



SOCIETÀ AGRICOLA  
**BETTI**







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## **TWENTY HECTARES OF VINEYARDS ON THE MONTALBANO SLOPES, THE ART NOUVEAU-STYLE CELLAR AND TWO YOUNG BROTHERS WITH A DREAM THAT COMES TRUE DAY BY DAY.**

Was founded in the beginning of 1900 in Montalbano, a small territory in the Tuscany region that holds, still intact, all the noble characters of these ancient lands: romantic parish churches and small medieval villages with their towers, extended olive groves and vineyards, dotted by solitary cypresses, elegant and magnificent Medici villas close to laborious farmlands, in the waft of Leonardo da Vinci discrete genius.

The vineyards of Fattoria Betti are grown on clay soil, located 150-200 metres above sea level.







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Mostly the vineyards are planted to Sangiovese, Cabernet, Trebbiano, Canaiolo Nero and Merlot. They are cultivated using the cordon and the Tuscan single-arched cane systems, and processed through partial grassing and organic fertilizers.

Our wines are the result of a deep passion and pride for our splendid territory. We combine modern technologies with the ancient art of winemaking, taking particular care to express regional fruit characteristics with the subtle use of oak.

### **OUR AIM IS STRAIGHTFORWARD:**

To produce a limited number of bottles applying the greatest possible care and constantly improving, year by year.



