

# Azienda Agricola Nottola



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# NOTTOLA

Established in the 18th century, L'Azienda Agricola Nottola is one of the oldest and most important producers of Nobile Wine "Of Montepulciano." Throughout the years, Nottola has adhered to viticultural traditions that maintain the character of Nobile wine, while introducing modern production technologies to guarantee the best quality in today's market.



*Rosso di Montepulciano*

*Vino Nobile di Montepulciano*

*Vino Nobile di Montepulciano*

*"Vigna del Fattore" 2005*

*88 Points - Wine Advocate*



## NOTTOLA

### *Profile*

Situated in the green countryside of Montepulciano, the Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giornarelli's vision; a winery that produces only the highest quality wines. International recognition quickly followed the introduction of Nottola's Vigna del Fattore and Vino Nobile di Montepulciano. Both earned the Estate a reputation as one of the top wine producers in Montepulciano.

### *Objective*

With movies and literature being filmed and taking place in Montepulciano, tourism throughout that area will increase, and interested will be generated in Vino Nobile wines. Nottola is the best producer of this wine, and the estate offers agriturismo as well as hotel accommodations.

### *Support*

POS materials (table cards, shelf talkers, etc.),  
50% split on samples, and price support.

### *Press*

Wine Advocate - Vino Nobile di Montepulciano - 90 points  
Wine Advocate - Vino Nobile di Montepulciano "Vigna del Fattore" - 91 points





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## **Rosso di Montepulciano**



**Region:** Tuscany

**Wine:** Rosso di Montepulciano

**Areas:** Montepulciano

**Classification:** DOC

**Grape Variety:** 80% Prugnolo Gentile, 15% Cannaiolo, 5% Mammolo

**Alcohol Level:** 13%

**Wine Maker:** Riccardo Cotarella

**Winery Profile:** Situated in the green countryside of Montepulciano, the Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giornarelli's vision; a winery that produces only the highest quality wines.

**Soil Composition:** Clay and limestone

**Harvest Time:** First two weeks in October

**Aging:** Two years in 35 and 60 hl capacity oak barriques and twelve months in the bottle

**Food Pairings:** Superb with roasts (red & white), prime quality poultry, outstanding with game and mature and aromatic cheeses.

**Tasting Notes:** Dry, firm tannins, rounded, robust with plenty of character.

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## Vino Nobile di Montepulciano



**Region:** Montepulciano, Siena, and Tuscany

**Wine:** Vino Nobile di Montepulciano

**Areas:** Montepulciano

**Classification:** DOCG

**Grape Variety:** 80% Prugnolo Gentile, 15% Cannaiolo, 5% Mammolo

**Alcohol Level:** 13.5%

**Wine Maker:** Riccardo Cotarella

**Winery Profile:** Situated in the green countryside of Montepulciano, the Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giornarelli's vision; a winery that produces only the highest quality wines.

**Soil Composition:** Clay and limestone

**Harvest Time:** First two weeks in October

**Aging:** Two years in 35 and 60 hl capacity oak barriques and twelve months in the bottle

**Food Pairings:** Superb with roasts (red & white), prime quality poultry, outstanding with game and mature and aromatic cheeses.

**Tasting Notes:** Dry, firm tannins, rounded, robust with plenty of character.

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## NOTTOLA

### Vino Nobile di Montepulciano "Riserva del Fattore"



Region: Tuscany

Wine: Vino Nobile di Montepulciano

Areas: Montepulciano

Classification: DOCG

Grape Variety: 100% Prugnolo Gentile

Alcohol Level: 13.5%

Wine Maker: Riccardo Cotarella

Winery Profile: Situated in the green countryside of Montepulciano, the Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giornarelli's vision; a winery that produces only the highest quality wines.

Soil Composition: Clay and limestone

Harvest Time: First two weeks in October

Aging: Two years in 35 and 60 hl capacity oak barriques and twelve months in the bottle

Food Pairings: Superb with roasts (red & white), prime quality poultry, outstanding with game and mature and aromatic cheeses.

Tasting Notes: Ripe fruit, delightful spiced notes with delicate violet tones.

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