

Bindella

TENUTA VALLOCAIA

MONTEPULCIANO - TUSCANY





WELCOME TO VALLOCAIA

In 1983, we fell in love with a little corner of paradise in Tuscany and with the wines of Montepulciano.

We weren't shocked by the crumbling walls or abandoned vineyards. For us, Vallocaia was a diamond in the rough, a gem that couldn't wait to shine again. It just needed passion, dedication and patience.

In perfect harmony with nature, the jewel has come back to life. A place where a generation of dedicated winemakers painstakingly uphold the grape-growing and wine-producing traditions of the local area.

Over the years, Vallocaia has expanded its borders and enriched its lands with ideally positioned vines, as well as olive groves, woods and fertile plains.

Today, after more than thirty years' work to transfer the most authentic expression of our land into the bottle, we can confidently say that *"We guarantee our wines. From the vine to the glass"*.

We look forward to sharing with you the beauty that nature has given us.

A handwritten signature in cursive script that reads "Rudi Bindella".

Rudi Bindella

A handwritten signature in cursive script that reads "Giovanni Capuano".

Giovanni Capuano



PHILOSOPHY

An inspiring vision ...
the beautiful, gently rolling hills of Vallocaia.
A magnificent and unique place,
a little corner of paradise.

We are farmers, winegrowers.
We work with the soil, and the vines.
A noble vocation with a long tradition.
Our passion.
And our love.

We respect nature,
age-old traditions,
and the local conditions.
We cultivate the vineyards and fields with care
and moderation.
And we harvest only what nature provides us on its own.

In our wine cellar we adhere to the same principles.
In other words,
we let our wines mature at their own pace.
They embody the radiant beauty of their surroundings,
and the passion of the winemaker.

Vallocaia is not too small
and not too big.
It's just right – overseeable and manageable.
It's a community of like-minded people,
who love and live for Vallocaia.
Our wines are a celebration of life.

Aruti Guindelli

Our vineyards are located in Vallocaia, Camparone, Santa Maria and Fossolupaio and fall into the following four production areas of *Vino Nobile di Montepulciano* respectively: Argiano, Cervognano, Sanguineto and Paterno.



■ *Vino Nobile di Montepulciano* DOCG producing areas

● Bindella - Tenuta Vallocaia vineyards (42.4 ha)

Vallocaia

Vineyards: 19 hectares, Olive groves: 6.5 hectares, Arable land: 22 hectares

The land of **Vallocaia** is characterised by an abundance of sand. It has good permeability and poor water retention capacity, but at the same time, due to its high porosity, it gives the plants a chance to expand their roots to search for water in the deeper layers of soil. The sand comes together with silts and clays in widely varying proportions, which are also entirely different from one vineyard to another. As such, the soil texture varies from sandy to sandy-loamy to clayey-sandy. The varied texture gives this soil spectacular reddish, yellow, ochre and grey tones. Vallocaia has slightly calcareous soils with a moderately alkaline pH. The area's altitude is between 260 and 320 m and the slopes are between 2 and 15%. The winery is located in Vallocaia, the historic centre of the estate.

The Sangiovese in this area produces wines with great authenticity, which stand out for their distinct floral notes and full-bodied structure, bolstered by prominent tannins that require long periods of ageing in wood in order to develop. Overall, the wines of Vallocaia are fine, elegant and complex. Given its climatic conditions, Vallocaia has long been devoted to wine-growing: even in late and challenging vintages, it is possible to produce fine wines.

