





2,900 years ago (900-700 BC), the Etruscans moved from the hinterlands of Smyrna - Western Anatolia - to Tuscany and created a new civilization, bringing in new culture, art, agriculture, and wine.

Lucien Arkas, whose family roots trace back to Arezzo, is a passionate patron of art and culture and the owner of one of the biggest **ORGANIC WINERIES** in Turkey (1.5 million bottles). He decided to embark on a new journey in Tuscany.

He has now united his knowledge and experience in a new 110 hectares territory in the heart of Tuscany, in **MONTEPULCIANO**.

The estate is composed of **15 hectares of Nobile vineyards**, **5,000 olive trees**, **and 7 Borghettos**, with a main villa where the Bishop of Arezzo lived in the 17th century.

In three years' time, Lucien Arkas is a candidate to become one of the best Wine & Art resorts of Tuscany by expanding his vineyards to a total of **45 hectares in Montepulciano**.







ARCAS



Name Arcas

Denomination 2022 IGT Toscana Rosso Grape variety 39% Sangiovese, 27% Pugnitello, 28% Cabernet Sauvignon, 6% Merlot

Soil Predominately clay with a limestone matrix

Vinification Fermentation takes place in glass-lined concrete vats with controlled temperature

Aging 12 months in French oak barrels **Refinement** Minimum of 6 months in bottle

Color Intense ruby red with violet reflections

BouquetPersistent aromas with hints of blackberry and red cherry Taste Soft with a fine mouthfeel and elegant, silky tannins



Nome Arcas

Denominazione 2022 IGT Toscana

Rosso

Vitigni 39% Sangiovese,

27% Pugnitello, 28% Cabernet Sauvignon, 6% Merlot

Terreno Franco argilloso a matrice calcarea

Vinificazione Fermentazione in vasche di cemento a temperatura controllata Maturazione 12 mesi in botti di rovere

Francese

Affinamento Almeno 6 mesi in bottiglia Colore Rosso rubino intenso con riflessi violacei

Profumi Profumi ampi persistenti con sentori di mora e ciliegia rossa **Sapore** Morbido con bocca fine e tannini eleganti e setosi



CONTE NICCOLO



Name Conte Niccolo
Denomination 2021 DOCG
Vino Nobile di Montepulciano
Grape variety Sangiovese with small
quantities of complementary varieties
Soil Predominately clay with a limestone
matrix

Vinification Fermentation takes place in glass-lined concrete vats with controlled temperature

Aging 24 months in Slavonian big oak **Refinement** Minimum of 6 months in bottle

Color Deep ruby red with garnet hues **Bouquet** Intense, with crispy red berry fruit and subtle spice

Taste A full bodied wine with well evolved noble tannins



Nome Conte Niccolo
Denominazione 2021 DOCG
Vino Nobile di Montepulciano
Vitigni Sangiovese e piccole quantità
di vitigni complementari
Terreno Franco argilloso a matrice calcarea
Vinificazione Fermentazione in vasche
di cemento a temperatura controllata
Maturazione 24 mesi in botti grandi di
rovere di Slavonia
Affinamento Almeno 6 mesi in bottiglia
Colore Rosso rubino intenso tendente
al granato
Profumi Intensi con frutta rossa e leggere

Profumi Intensi con frutta rossa e leggere speziature

Sapore Vino armonico, con grande struttura e tannini morbidi



AURELIA



Name Aurelia **Denomination** 2022 DOCG Chianti **Grape variety** Sangiovese and small quantities of complementary varieties Soil Predominately clay with a limestone matrix

Vinification Fermentation takes place in glass-lined concrete vats with controlled temperature

Aging 12 months in Slavonian big oak **Refinement** Minimum of 3 months in bottle

Color Brilliant red ruby **Bouquet** Delicate and elegant hints with nuances of fresh fruit **Taste** Wine with good structure, freshness and excellent drinkability



Nome Aurelia **Denominazione** 2022 DOCG Chianti Vitigni Sangiovese e piccole quantità di vitigni complementari Terreno Franco argilloso a matrice calcarea

Vinificazione Fermentazione in vasche di cemento a temperatura controllata Maturazione 12 mesi in botti grandi di rovere di Slavonia Affinamento Almeno 3 mesi in bottiglia **Colore** Rosso rubino brillante Profumi Delicati ed eleganti sentori con sfumature di frutta fresca

Sapore Vino con buona struttura, freschezza ed ottima bevibilità









Wine & Art Resort

MONTEPULCIANO TUSCANY





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