









The Cava d'Onice winery is a family-run business founded in 1995 thanks to Simone Nannetti's love for this territory and his tenacity.

The winery, located 1 km from the town walls of Montalcino, now has about 5 hectares of vineyards from which Rosso di Montalcino, the two DOCGs, Brunello di Montalcino Cava d'Onice Sensis, Brunello di Montalcino Colombaio and, in great vintages, Brunello Riserva are produced.

The first vintage bottled was 1998 with the label Colombaio, the current cru of the estate: a very small quantity but representing a particular micro-terroir where the unique expression of the wine is manifested with elegance and balance.

The continuous search for an identity, which has a unique style and is the result of the relationship between the terroir, the climate and Simone's style, has led Cava d'Onice to give a different nuance to Sangiovese in this area of excellence.

The grapes from the vineyards distributed on different slopes in the municipality converge towards the historic winery, in the centre of Montalcino. This distribution makes it possible to achieve an excellent balance in each







ROSSO DI MONTALCINO DOCG



SENSIS BRUNELLO DI MONTALCINO DOCG

2016 - 97 PTS WINES CRITIC

- 95 PTS JAMES SUCKLING
- 2015 97 PTS WINES CRITIC
 - 96 PTS JAMES SUCKLING



COLOMBAIO BRUNELLO DI MONTALCINO DOCG

2016 - 96 PTS JAMES SUCKLING - 96 PTS WINES CRITIC



BRUNELLO DI MONTALCINO DOCG RISERVA

2012 - 92 PTS JAMES SUCKLING

- 92 PTS WINES CRITIC
- 90 PTS MERANO WINE FESTIVAL

vintage, not with the aim of uniformity but, on the contrary, to express the winery's style at its best.

The grapes are selected by hand and then vinified according to their origin and, once the ageing process is complete, the wine is blended and then bottled and matured in the bottle.

Particular attention is paid to the sustainability of the company, with a totally organic approach in the vineyard in order to maintain a living ecosystem and not to excessively influence the development of the vines.