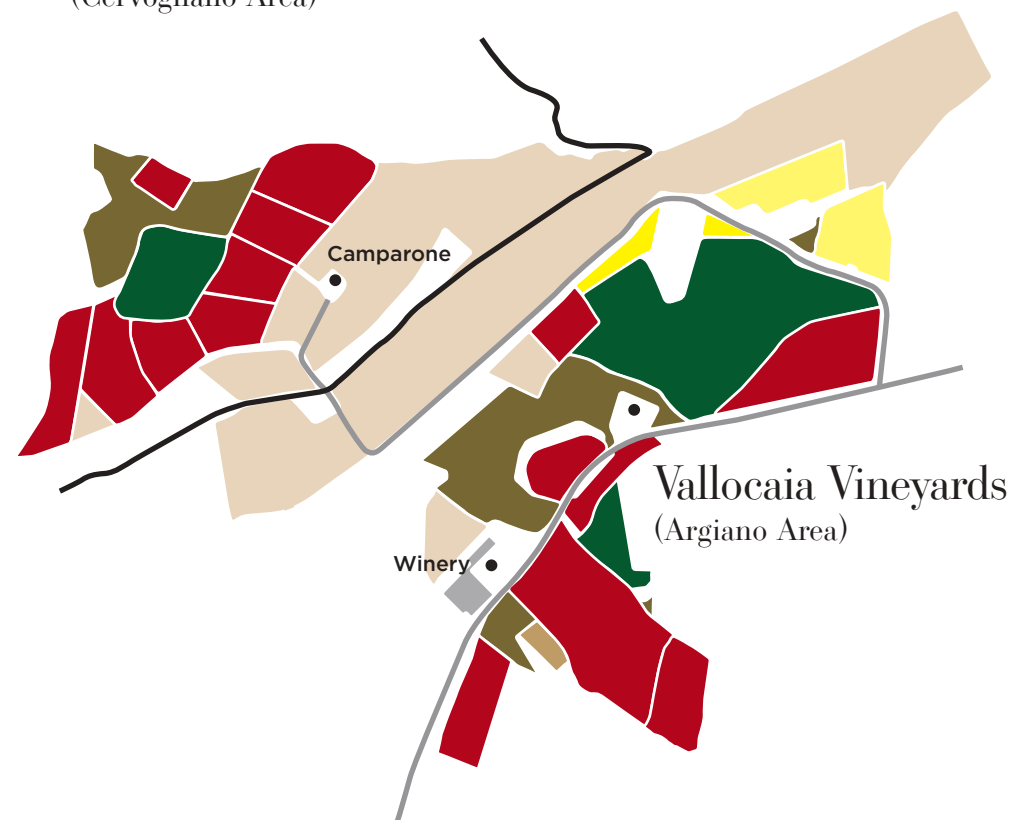
Label: Vino Nobile di Montepulciano Riserva Vallocaia

Camparone

Vineyards: 14 hectares, Olive groves: 3.5 hectares, Arable land: 10 hectares

Bordering on Vallocaia, the lands of Camparone are located on an entirely south-facing hillside, in the renowned area of Cervognano. Camparone's soils are very similar to those of Vallocaia in terms of limestone and pH, yet they vary in their higher clay content and prominent reddish colour. The vineyards in Camparone produce small, concentrated grapes that are rich in extractive material.

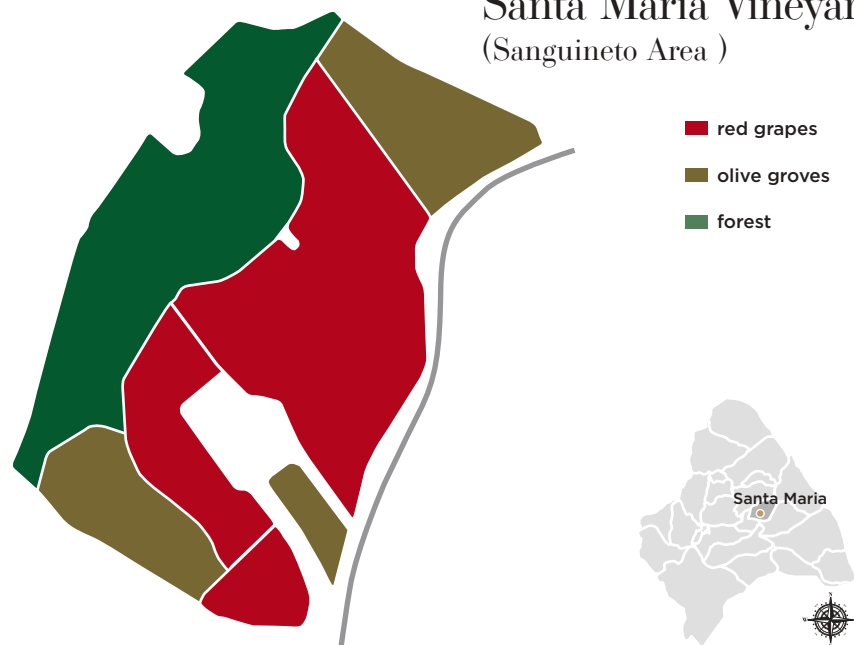
Camparone Vineyards (Cervognano Area)



