

The pure spirit of Tuscany

ANDREUCCI  
  
WINES

DEPARTEMENT  
*de l'Indre*

RECETTE PRINCIPALE  
*de Mentiphaliana*

RECETTE PARTICULIÈRE  
*de France*

EXERCICE 18*80*  
*3* TRIMESTRE.

N.º *6*

N.º 3 des Modèles de la  
3. Division

# RÉGIE DES DROITS RÉUNIS.

VENTE  
EN DÉTAIL



DROIT  
DE DIXIÈME.

## CONTRAİNTE.

Le Sieur *M. de Magistrate Andreucci - Prapiss*  
demenrant à *Le P. obire St Ignace près Mont Joly*  
doit pour *la somme de vingt cinq frs* Droit de dixieme du prix des Boissons vendues par  
lui en detail depuis le *ten juillet* jusqu'au *30.7.1880*

Nestled on the sweet hills of Tuscany, in Siena countryside Tenimenti Andreucci enjoy a geographic location and unique soil and climate. Here flows the world renowned vineyards of Chianti, the area of production of "Vino Nobile di Montepulciano" and the influence of the art wine "Brunello di Montalcino". These realities, coupled to the excellent sun exposure and adequate ventilation that determines the absence of fog, make this winery the pole of a unique story.

To understand and better appreciate the wine tradition of our family, just look at our label that reproduces a receipt issued to one of our ancestors by the officials of Napoleon certifying as early 1810 we were engaged in the care of the vine and wine. The special synergy between tradition and technology upgrade ensures results of great value. The varieties of vines present in our farm (Sangiovese, Canaiolo, Cabernet, Merlot, Trebbiano, Malvasia, Grechetto) were selected by virtue of the different varieties soil conditions that characterize our land represented by layers of overlapping Pliocene "in facies" supporting coastal and therefore extremely heterogeneous.

Cultivation techniques are different by virtue of the relationship vine /location soil and climate. The system adopted is unilateral cordon for all varieties. The strict selection of the grapes, the low yields per hectare, the delayed harvests are the fundamental aspects of our productions. The transport of small quantities of grapes, lying in boxes, allows to convey the bunches in the cellar intact, preventing it from triggering annoying fermentation processes during transportation, thus obtaining a final product of high quality. The company, which is still being expanded is tightening trade relations with European and extra-European countries.



Tenimenti Andreucci is located right in the heart of Tuscany. With the world renowned vineyards of Chianti to the north, Vino Nobile di Montepulciano to the east and the artful Brunello di Montalcino to the west, it also puts our vineyard in the heart of the Tuscan wine country. Our vineyards are blessed with excellent sun exposure and proper ventilation. This climate along with our special cultivation techniques, careful selection of grapes, and the timing and proper handling of our harvest allows us to produce truly exceptional wines.

The Andreucci family has been making wine for the past three centuries. In 1810 the quartermasters corps of the French Army purchased wine from one of our ancestors for Napoleon's troops while they were in Italy. A reproduction of the receipt issued by the French Army is shown on the label of our bottles. Even back then we were making exceptional wines. After all, if Napoleon would buy it, it must have been good!

Flavio Andreucci, the vintner and vineyard owner, he also studied a geology. He uses his geology training to analyze the varying soils that characterize their vineyard to help him select different varieties of vines as he matches the right grape with the right soil. With a long family tradition of wine making combined with some of today's modern technology Flavio takes great pride in producing superior wines.



Though a little scruffy in his work clothes, Flavio Andreucci is a tall and handsome Italian who was born to make wine. Known as Chicco (pronounced “kee-koh” in Italian) to his family and close friends, he is the seventh generation of his family to practice the art of making wine.

His journey to becoming a great winemaker started in his childhood. One of his earliest memories is of his older brother teaching him how to drive a tractor when he was only five years old. Much of his childhood centered around the wine cellar his family owned in Montefollonico, a village of approximately 500 people located between Montepulciano and Pienza. He watched his parents and brothers work tirelessly there and at an early age he remembers thinking “One day I will do that myself”.

From the eyes of a child, harvest time was like a festival. Even though his mother was a teacher, he was allowed to stay home from school and participate in all the harvest activities. It was a time of great excitement. Men and women from the village were hired to harvest and crush the grapes. When all of the juice was resting in the vats, the celebration would begin. One of Flavio’s favorite parts was the sharing of stories as had been done from generation to generation. These stories told of the traditions of growing, harvesting and crushing grapes. It was here that Flavio began to learn the Andreucci family’s secrets of making great wine.



*Classic Line*

## GRAPE VARIETY

Sangiovese and Canaiolo

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

Intense ruby red, consistent, balanced and elegant, then opens out with notes of wisteria and sweet red fruits. At taste is dry, fruity, fullbodied and persistent.

