

PRINCIPESCO

Property Name:	Principesco	Region:	Tuscany	Total size:	108 ha. (267 acres)
Established:	1975	Province:	Siena	Total vineyards:	108 ha. (267 acres)
Township:	Val di Cava	Wine zone:	Montalcino	Years planted:	1975
Owner's name:	Cantina Leonardo da Vinci	Enologist:	Riccardo Pucci & Paolo Vagaggini	Re-planting	1990
Total Production:	200,000 btls.	Agronomist:	Andrea Meini	Soil:	Clay & limestone w/ some marl
Territory:	Low hills, gentle slopes	Mangr.staff:	Lorenzo Soldati	Yield x vine:	2.3 Kg / vine
Elevation:	200-220 m (656-720 ft. asl)	Cellar Capacity:	375,000 liters	Density:	3,000 v/ha.
First Traded:	1975	Tank:	255,000 liters	Training:	Guyot & Spurred Cordon
		Wood:	120,000 liters	Harvesting:	By hand

NOTES:

Principesco is made at the Cantina di Montalcino, a cooperative winery, the only one in Montalcino, and owned by the Cantina Leonardo da Vinci. Consisting of 90 growers, mostly around the area of Val di Cava in the northeast of the Montalcino region, the growers collaborate with several enologists and agronomists and other experts to maximize the quality of grapes that are brought to the winery.

The cooperative is very respectful of the environment in its farming. Following a program designed by the Region of Tuscany, only organic fertilizer is used in the vineyard, and solely to restore the natural balance of the land. Only when the onset of disease is detected is any fungicide used, and those used are very specific to the disease detected. Pesticides are used only as a last resort; hedges, ponds and planted fields lie around the vineyards to divert insect and animal pests that would otherwise eat the grapes.

Work is presently underway to build a new winery with state of the art equipment and a more functional design.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
ROSSO DI MONTALCINO 12% alc. / vol.	DOC Skin contact fermentation lasts around 10 days at 28-30° C (82-86° F) Pumping over of the must is frequent but gentle. After fermentation the wine is aged for 7-8 mos. in Slovenian oak casks, followed by further aging in the bottle before release.	100% Brunello (Sangiovese Grosso)	80,000 btls.
BRUNELLO DI MONTALCINO – 13% alc. / vol.	DOCG Skin-contact fermentation lasts 15-20 days with frequent, gentle pumping over. Maintaining an average temperature of 30-32° C (86-89.6°F) creates supple tannins and balanced acidity. The wine is then aged for 24 months in casks of Slovenian oak, followed by one year of aging in the bottle before release.	100% Brunello (Sangiovese Grosso)	138,000 btls. (1997) 150,000 btls. (1998)

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