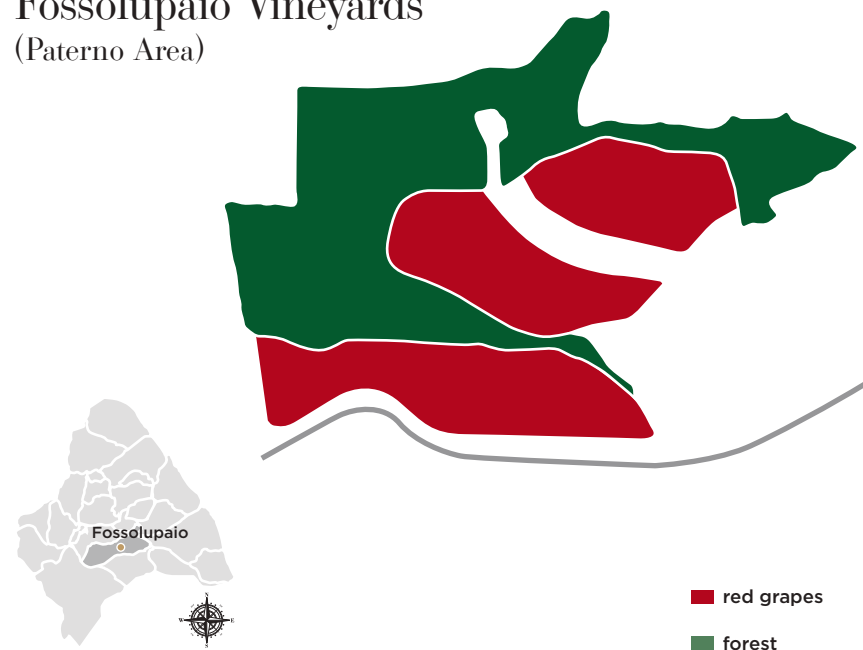
- red grapes
- white grapes
- winery
- olive groves
- forest
- seed plot



Santa Maria Vineyards (Sanguineto Area)



Fossolupaio Vineyards (Paterno Area)



Santa Maria

Vineyards: 5.5 hectares, Olive groves: 3 hectares

The land in **Santa Maria** is very uniform; it has a clay-loam texture and light grey colour. It is a heavy soil, firm and stone-like when dry, malleable and sticky when wet. It has good water retention and reduced permeability, which limits its rooting depth; the roots rarely go beyond one metre deep. The soil has medium calcium content and a moderately alkaline pH. The altitude of the area is between 340 and 365 m.a.s.l. and the slope is between 2 and 10%. Santa Maria's climatic conditions hinder the vines' growth and vigour, which means that they produce small and highly concentrated grapes.

The Sangiovese wines from this area are very powerful, rich in extract, robust and characterised by dense tannins. Their aroma has distinct notes of red and black berries and spices.

Label: Vino Nobile di Montepulciano I Quadri

Fossolupaio

Vineyards: 3.9 hectares

In **Fossolupaio**, there are two types of soil: the vineyard to the south has a loamy-clayey soil with similar physical and chemical properties to that of Santa Maria; the vineyard to the north-east has a pale yellow medium-textured soil, similar to some of the soils of Vallocaia, but with an abundance of sandstones. Fossolupaio has an altitude ranging from 370 to 415 m and a slope between 5 and 10%.

Fossolupaio's wines are characterised by their fresh acidity, great flavour and medium body with prevailing hints of red fruits on the nose. The tannins recall some vineyards of Vallocaia.

