



# ERCOLANI

a Family, a Land, a Passion...





# The Ercolani Family

In the enchanting setting of Montepulciano, where the gentle Tuscan hills blend with a heritage of traditions, stands the Ercolani farm. Founded in 1988, this establishment has roots that trace back to the 1940s, when great-grandfather Ercolani passionately dedicated himself to the art of winemaking, cultivating not only the land but also a deep love for authenticity.

Over the years, the company has charted a path of growth, broadening its horizons and acquiring new lands, all while remaining committed to genuineness. Every phase, from cultivation to processing, is guided by a dedication to the highest quality products, resulting from processes that respect both tradition and the earth.

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# Our Vineyards

The vineyards of the Ercolani farm are located in the picturesque countryside surrounding the historic center of Montepulciano. Positioned at various altitude levels and with different exposures, these vineyards benefit from optimal conditions that enhance the quality of the wines, thanks to the diversity of the soils and microclimates.

Our vineyards vary in age. The oldest, covering an area of about 3 hectares at an altitude of 430 meters above sea level, is the Apostoli vineyard, approximately 85 years old, from which the eponymous “single vineyard” wine is produced.

Following this, we have an area of 5 hectares of vineyards around 60 years old, divided between two altitudes: 350 and 480 meters. Finally, there are younger vineyards, about 25 years old, located at altitudes of 450 and 580 meters, covering a total area of 11 hectares.





# Terroir and Sustainability

The composition of the soil, which varies from vineyard to vineyard, offers extraordinary diversity: it ranges from soils with a franco-argilloso texture to sandier, limy, and deeper soils, including tufaceous and Pliocene soils rich in fossils. All of our vineyards are managed according to organic farming principles, adopting sustainable viticulture practices.

**We do not use synthetic chemical products, thus promoting biodiversity and creating an ideal ecosystem for the authentic expression of our terroir.**



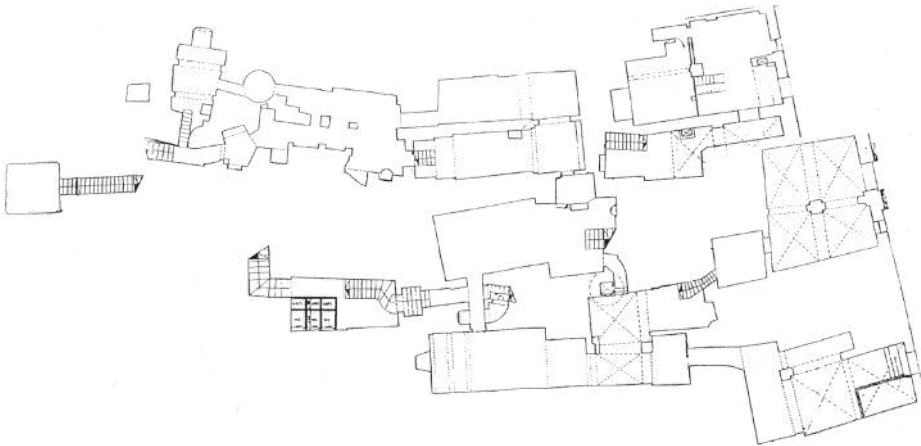
The training of the vines primarily occurs through the bilateral Guyot system and the spurred cordon, the latter being used for the newer vineyards, ensuring optimal management and high-quality production.





# THE UNDERGROUND CITY

In the beating heart of the historic center of Montepulciano, the Underground City encapsulates the essence of our company, an enchanting subterranean pathway that serves as our aging cellar, where time seems to have stood still. Here, wine ages according to traditional methods, an inheritance from centuries past, keeping the art of aging alive as it once was.





# COOKING CLASS

We offer our guests the opportunity to book cooking class experiences, where they will learn to prepare traditional dishes from our cuisine, guided by industry experts. At the end of the lesson, they will have the chance to taste their creations, paired with our fine wines.





# OUR TOUR AND TASTING

In the charming Underground City, we organize guided tours that provide an in-depth experience of the rich history of this place. During the visit, we offer detailed explanations about our aging cellar, illustrating the wine production process that takes place there.







At the end of the tour, guests are invited to our exclusive tasting room, where they will have the opportunity to savor the typical products of our production and the wines presented during the journey. This experience allows for a complete immersion in our winemaking tradition, offering a unique opportunity to appreciate the quality and passion that define our work.





# Truffle... the other passion of the family



For over forty years, truffle hunting has been an integral part of the Ercolani family's DNA.

With over twenty specialized dogs and around thirty authorized natural truffle grounds, we passionately search for the prized White Truffle, the "Tuber Magnatum Pico." The harvesting season runs from October 1st to mid-January, during which we immerse ourselves in nature with our loyal four-legged friends and offer bookable truffle hunting experiences. This allows participants to join us in this tradition, deepening their connection to the land and making each hunt a celebration of our heritage and love for the territory.