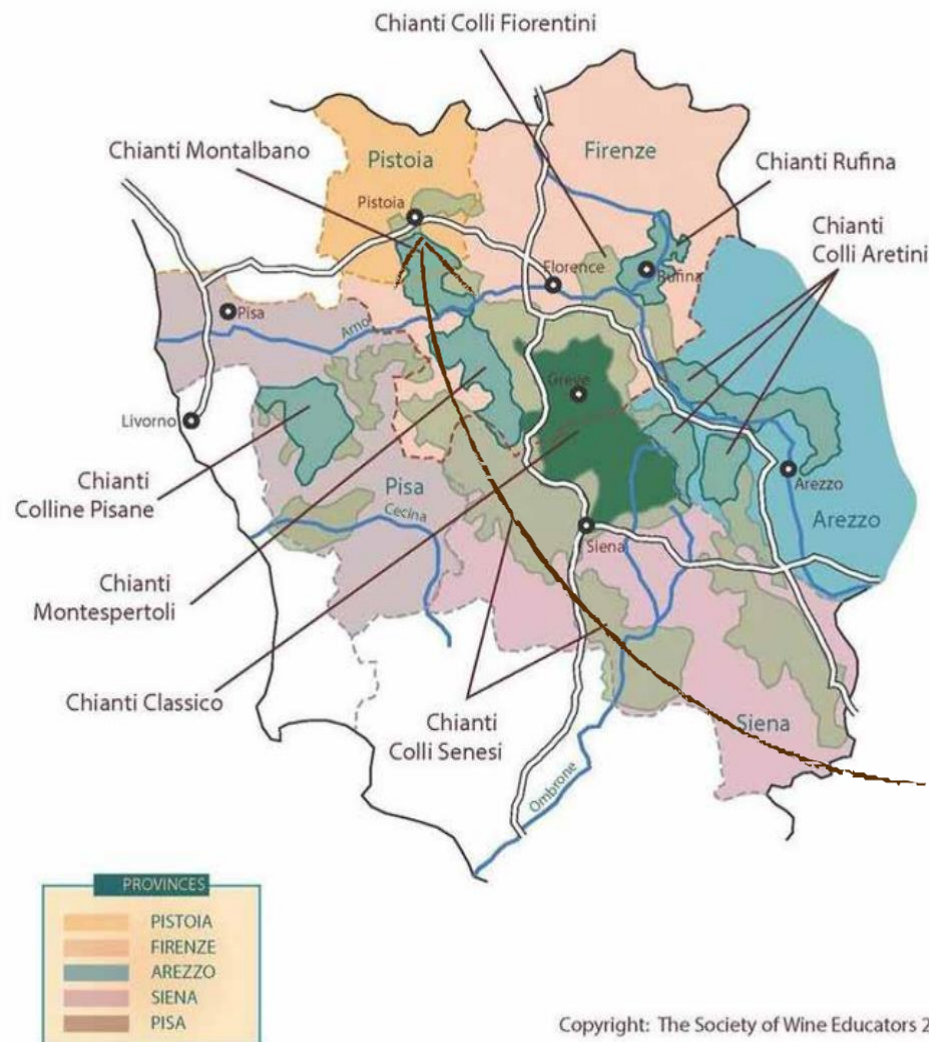




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# CHIANTI PRODUCTION ZONES

**We are here, in the north part  
of Tuscany between Pistoia and  
Florence.**





# MONTALBANO D.O.C.G.



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# GUIDO & GHERARDO BETTI



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# OUR WINERY



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# OUR VINEYARDS



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# ORGANIC FERTILIZER: Broad Bean



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# WHITE GRAPES: TREBBIANO & CHARDONNAY



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# **BLACK GRAPES: SANGIOVESE, CANAILOLO, COLORINO, CABERNET SAUVIGNON & MERLOT**



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# AUTOMATED HARVEST



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# THE VINIFICATION CELLAR



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# THE AGEING CELLAR



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# THE HARVEST FEAST



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# OUR OLIVES



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# THE OIL MILL



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# THE WINE TASTING



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## **ROSSO DI TOSCANA IGT “PRUNIDEO”**

**Grape varieties:** Sangiovese 90%, Cabernet Sauvignon 10%.

**Trellissing:** Spurred cordon.

**Harvest:** Byhand, careful selection of the grapes.

**Vinification:** Fermentation in concrete and steel vats at controlled temperature. Maturation in 300 lt oak casks for 12 months, then the process is completed in bottles.

Carried out malolactic fermentation and light filtering.

**Bottling:** 16 months after harvest.

**Tasting profile:** Gametred with brown shades, fairly clear. Intense aromas that develop a note of coffee, undergrowth and plum preserve. Tannic and fresh, balanced and fullbodied. Complex wine, spicy and oaky but elegant.

**Alcohol:** 14%.

**To be served:** At a temperature of 16° - 18°C.

Prunideo is delicious with stewed meat, game and roast. Perfect with lamb and pork liver.







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## **BIANCO DI TOSCANA IGT “CRETO DE’ BETTI”**

**Grape varieties:** Chardonnay 70%, Trebbiano 30%.

**Trellissing:** Spurred cordon.

**Harvest:** Byhand, careful selection of the grapes.

**Vinification:** Aged in temperature controlled steel tanks and then transferred to bottles for a 2 months ageing. No malolactic fermentation.

**Bottling:** In April of the year following the harvest.

**Tasting profile:** Straw yellow with subtle lime green tinges. The nose reveals intense, clean and pleasing aromas with hints of tropical fruit, rose and floral nuances.

The palate is pleasing, intense, elegant, well balanced and offers good body.

**Alcohol:** 13%.

**To be served:** At a temperature of 12° - 13°C.

Creto de Betti accompanies white meats, fish and fresh cheese.







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## **BIANCO DI TOSCANA IGT “PAGRO DE’ BETTI”**

**Grape varieties:** Chardonnay 70%, Trebbiano 30%.

**Trellissing:** Spurred cordon.

**Harvest:** Byhand, careful selection of the grapes.

**Vinification:** Fermentation in 500 litre wooden cask.

Aged in wooden cask for 6 months, followed by 5 months bottle ageing.  
No malolactic fermentation.

**Bottling:** In April of the year following the harvest.

**Tasting profile:** Straw yellow. The nose reveals intense, clean and pleasing aromas with hints of vanilla and ripe apple.

The palate is pleasing, intense, elegant, well balanced and offers good body.

**Alcohol:** 13%.

**To be served:** At a temperature of 12° - 13°C.

Pagro de Betti is excellent with cured meats, white meats, shellfish, fresh cheese.







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**THANK YOU!**