"LA FAMIGLIA"



DOC

Fossolupaio

Rosso di Montepulciano DOC

85% Sangiovese, 15% Syrah

On the nose, it offers the floral and red fruit hints of a young Sangiovese with softly spicy notes. Fairly well structured and zesty on the palate with a pleasant mouthfeel. It accompanies the whole meal.

Serve at 16-18° C

Vinification

In stainless steel tanks at a controlled temperature of 21-23° C, maceration on the skins for 8-10 days.

Maturation and ageing

At least 6 months in stainless steel and 3 months in the bottle.

Areas of production

Paterno and Argiano

Vineyards

Fossolupaio and Vallocaia

Soil type

silty clay (Fossolupaio);
silty sand, sandy clay, (Vallocaia)

Altitude

275-415 m.a.s.l.

Orientation

South, south-east,
north-east, north-west

Vine density

3,330, 5,200 vines/ha

Years of planting

1989, 2000

Training system

Rod and spur pruning

Production per hectare

7-8 tonnes

Annual production

40,000 bottles

First vintage

2000



Bindella

Vino Nobile di Montepulciano DOCG

85% Sangiovese, 15% Colorino del Valdarno, Canaiolo nero and Mammolo

Elegant, with typical hints of iris, rose and red berries together with balsamic notes after several years of ageing in the bottle. Balanced, pleasantly tannic and well-bodied on the palate. A wine of great authenticity to accompany pasta with elaborate sauces, red meat, truffles and soft or mature cheeses.

Serve at 18-20° C

Areas of production

Argiano and Cervognano

Vineyards

Vallocaia and Camparone

Soil type

Sandy, silty sand, sandy clay

Altitude

275-320 m.a.s.l.

Orientation

South, south-west, south-east

Vine density

3,700, 5,200, 6,940, 9,260 vines/ha

Years of planting

1991, 1998, 2000, 2005, 2006, 2010

Training system

Rod and spur pruning and Guyot

Production per hectare

5-6 tonnes

Annual production

50,000 bottles

First vintage

1985

Vinification

In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for 15-20 days

Maturation and ageing

20-22 months in large oak barrels and at least 6 months in the bottle.



I Quadri

Vino Nobile di Montepulciano DOCG

100% Sangiovese

Broad and embracing on the nose, with hints of black berries as well as spicy and balsamic notes. On the palate, it is fruity and full-bodied with intense tannins. Perfectly paired with red meats, roasts, game and mature cheeses.

Serve at 20° C

Vinification

In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for approximately 20 days.

Maturation and ageing

18-20 months in French oak casks and 12 months in the bottle.

Areas of production

Sanguineto

Vineyards

Santa Maria

Soil type

Silty clay

Altitude

340-365 m.a.s.l.

Orientation

North-east

Vine density

5,200 vines/ha

Years of planting

2000

Training system

Rod and spur pruning

Production per hectare

5 tonnes

Annual production

15,000 bottles

First vintage

2000 (until 2004 produced from old Vallocaia vines)





DOCG

Vallocaia

Vino Nobile di Montepulciano DOCG Riserva
90% Sangiovese, 10% Colorino del Valdarno

Deep and complex on the nose, with notes of iris, citrus and black berries, rounded off with elegant balsamic notes. It lingers in the mouth, developing gradually with a tannic weave of rare finesse. The ultimate expression of Vallocaia's Sangiovese. Pair with red meat and game, truffles, porcini mushrooms and mature cheeses. Enjoyable even unaccompanied.

Serve at 20° C

Areas of production

Argiano

Vineyards

Vallocaia

Soil type

Sandy clay

Altitude

300-320 m.a.s.l.

Orientation

South

Vine density

6,940, 9,260 vines/ha

Years of planting

1991, 1998

Training system

Rod and spur pruning
and Guyot

Production per hectare

4-5 tonnes

Annual production

10,000 bottles
(made only in the
best years)

First vintage

2010

Vinification

In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for approximately 20 days.

Maturation and ageing

2 years in French oak casks
and large barrels; 1 year
in the bottle.



Gemella

Toscana IGT Sauvignon blanc
100% Sauvignon blanc

Generous and eloquent, with intense varietal notes of citrus, passion fruit, broom, boxwood and currants. Full-bodied with a pleasantly fresh acidity. It pairs well with risotto and pasta with delicate sauces, seafood and fish dishes as well as fresh cheeses.