## CONCLUSION

Chianti of excellent race, well produced, with some sweetness, and spicy flavors in the finish. Wine played on elegance even though it lacks power, has a dense texture and subtle tannins that tends to soften and rarefaction, and to be ever more so. Very recognizable geographical origin characteristic wine.

match pastas with tomato and meat sauce, risotto with meat, even with the presence of sausages. Roasted red and white meat, skewered and grilled and grilled and fragrances. Ideal for wine and game, given its good body and structure. Also suitable for hard cheeses and semi-hard.

## AGE POTENTIAL

5 years

## ALCOHOL

12.50 - 13.50% by vol



*Costavecchia*

CHIANTI RISERVA DOCG

[www.andreucciwines.it](http://www.andreucciwines.it)

## GRAPE VARIETY

Sangiovese and Canaiolo

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

Intense ruby red, consistent and balanced this wine is tasty, filled with good stuff, good race and harmonious persistence.

## CONCLUSION

Excellent Chianti, is distinguished by its penetrating aroma of red fruit and the smooth texture of the tannins match Pastas pasta with tomato and meat sauce, risotto with meat, even with the presence of sausages. Roasted red and white meat, skewered and grilled and grilled and fragrances. Ideal for wine and game, given its good body and structure. Also suitable for hard cheeses and semi-hard.

## AGE POTENTIAL

3-5 years

## ALCOHOL

12.50 - 13.00% by vol



*Giobatta*

CHIANTI COLLINE SENESI DOCG

[www.andreucciwines.it](http://www.andreucciwines.it)

## GRAPE VARIETY

Sangiovese Brunello, Cabernet Franc and Merlot

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

Deep ruby red with nice denseness but transparent. At nose it is consistent and intense with spicy sweet vanilla followed by sensations of sweet tobacco. The taste is dry, very persistent with rich texture that confirms the tickness of dried fruit.

## CONCLUSION

Wine-bred, well-produced, is distinguished by its penetrating aroma and delicacy of aristocratic elegance of taste, it is also very recognizable geographical origin of an area of Tuscany, a great vocation, wine of great character.

## MATCH

Roasted white and red meat, skewered and grilled or cooked on the grill, fragrant. Fragrant meat are ideal for this elegant wine, which can give fascinating results in terms of harmonious taste. Wine suitable for venison and game, given its excellent structure blends wonderfully.

## AGEING

18 months in Allier Rovere barriques

## AGE POTENTIAL

over 5-6 years

## ALCOHOL

12.50 - 13.50% by vol



*Regale*

ROSSO TOSCANA IGT

GRAPE VARIETY  
100% Chardonnay

AREA OF PRODUCTION  
Alto Adige

DESCRIPTION  
Pale yellow in color with green reflections and characterizes the variety with its diversity of aromas: mature fruits such as apple and pear and bananas mixed with exotic fruit notes of mango and a trace of honey. Slightly spicy, well structured and full in the mouth with a mineral finish on the palate. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

AGE POTENTIAL  
3 years

ALCOHOL  
13.50% by vol

*Chardonnay*

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ALTO ADIGE DOC



GRAPE VARIETY  
100% Pinot Grigio

AREA OF PRODUCTION  
Alto Adige

#### DESCRIPTION

Light green lustres run through the radiant straw-yellow colour of this wine, whose aroma is rich in fruits, the most striking of which are pears and apples. An excellent balance gives this wine strength and structure. It is dry and smooth on the palate with a pleasant, mineral aftertaste. Pinot Grigio goes well with many dishes, especially light foods, fried mushrooms and fish.

AGE POTENTIAL 3 years

ALCOHOL 12.50% by vol

## DONNA ALMA

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PINOT GRIGIO delle DOLOMITI DOC



[www.andreucciwines.it](http://www.andreucciwines.it)

## GRAPE VARIETY

100% Glera

## AREA OF PRODUCTION

Between areas of Conegliano and Valdobbiadene in Veneto Region

## DESCRIPTION

The Prosecco is the typical white wine of the area between Conegliano and Valdobbiadene. It is a wine with delicate flowery and fruity overtones, a persistent acidity and a balanced body.

## CONCLUSION

With a straw yellow color it has fruity scent of pears and apples with overtones of acacia. At taste it presents a good balance between acidity and sugar that make this sparkling wine very delicate and intense. It is particularly suitable as an aperitif and as an accompaniment to any meal.

ALCOHOL 11.00% by vol



# PROSECCO

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PROSECCO TREVISO DOC

[www.andreucciwines.it](http://www.andreucciwines.it)

## GRAPE VARIETY

100% Moscato Bianco

## AREA OF PRODUCTION

Between the municipalities of Asti and Alessandria in Piedmont Region

## DESCRIPTION

Brilliant straw-yellow with gold tints. Fine, vivid and lingering perlage. At nose is intensively aromatic, with the typical fragrance of the Muscat grapes. Delicate and with a fruity aroma that reminds the yellow peach and the mature apricot. The smell of sage and the musky aroma, wich are typical of the grape of origin, characterize the product. At taste is sweet and harmonic, with a good balance between acidity and the sugars.

This typical dessert wine is very versatile and is served fresh (8-10°) with cakes, fruit, ice-cream and dry confectionery. According to the tradition, this wine is ideal even for an afternoon break.

