



**ROMOLINI**  
IMMOBILIARE

**CHRISTIE'S**  
INTERNATIONAL REAL ESTATE

Ref. 2248 – **TENUTA NOBILE**

## **WINE ESTATE WITH 2,5 HA OF VINEYARDS FOR SALE IN MONTEPULCIANO, TUSCANY**

**Montepulciano – Siena – Tuscany**  
[www.romolini.co.uk/en/2248](http://www.romolini.co.uk/en/2248)



**Interiors**  
870 sqm

**Bedrooms**  
2

**Bathrooms**  
5

**Total land**  
5.6 ha

**Vineyards**  
2.5 ha

**Bottles of wine**  
20,000 bottles

**Olive grove**  
1.3 ha

This 5.6-ha wine estate is located less than 3 km from Montepulciano. The estate includes 2.5 ha of vineyards, registered as Nobile di Montepulciano (1.0 ha), Rosso di Montepulciano (0.1 ha) and Chianti Colli Senesi DOCG (1.3 ha), and produces about 20,000 bottles of red wine per year. The modern winery has all the facilities for processing and transforming grapes. A small house (90 sqm) is used by the owners. The olive grove has about 1,000 trees.



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## SUMMARY OF THE PROPERTY

**REFERENCE #:** 2248 – TENUTA NOBILE

**TYPE:** wine estate

**CONDITIONS:** excellent

**LOCATION:** hilly, panoramic

**ACCESS:** unpaved road (300 m)

**INTERIORS:** 870 square meters (8,608 square feet)

**BEDROOMS:** 2

**BATHROOMS:** 5

**ANNEXES:** warehouse and storages

**GARDEN:** yes, around the house

**MAIN FEATURES:** modern cellar, Chianti Colli Senesi DOCG vineyards, Nobile di Montepulciano DOCG vineyards, cellar dug up in tuff, owners' house, olive grove, electric barrier at the entrance

**EXTERIORS:** 5.6 hectares (13.8 acres)

**VINEYARDS:** 2.5 hectares (6.2 acres)

**WINE PRODUCTION:** 20,000 bottles / year

**OLIVE GROVE:** 1.3 hectares (1,000 trees)

**ELECTRICITY:** already connected

**WATER SUPPLY:** mains water + natural springs (2)

**TELEPHONE:** already connected

**ADSL:** possible

**GAS:** LPG

**HEATING SYSTEM:** radiators + air conditioning

## CLOSEST CITIES AND TOWNS

Montepulciano (3km; 5'), Pienza (15km; 20'), Castiglione del Lago (24km; 30'), Lucignano (25km; 30'), Bagno Vignoni (26km; 35'), Cortona (30km; 40'), Montalcino (36km; 45'), Buonconvento (40km; 45'), Arezzo (55km; 50'), Siena (61km; 55'), Orvieto (71km; 1h), Monteriggioni (80km; 1h 10'), San Gimignano (103km; 1h 30'), Florence (111km; 1h 30')

## CLOSEST AIRPORTS

Perugia San Francesco (72km; 1h), Grosseto Baccarini (97km; 1h 35'), Firenze Vespucci (128km; 1h 25'), Pisa Galilei (188km; 2h 5'), Roma Ciampino (193km; 2h 20'), Roma Fiumicino (209km; 2h 15'), Bologna Marconi (209km; 2h 15')

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## TENUTA NOBILE

This **5.6-ha wine estate** is located less than 3 km from **Montepulciano**. The estate includes **2.5 ha of vineyards**, registered as **Nobile di Montepulciano** (1.0 ha), **Rosso di Montepulciano** (0.1 ha) and **Chianti Colli Senesi DOCG** (1.3 ha), and produces about **20,000 bottles of red wine** per year. The modern winery has all the facilities for processing and transforming grapes. A small **house** (90 sqm) is used by the owners. The olive grove has about 1,000 trees.

The property can be reached by a short white road (300 m) and has all the necessary services in the medieval town of Montepulciano. The location of the property also allows to reach many of the art cities of **Tuscany** and **Umbria** (Pienza, Orvieto, Siena, Monteriggioni, Florence, Castiglione del Lago...).

## DESCRIPTION OF THE BUILDINGS

The farm consists of **several buildings** (710 sqm – 7,640 sqft) used for wine production and product storage. The winemaking cellar is a modern building (built in the 1970s and fully renovated in 2000), designed specifically to optimize production. For aging, on the other hand, an underground cellar is used, dug into the tuffaceous hillside by an Amiata miner. Near the aging cellar is also the bottling line for the wine. The winemaking cellar has a maximum capacity of about 800 hl (expandable), same for the aging cellar (also 800 hl, expandable for about 300 hl).

The sale of the estate also includes the equipment in the cellar, which is necessary for the proper operation of the winery.

Other buildings include warehouses for storage, storerooms for equipment and treatments, and sheds for tools and vehicles.

Next to the winery is a charming **little house** (about 90 sqm – 968 sqft), inhabited by the owners, that consists of a living room with dining area, kitchen, storage room, two bedrooms and bathroom. The roof of the house was entirely replaced in 1989 and is still in good condition.

## EXTERIORS AND PRODUCTIONS

The farm covers a total area of **5.6 hectares (13.8 acres)**, divided into two *poderi* located a short distance from each other on the hills of Montepulciano. Backbone of the farm is definitely the **vineyard** (2.5 ha) registered as **Nobile di Montepulciano DOCG** (1.0 ha), **Rosso di Montepulciano DOC** (0.1 ha) and **Chianti Colli Senesi DOCG** (1.3 ha). The vines, all planted between 2004 and 2006, are of Sangiovese, Canaiolo and Cabernet Sauvignon varieties.

Annual wine production is around **20,000 bottles of wine**, broken down as follows:

- **Nobile di Montepulciano DOCG**: 8,000 bottles (60 hl)
- **Chianti Colli Senesi DOCG**: 11,000 bottles (82.5 hl)
- **Rosso di Montepulciano DOC**: 1,000 bottles (7.5 hl)

Next is the **olive grove** (1.3 ha), consisting of about 1,000 trees (Leccino, Pendolino, Moraiolo and Frantoio cultivars), between 20 and 50 years old, that produce an excellent extra-virgin olive oil. The remaining part of the estate is covered in arable land and meadows (1.3 ha) and woodland (0.5 ha).





























































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