Serve at 8-10° C

Vinification

In stainless steel tanks, at a controlled temperature of 12-14° C.

Maturation and ageing
Approximately 6 months in stainless steel and 3 months in the bottle.

Areas of production

Argiano

Vineyards

Vallocaia

Soil type

Sandy clay

Altitude

265-275 m.a.s.l.

Orientation

North-west, north-east

Vine density

4,630, 5,200 vines/ha

Years of planting

2004, 2008

Training system

Guyot

Production per hectare

9-10 tonnes

Annual production

30,000 bottles

First vintage

2007



Ardore

Toscana IGT Syrah
100% Syrah

The nose reveals the distinctive character of this grape with its prominent notes of pepper, black fruits and herbs. On the palate, it is full and velvety with well-rounded, mouthfilling tannins. Pair with red meat, tartare and game; surprising with dark chocolate.

Serve at 18-20° C

Vinification

In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for 15-18 days.

Maturation and ageing
12-16 months in French oak casks and 6 months in the bottle.

Areas of production

Paterno

Vineyards

Fossolupaio

Soil type

Silty clay

Altitude

390-415 m.a.s.l.

Orientation

South, south-east

Vine density

5,200 vines/ha

Years of planting

2000

Training system

Rod and spur pruning

Production per hectare

4-5 tonnes

Annual production

2,700-4,000 bottles
(made only in the best years)

First vintage

2011



Gioia

Toscana IGT Cabernet Sauvignon
100% Cabernet Sauvignon

The aroma of this varietal is distinct and authentic: elderberry, blackberry and violet together with intense balsamic notes and vegetality; in the mouth, it is powerful and well-structured, vibrantly tannic. Highly cellarable. It is a fine accompaniment for red meats, stews, game and mature cheeses.

Serve at 20° C

Vinification

In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for approximately 20 days.

Maturation and ageing

18-20 months in French oak casks and 12 months in the bottle.

Areas of production

Sanguineto

Vineyards

Santa Maria

Soil type

Silty clay

Altitude

340-365 m.a.s.l.

Orientation

North-east

Vine density

5,200 vines/ha

Years of planting

2000

Training system

Rod and spur pruning

Production per hectare

4-5 tonnes

Annual production

2,700 bottles
(made only in the best years)

First vintage

2010



Antenata

Toscana IGT Merlot
100% Merlot

An elegant and authentic aroma with notes of blueberries, ivy and ink with a balsamic spiciness. Concentrated, soft and velvety on the palate. Ideal with red meats, game and mature cheeses. Also enjoyable on its own.

Serve at 20° C

Vinification

In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for approximately 20 days.

Maturation and ageing

12-16 months in French oak casks and 12 months in the bottle.

Areas of production

Sanguineto

Vineyards

Santa Maria

Soil type

Silty clay

Altitude

340-365 m.a.s.l.

Orientation

South, north-east

Vine density

5,200 vines/ha

Years of planting

2000

Training system

Rod and spur pruning

Production per hectare

4-5 tonnes

Annual production

6,500 bottles
(made only in the best years)

First vintage

2007



Dolce Sinfonia

Vin Santo di Montepulciano DOC

80% Trebbiano, 20% Malvasia bianca lunga

On the nose, its symphony of aromas includes clear notes of apricot, peach, fig, date and dry grasses; in the mouth, it is dense and sweet, with a lingering zesty acid freshness that makes it especially well orchestrated. It makes an excellent accompaniment for pastries and biscuits, mature goats' cheeses, blue-veined cheeses, and foie gras.

Serve at 14-16° C

Vinification

In January following the harvest, in new 50-litre French oak barrels after drying the grapes by hanging them in traditional "penzane".

Maturation and ageing

In these same barrels for at least 3 years and in the bottle for another year.

Areas of production

Argiano

Vineyards

Vallocaia

Soil type

Silty sand

Altitude

290 m.a.s.l.

