Gentile  
(Sangiovese clone), 15%  
Merlot, 5% Cabernet  
Sauvignon

Alcoholic fermentation in stainless steel vats at a controlled temperature. The fermentation and maceration process takes between 14-16 days.

40.000 bottles