

ANTICO COLLE







*From it's colors and it's scents begins the  
tale i want to tell you...*

*Arbore Franjo*

Philosophy

& *identity*

Philosophy

IDENTITY & Identity

PHILOSOPHY  
& *Identity*

PHILOSOPHY & IDENTITY

Philosophy & identity

The Antico Colle estate is located amongst the vast hills of the Tuscan countryside, at the heart of the green vineyards of Montepulciano's *Vino Nobile* wine growing area. Three generations of the Frangiosa family have dedicated themselves with boundless passion to the cultivation of their vines; it is precisely thanks to this continuity of knowledge, passed down from father to son, that the Antico Colle label was created, and it is today synonymous with prestige and quality in wine production. The motivating factor driving the creation of this particular kind of wine is the value placed on the terroir in relation to the local traditions and ideologies in wine making. The amount of





research, and the value placed on quality and standards of production result into a truly autochthonous product placing Antico Colle amongst the estates that most respect, and preserve, the wine producing culture of the area. The underlying philosophy of the company is inspired by the love and passion for winemaking. Every detail is meticulously attended to, starting from the work undertaken in the vineyards where the growing process is never altered, allowing the grapes to develop and ripen according to their natural timeline. The same care is subsequently applied to the work performed in the wine cellars, starting with the winemaking, continuing with the process of aging, and finally to the bottling and packaging. These processes are certainly helped by the use of technology but always with respect for tradition and pride in wine making. Antico Colle has brought to the market a product that boasts both outstanding quality and authenticity. The owners of the brand Antico Colle personally monitor every step of the production from the selection of the grapes to the processing, aging, bottling and packaging of the wine: even the selection of the various partnerships necessary to complete the production process, and the distribution of their products, are closely supervised. This is why, the sale of Antico Colle products can only take place through distribution channels that are in line with the philosophy and ideology of the company.

Vineyards

*Vineyards*

**Vineyards**

Vineyards

OUR VINEYARDS OUR VINEYARDS

Our vineyards

VINEYARDS VINEYARDS

Our vineyards

The Antico Colle family business is located on the eastern side of the hills surrounding Montepulciano, whereas the vineyards extend all over the municipality in areas designated by the D.O.C.G. certificate (Denominazione di Origine Controllata e Garantita – Denomination of controlled and guaranteed origin). The estate comprises a total of 20 hectares of land producing the following wines: Vino Nobile Montepulciano D.O.C.G., Rosso di Montepulciano D.O.C., Colli Chianti Senesi D.O.C.G., I.G.T. (Indicazione Geografica Tipica - certification

Our vineyards





of geographic origin), Rosso and Bianco Toscano. Antico Colle Grappa and Olive Oil are also locally produced. The terrain where the vines are grown has both an optimal and variable layout which is perfect for the ripening of the grapes and is conducive to the optimal growth of the vine itself. The average altitude of 300-400 m. above sea level, and the good ventilation, reduces to a minimum the risks associated with the natural development of the plants. The varieties most commonly grown are: Prugnolo Gentile (Sangiovese clone), Merlot, Cabernet Sauvignon, Canaiolo Nero, Mammolo, Chardonnay. The make up of the soil in this terrain is of medium mix, layered, clayey, tuffaceous and sandy.

ANTICO COLLE  


Our vineyards  
Our vineyards









DESIGN BY FEDERICO LIVI



ITALIA



TOSCANA



# SIENA



# MONTEPULCIANO



**UFFICI E CANTINA**

**Via Provinciale, 9 - Loc. Bivio Nottola**

**53045 Montepulciano (Siena)**

**Tel./Fax. +39 0578 707828**

**[www.anticocolle.it](http://www.anticocolle.it)**

**[info@anticocolle.it](mailto:info@anticocolle.it)**