Orientation

South-east

Vine density

5,950 vines/ha

Years of planting

2005

Training system

Rod and spur pruning

Production per hectare

9-10 tonnes

Annual production

2,000-2,600 bottles
(made only in the
best years)

First vintage

1993





VIN SANTO

Dolce Sinfonia Occhio di Pernice

Vin Santo di Montepulciano DOC
100% Sangiovese

The nose is remarkably complex and intensely aromatic, with deep balsamic notes and overtones of dried fruit, prunes and caramelised figs; on the palate, it is rich and dense, with a sophisticated tannic weave and a sustained acidity that pleasantly balance the sweet sensations. A very long sipping wine. Also excellent with dark chocolate desserts or mature cheeses.

Serve at 14-16° C

Areas of production

Argiano

Vineyards

Vallocaia

Soil type

sandy clay

Altitude

300-320 m.a.s.l.

Orientation

South

Vine density

9,260 vines/ha

Years of planting

1991

Training system

Rod and spur pruning

Production per hectare

5-6 tonnes

Annual production

1,500 bottles
(made only in the
best years)

First vintage

2004 (from 1998 to
2003, it was made as
Vin Santo Colli dell'Etruria
Centrale DOC)

Vinification

In January following the harvest, in new 50-litre French oak barrels after drying the grapes by hanging them in traditional "penzane".

Maturation and ageing

In these same barrels for at least 6 years and in the bottle for another year.



VALLOCAIA

Grappa di Vinacce di Vino Nobile di Montepulciano

Vinacce: 100% Vino Nobile di Montepulciano

Colourless and crystalline, it has an alcoholic warmth combined with agreeable notes of fresh herbs.

Serve at 14-16° C

Distillation method

Discontinuous steam still

Equipment

Copper stills

Maturation

In stainless steel

Ageing

In the bottle

Alcohol content

42% vol.



ORO

Grappa di Vinacce di Vino Nobile di Montepulciano

Vinacce: 100% Vino Nobile di Montepulciano

Golden yellow colour; an especially fine and intense nose; pronounced notes of dried fruit, spices and vanilla.

Serve at 14-16° C

Distillation method

Discontinuous steam still

Equipment

Copper stills

Maturation

In French oak casks for 10-12 months

Ageing

In the bottle

Alcohol content

43% vol.



OLIVE OIL

Olio Extravergine di Oliva

Varieties: Frantoio, Leccino, Moraiolo, Pendolino

Fruity aroma and a spicy and intense aftertaste with prominent hints of artichoke and green tomato. Ideally paired with vegetable dishes, soups and meats.

Olive groves

13 ha

Plants

3,600

Soil type

Silty sand, sandy clay

Altitude

275-350 m.a.s.l.

Harvest

Manual

Pressing

Cold, within two days of harvest



We would be delighted to share our passion for winemaking and **Tenuta Vallocaia** with you.

We'd be glad to welcome you for a stroll through our vineyards, a tour of our winery and a taste of our wines.

Bindella srl Società Agricola
Via delle Tre Berte 10/A
53045 Montepulciano (SI)

