



AZIENDA AGRICOLA VALENTINI

- The Valentini farm is located on the Maremma gentle hills, near Cura Nuova village, at about half of the way between the unique medieval Massa Marittima city and the spectacular coast of the Gulf of Follonica.
- The particularly favorable position, at about 10 min. away from the golf field Il Pelagone, is a very quiet and calm scenery, which is a perfect destination for nature lovers who can enjoy wide open spaces.
- The visit includes a promenade inside the estate, visit of the wine cellar and products taste of own production 6 red wines and 1 white wine, 1 rosé and their extra virgin olive oil.



TASTING

- ✚ The tasting is composed by 7 wines produced by the winery accompanied by a typical appetizer of Tuscan cold cuts and cheese.
- ✚ Requests minimum 2 people and maximum 10.
- ✚ Opening hours: from 10:00 to 12:00 and from 13:00 to 19:30.
- ✚ **Price per person €38.**



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WINES

WHITE

***Il Vermentino**: Vermentino is a semi-aromatic wine variety, of the Tuscan Maremma. In the last few years, together with the enologist we worked to create a variety of Vermentino vinified in pureness, in order to have a more fruity and pleasurable wine. This Vermentino is a white dry wine, but very soft, of a straw yellow color with greenish reflections with scents reminiscent of fruity with a floral tendency.

ROSÉ

***Rosato IGT Toscana**: Rose wine has a color ranging from pale pink to cherry red and claret; it is usually characterized by fruity scents. Valentini's rose wine is obtained from the white vinification of red grapes: as soon as the grapes reach the cellar, the juice is immediately separated from peels and seeds by a mechanical process, followed by a cold static decantation in order to separate the must from pulp residues and from other possible impurities. The wine shows a pretty deep cherry color with hints of red fruit.



REDS

- ***Sangiovese IGT Toscana Rosso:** Tuscany, and in particular the Maremma area, are mainly red wine areas and although many varieties of red grapes are grown with different degrees of success, the most important one is Sangiovese grape. Sangiovese wine is a variable wine which is characterized by the composition of the soil, the exposure and the microclimate of the land on which it is grown. Valentini's Sangiovese is a fresh, fruity wine and, thanks to the short stay on the peels during fermentation, soft, with perfectly integrated tannins.
- ***Monteregio di Massa Marittima DOC:** Monteregio Valentini is made from a blend of Sangiovese, Cabernet Sauvignon and Merlot which, once vinified, are aged in French barriques of second passage for a period of 8/10 months. The scent is reminiscent of ripe red fruit, with hints of vanilla. The color is an intense ruby red.
- ***Crebesco IGT Toscana Rosso:** Crebesco Valentini is a wine which is the result of pure fortuity, of a torrid summer and of the ability of an enologist who wanted to create something amazing. It is a wine with an intense ruby red color, almost impenetrable; the complexity on the bouquet is infinite, ranging from mineral to spicy, from the scent of overripe red fruit to jam, tobacco, chocolate, leather... and every person who tastes it is struck by its strength and balance, in a word: by its Elegance.
- ***Vivoli DOC Maremma Toscana Sangiovese:** Vivoli Valentini is obtained from the most selected and qualitative batch of Sangiovese of the winery. The accurate vinification and the aging in barriques of first and second passage, for a period of at least 14 months, give to this wine a remarkable aromatic complexity, ranging from red fruit to spicy and toasted. On the palate it is full bodied, balanced, with a good acidity which makes it particularly pleasing. The color is intense and brilliant.
- ***Atunis IGT Toscana Rosso:** Valentini's Atunis was born from the desire of Valentini's family to produce a wine made of Merlot grapes of high quality: in fact, the selection of grapes, the accurate vinification and the aging in barriques for 18 months and in bottle for further 5/6 months, give as a result a wine of an intense ruby red color with aromas ranging from fruity to spicy with some herbaceous notes typical of the variety and an intense, persistent and balanced palate..
- ***Aule IGT Toscana Rosso:** AULE Valentini is made from red Sangiovese and Malvasia Nero grapes, harvested by hand and delicately laid on racks to dry. During fermentation, the high concentration of sugars does not allow the yeasts to transform all the sugars into alcohol, since, when the alcohol content reaches about 15/16% vol., the yeasts themselves die, so that the wine remains naturally sweet. After fermentation it rests for a long time in barriques and it is then bottled, in 0.50 liter bottles, after about two years. The final result is a wine with an intense ruby red color, with hints of fruit, vanilla, mineral and spicy, sweet in the mouth but not cloying, endless in its aromatic persistence.



EXTRA VIRGIN OLIVE OIL

- The olives are harvested by hand during the first weeks of November. Then the olives are pressed, within 24 hours of collection, and the extraction of oil is cold.
- The preservation takes place in stainless steel tanks before filtration and then follows the bottling. Our oil has a bright green color tending to yellow with a fruity aroma, intense, with hints of freshly cut grass and artichokes. The taste is decidedly fruity with a spicy note and a pleasant sensation of bitterness in the mouth.

