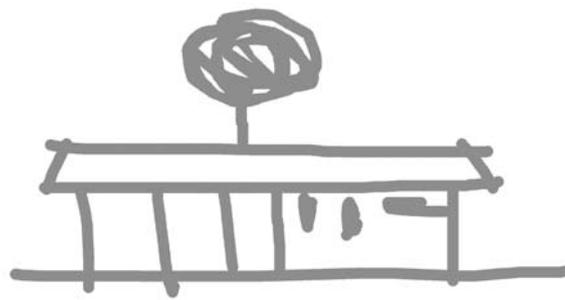
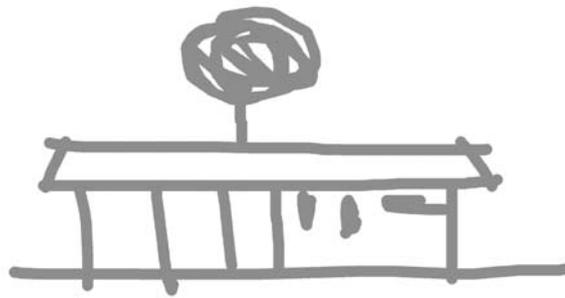


*During the Middle Ages, the ancient estate of Muschi Alti was owned by the Marquis Tolomei, the noble senese family immortalized in Dante's Divina Commedia. Since 1997 it is property of the Ottonelli family. Our estate is located 11 km east of Grosseto, on moderately high hill, about 200 mt. on the sea level, and particularly well suited to grape growing. The property includes 3 hectares of land planted with Montecucco D.O.C.*



*vineyards and 7 hectares of olive grove that produce extra virgin olive oil and honey. The small family run agritourism holiday house has three well furnished double bedrooms with independent access, one of which also provides easy access for disabled visitors. Guests have a large portico and garden at their disposition for a truly relaxing holiday in a warm, friendly atmosphere.*



## EXTRA VIRGIN OLIVE OIL

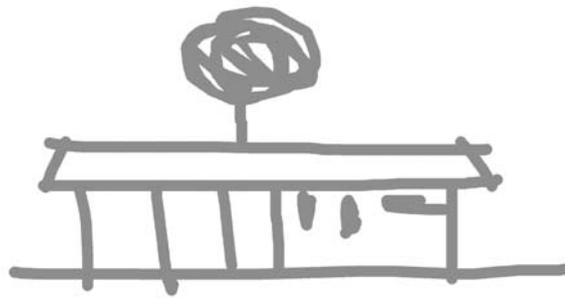
### The green gold

The extra virgin olive oil, also called, “green gold“ is another important product of Tuscany. The quality of the oil depends on such factors as: the morphological characteristics of the soil and the exposure of the fields, the pruning of the plants - at least once every two years, in order to let them always fruit on young wood -the hand- picking, and the pressing. The **Muschi Altì** extra virgin olive oil is a cold pressed unfiltered oil that retain its flavour and contains natural antioxidants that help prevent oil oxidation, thus keeping it from going rancid. It is obtained from three types of olives cultivated in our olive grove: 50% *Frantoio*, 30% *Moraiolo* and 20% *Leccino*. Frantoio is a native of Tuscany but has spread throughout the Italian peninsula. It produces an extremely fine, agreeable and aromatic oil. Moraiolo, and Leccino varieties also make a flavorful oil and have a long endurance to temperature and weather fluctuations. Our olives are hand-picked, because hand-picking allows to harvest them at the right ripening time which varies from variety to variety, between the end of October and the beginning of December. That's very expensive but necessary, in order to have excellent results. The cold pressing, which happens within 24-36 hours from harvesting, helps maintaining all the flavours which would be otherwise spoilt with higher temperatures. Of course, higher temperatures would permit to obtain more oil, but of an inferior quality. All these characteristics make it possible to obtain an oil with a very low acidity level (from 0.2% to 0.5%). Oils with fruity flavours have a piquant taste, which is a sign of very low

acidity and high quality.

*Colour:* golden - *Taste:* fruity, intense, elegant and well balanced.





## GRAPPA SILVOTTONE

The Grappasilvottone is obtained from the distillation of our fresh Sangiovese and Cabernet Sauvignon pomace.

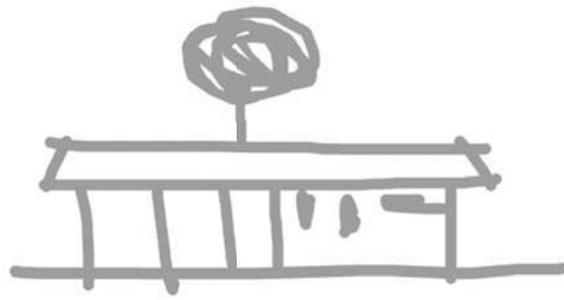
*Varietal:* Sangiovese and Cabernet Sauvignon

*Colour:* Pale gold

*Bouquet:* the fruity notes and pomace flavour well balance the delicate hints of almond and honey. The short oak cask-aging process is intended to preserve the original fragrance and character of the fresh distilled pomace.

*Alcohol:* 42%





## SILVOTONE

Silvotone is produced in the famous region of Montecucco DOC. The grapevines are grown on the slopes of the hilltop town of Rusellae, once cultivated by the Etruscans. We produce only one bottle of wine per vine. A judicious pruning during the winter, when the vines are dormant, together with the stripping out of excess bunches of grapes at the beginning of the summer allow the concentration of the aroma, flavour and varietal character, thus resulting in a high-quality wine.

**Silvotone** is a red wine that accompanies well all red meat-based dishes, game and cheeses.

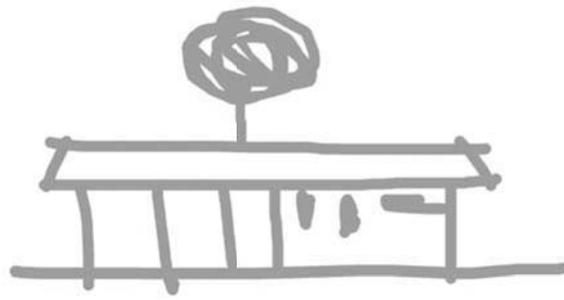
*Varietal:* 100% Sangiovese

*Colour:* Intense ruby red, clear, brilliant.

*Aroma:* To the nose the aroma opens with hints of Mediterranean macchia, licorice, blackberry and blueberry.

*Taste:* Round, generous, with fruity notes, velvety, dry and persistent.





## OTTONELLI

**Ottonelli** combines the typical notes of Sangiovese to the intense fruit of Cabernet Sauvignon. It's a wine that accompanies well all the dishes of the Maremman tradition. It maintains a fragrance that evokes the typical fresh terpenic character of the aromatic grapes. An unique expression of the Montecucco territory.

*Varietal:* 60% Sangiovese - 40% Cabernet Sauvignon.

*Colour:* ruby red, intense and brilliant, with light purple tints.

*Aroma:* fruity, penetrating, with hints of cherry and ripe red and black wild berries, typical of Cabernet Sauvignon.

*Taste:* full body, excellent balance of freshness and acidity. Plenty of tannins but not aggressive. A distinctive aftertaste with a matching nose.