AGE POTENTIAL 3 years

ALCOHOL 5.50% by vol



*Moscato*

MOSCATO d'ASTI DOCG

[www.andreucciwines.it](http://www.andreucciwines.it)

## OLIVE VARIETY

Correggiolo and Moraiolo

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

We produce our extra virgin oil with the experience of generations exclusively by secular olive trees of the property harvested by hand in early November and pressed within 24 hours. The oil obtained has the characteristic taste of fresh olives and the fragrance derived from harvesting the olives as they start to ripen. It is full-bodied, aromatic and pleasantly spicy with a slightly bitter aftertaste.

## EXTRACTION METHOD

Cold conyinous cycle

## PERFUME

Fruity and intense

## FLAVOUR

Lightly spicy with an agreeable bitter after taste

## BOTTLE

500 MI



# Il Chicco

OLIO EXTRAVERGINE DI OLIVA

[www.andreucciwines.it](http://www.andreucciwines.it)

*Black Label*

## GRAPE VARIETY

Sangiovese Brunello, Cabernet Franc and Petit Verdot

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

Consistent and intense with spicy sweet vanilla followed by sensations of sweet tobacco. The taste is dry, very persistent with rich texture that confirms the thickness of dried fruit.

## CONCLUSION

Distinguished by the delicacy and the elegance of taste, it is the perfect partner for the best cuisine: roasted white and red meat, skewered and grilled or cooked on the grill. Wine suitable for venison and game, given its excellent structure blends wonderfully.

AGEING 20 months in Allier Rovere barriques

AGE POTENTIAL over 8 - 10 years

ALCOHOL 13.50% - 14.00% by vol



*Regale Black Label*

TOSCANA ROSSO IGT

## GRAPE VARIETY

100% Cabernet Sauvignon

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

Intense ruby red in color with purple highlights; a nose of great red fruit intensity along with notes of vanilla, chocolate, and leather; well balanced contribution and fusion of the aromas of the oak. The spicy and balsamic sensations which give additional complexity. The wine is ample and enveloping on the palate with supple tannins and perfect balance between acidity and tannins, the finish and aftertaste are length and persistence.

AGE POTENTIAL over 5 years

ALCOHOL 14.50% by vol



*Cabernet Black Label*

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CABERNET SAUVIGNON

#### GRAPE VARIETY

100% Prugnolo Gentile (variety of Sangiovese)

#### AREA OF PRODUCTION

Montepulciano area in Tuscany Region

#### DESCRIPTION

This wine is the expression of a very long tradition recorded from the year 1685. Results from a specific clone of Sangiovese named Prugnolo Gentile is probably one of the most elegant wine with delicate and floral notes. Feminine and refined it is balanced with silky tannins and elegant finish.

AGEING 18 months in Slavonian oak barrels

AGE POTENTIAL over 5 years

ALCOHOL 14.50% by vol



*Nobile Black Label*

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NOBILE di MONTEPULCIANO DOCG

# *Top Wines*

## GRAPE VARIETY

100% Sangiovese Brunello

## AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

## DESCRIPTION

The name of our top wine is 1810 because that was the date of "Bolla Regia" issued by Napoleon to our ancestor concerning our wine.

It is a wine that celebrates the 200th anniversary of the document but that is primarily a demonstration of how you can do produce excellence without following the fashions of the known Supertuscan.

In the vintage 2011, we have personally selected the best grapes throughout all property even cluster by cluster. The result was 2550 kg of amazing grape.

This grape, softly pressed, has been purified of all seeds and the wine obtained was placed, for aging a year, in small cement vats to allow an optimal micro oxygenation. Finally was refined for 6 months in 2500 numbered bottles of great value one by one.

A real ovation to Tuscany because the grape used is the characteristic Sangiovese with large berry, the vats are in cement as usual and also the cassettes are in typical Tuscan chestnut.

It is our demonstration that the true quality comes half from the vineyard and half from the winery and not from high-sounding and famous names of this or that product

AGE POTENTIAL over 10 years

ALCOHOL 13.50% by vol



*Vigna 1810*

TOSCANA ROSSO IGT

#### GRAPE VARIETY

50% Sangiovese Brunello, 50% Cabernet Sauvignon

#### AREA OF PRODUCTION

Between municipalities of Pienza and Montepulciano in Tuscany Region

#### DESCRIPTION

Deep ruby red in color, the aromas are characterized by a strong varietal expression, with large red fruit, raspberry and licorice. On the palate it is balanced and has a good structure, soft tannins and a lingering finish.

Exceptionally thick wine and unique maximum expression of an exceptional Super Tuscan.

It matches very well roasted red meat, skewered and grilled or cooked on the grill, barbecue meat, aged cheeses, dark chocolate.

AGE POTENTIAL over 20 years

ALCOHOL 13.50% - 14.50% by vol



*Regale Golden Label*

TOSCANA ROSSO IGT



Enjoy the pure spirit of Tuscany





# ANDREUCCI WINES

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