

Azienda Agricola Betti

"Cantinone"





Dear,

we'd like to invite you to make a trip into the emotions, in our country with our wine. You'll find a past that is packed with history and culture.

But you'll also find much more recent history, where wine, art and the "good life of Tuscany" are sure to move you. Looking forward to having you as a guest here in Pistoia, we send our best regards.

Guido and Gherardo Betti

Winery



The estate is a farm of middling size born at the beginning of 1900. The property extends for about 60 hectares, 20 of which are vineyards and 3,5 olive-groves. It is a medium mixture ground 150-200 metres above the sea level, at the foothills of Montalbano.

Since the end of 1800 the farm has been handed down from father to son until the present descendants. Paolo and his sons Guido e Gherardo, who have started a large reorganization (still in progress) and rising from 2002, run today the estate.

The building is in liberty style and at the beginning of 1900 it was a cellar for the grapes grown in the vineyards on the surrounding hills.

It is known as "Cantinone" (huge cellar), so called for the massive structure of rectangular shape, unusual in those years.

The vineyards extend for 15 hectares on an argillaceous ground with neutral/sub acid ph and an average quantity of phosphorus and potassium.

The plantation consists of over 4400 plants per hectare and the kind of growing is based on the Tuscan "archetto" (little arch) leaving 8/10 gems each shoot. It has south-west exposure.

After the fermentation in vitrified cement tanks or steel "inox", the wine is put to mature into 25 hl oak butts or barriques for a period going from two to twelve months, it depends from the type of wines.

Chianti Montalbano DOCG

Production area Quarrata (Pistoia), Toscana

Grapes Sangiovese 90%, Black Canaiolo and Cabernet 10%.

Bright ruby with plain ruby shades, fairly clear. Pleasant, pure and intense aromas that develop a note of raspberry and violet, then of plum, bilberry, and cyclamen.

Slightly tannic and fresh by all means balanced and full-bodied

Alcohol 13%

Fermentation and maturity in concrete vats or in steel vats with temperature control, then, the process is completed in bottles for another two to three months. Malolactic fermentation developed and light filtering.

Wine that follows seasoned cheeses, suitable stews and grill meats.



Chianti Montalbano DOCG Riserva

Production area Quarrata (Pistoia), Toscana

Grapes Sangiovese 90%, Black Canaiolo and Cabernet 10%.

Bright ruby with plain ruby shades, fairly clear. Elegant, pleasant, pure and intense aromas that develop a note of cherry, raspberry and violet, then of plum, bilberry, and cyclamen.

Slightly tannic and fresh by all means balanced and full-bodied.

Alcohol 13,5%

Fermentation in concrete vats and in steel vats with temperature control; maturity for six/eight months in oak casks of 25 hl, then, in steel vats. The process is completed in bottles for another three months. Malolactic fermentation developed and light filtering.

Wine that follows seasoned cheeses, suitable stews and grill meats.



Rosso di Toscana IGT “Prunideo”

Production area Quarrata (Pistoia), Toscana

Grapes Sangiovese 90%, Cabernet and Marlot 10%.

Red garnet with brown shades, fairly clear.

Intense aromas that develop a note of coffee, undergrowth and plum jam. Tannic and fresh by all means balanced and full-bodied

Alcohol 13,5% - 14%

Fermentation in concrete vats and in steel vats with temperature control; **Maturity** in oak casks (12 months) and in steel tanks (3 months) then, the process is completed in bottles for other 3 months. Malolactic fermentation developed and light filtering.

Wine that follows game, roast and stew meet.



Bianco di Toscana IGT “Creto De’ Betti”

Production area Quarrata (Pistoia), Toscana

Grapes Chardonnay 70%, Trebbiano 30%.

Yellow strew-coloured, bright shades, fairly clear.

Intense aromas that develop a note of tropical fruit, flowers bouquets, rose. Pleasant taste.

Alcohol 12,5%

Fermentation in steel vats with temperature control. **Maturity** in steel tanks (6 months) then, the process is completed in bottles for other 2 months. No Malolactic fermentation and light filtering.

Wine that follows fishes, white meats and aperitif.



WINE GUIDES

“I Vini di Veronelli”

“Luca Maroni”

“I Vini dell'Espresso”

“Selezione Vini Toscani Enoteca Italiana”



www.fattoriabetti.it



FROM THE *PAST*
ACROSS THE *PRESENT*
TO THE *FUTURE*



Azienda Agricola Betti

di Guido e Gherardo Betti

Via Boschetti e Campano, 66
51039 Quarrata (PT) - ITALIA

Tel/Fax. +39.0573.717169

www.fattoriabetti.it

az.ag.betti@virgilio.it