To book, call +39 0578 767 777
or email us at visite@bindella.it

From Montepulciano

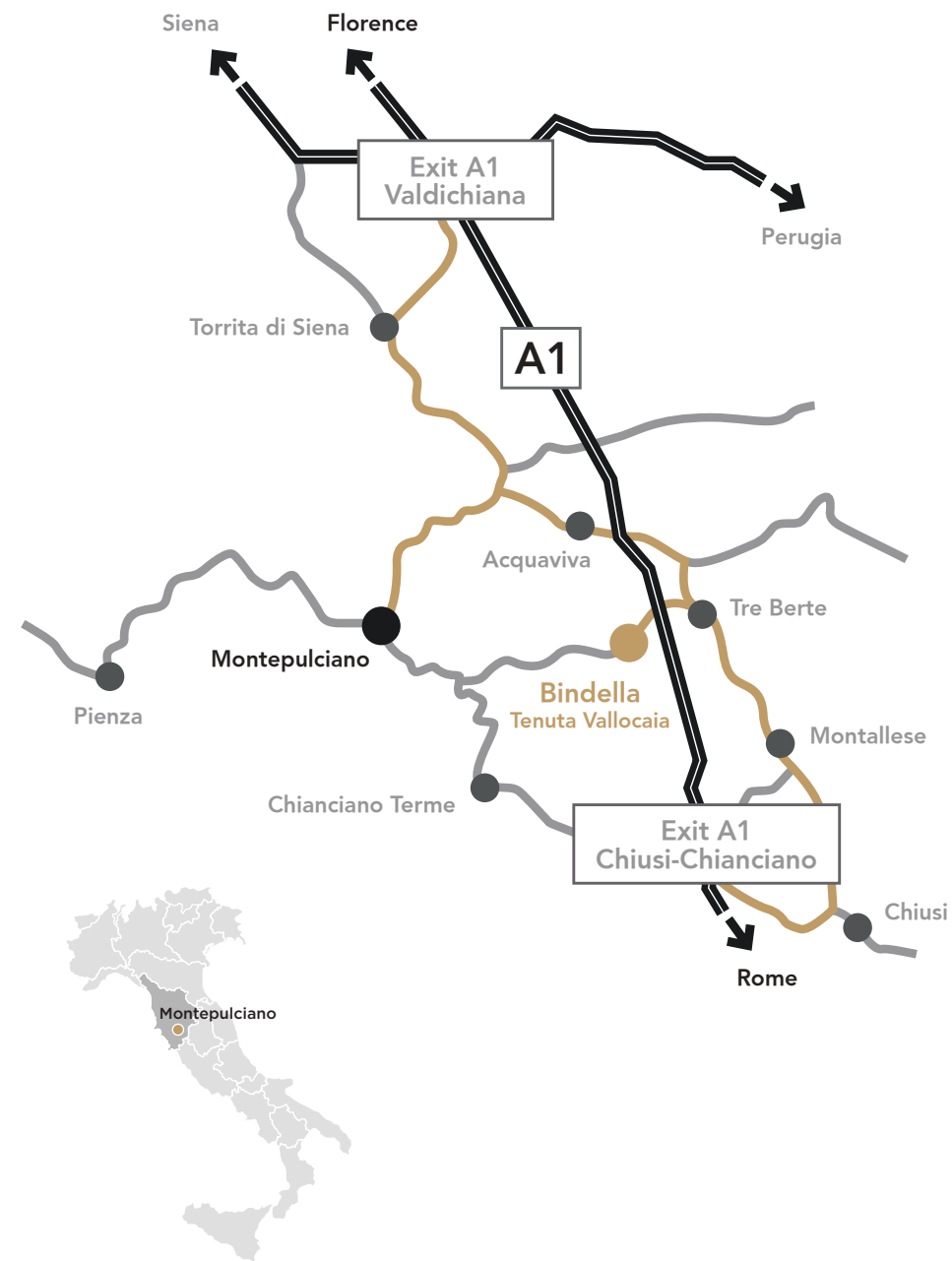
Travelling towards Chiusi, after Acquaviva, you'll arrive at the small town of Tre Berte. At the very start of the village, just after the ICM service station, turn right into Via delle Tre Berte. Continuing on this road, after 2 km, you'll find the winery on your right.

**From the south
A1 motorway, exit
Chiusi-Chianciano Terme**

At the motorway exit, turn right towards Chiusi. After around 2 km, before arriving in Chiusi, turn left towards Acquaviva and continue for around 12 km until you reach the small town of Tre Berte. Just before the ICM service station turn left into Via delle Tre Berte and continue for around 2 km, the winery will be on your right.

**From the north
A1 motorway, exit
Valdichiana/Bettolle**

Follow the signs for Montepulciano up to the village of Bivio di Nottola, turn left towards Chiusi and continue towards Acquaviva. Once you have passed Acquaviva, you'll arrive at the small town of Tre Berte. At the very start of the village, just after the ICM service station, turn right into Via delle Tre Berte. Continue on this road for 2 km and you'll find the winery on your right.





Bindella srl Società Agricola
Via delle Tre Berte 10/A
53045 Montepulciano (SI)
T +39 0578 767 777
F +39 0578 767 255
info@bindella.it
bindella.it

