

ICARIO



WINE & TUSCANY



HISTORY & PASSION

Our story begins in 1999 and is characterized by family passion, research of quality, love for art, design and respect for territory. Since 2015 Icario is part of the Holding of Dr. Helmut Rothenberger and is based in Anif, Austria. Helmut, with deep conviction, makes Icario the best expression of its terroir and its individual characteristics. Since 2018 the Dr. Oenologist Franco Bernabei proudly leads the

Icario's oenological team. Monotony and typicality are not words that might define Bernabei's approach to enology: "On the contrary," he says, "my mission is to discover the unique nature of each single wine I work with creating its own expression" he adds, almost like a mantra: "And the uniqueness begins in the soil."

H. Rothenberger

ARCHITECTURE & DESIGN

Icario is where winemaking meets Italian architecture, and where the respect for the environment perfectly combines with design. Completely integrated into the landscape, with a breath-taking view on the Valdichiana Valley, it was designed by Studio Valle in Rome with the aim of keeping mechanical assistance to a minimum.

The entire winery was built with natural materials using expedients to achieve constant optimal temperatures in the area where our wines age. Icario is honored to accommodate artists and photographers from Italy and abroad all year round.

The Rothenberger family selects its exhibitors with the utmost care in order to create interesting combinations with the complex art of wine and the modern design of the cellar.





THE CELLAR



PRODUCTION

The estate extends for a total of 54 hectares, 25 of which entirely meant for the production of wine.

Our vineyard is arranged as an amphitheater divided into two macro areas:

The highest part (400 - 450 meters) characterized from the presence of tuff and sand.

The lowest part (300 meters) with a richer percentage of clays. Tuff and sand are optimal for enhance the finesse and elegance of the wine, while the land in greater presence of clay enrich the wine with structure and body.

VITAROC CIA RISERVA

VINO NOBILE DI MONTEPULCIANO D.O.C.G.

“Riserva Vitaroccia, is the wine that represents the very essence of the Icario estate, produced only in the best vintages, it is our flagship wine. Full expression of elegance, character and territory “

- Dr. Rothenberger, Proprietor

PRODUCTION NOTES

We harvest only by hand towards the end of September, after that fermentation and maceration take place in steel barrels at a temperature of 25-28 ° for a minimum of 25-28 days. Then is time for racking and the temperature is lowered to 18-20 ° to allow the malolactic fermentation. Refinement is done in French oak 225 lt. barriques and 500 lt. tonneaux. After 24 months the wine is bottled and then aged further 12 months before being released on the market.

TASTING NOTES

Intense ruby red color, almost impenetrable, with slight garnet hues. The nose has an intense and complex bouquet, characterized by red berry fruits, violets and exotic spices on a background of undergrowth and precious wood. In the mouth it is enveloping, with great structure and elegance, the tannins make it extremely suitable for a very long aging.

VINTAGE NOTES

Year 2016 was rated with 4 stars. The wines of this harvest have a classic character with very intense colors, characterized by a high average quality, great elegance and finesse.

“After a dream met a terroir, I took care of it so that you could finally drink it”

- Franco Bernabei, Winemaker



WINE NAME

Vino Nobile di Montepulciano
D.O.C.G. Riserva

GRAPE BLEND

95% Sangiovese
5% Cabernet Sauvignon

ALCOHOL CONTENT

14.5% Vol

SOIL TYPE

Tuff, Clay and Silt

VINEYARD LOCATION

North - West exposure,
altitude 350-450 mt. s.l.m.

VINE TRAINING

Spurred cordon

YIELD PER HECTARE

50 - 60 quintals per hectare

PRODUCTION

8,000 Bottles

FORMATS

750 ml - 1,5 lt

AGING POTENTIAL

10 - 15 years

SERVICE TEMPERATURE

18 ° C

VINO NOBILE DI MONTEPULCIANO D.O.C.G.

“The maximum expression of our vineyard. A wine that recounts in each bottle all the care and dedication that our team takes every single day to produce high quality and great elegance “

- Dr. Rothenberger, Proprietor

PRODUCTION NOTES

The hand harvest is carried out in mid-September, followed by fermentation and maceration in steel barrels at a temperature of 25-28 ° for a minimum of 18-22 days. The raking then takes place and the temperature is lowered to 18-20 ° to allow the malolactic fermentation. The refinement is done in traditional French oak barrels of 3500 lt. and 500 lt. After 18 months the wine is bottled and then aged for a further 6 months before being released on the market.

TASTING NOTES

Ruby red color tending to garnet with aging. On the nose we have a impressive intensity, remarkable balance and persistence. The aromas recall notes of fresh red and dark fruits, undergrowth and sweet spices, together with delicate floral tones. In the mouth it is full and enveloping, with a balanced and fine body.

VINTAGE NOTES

Harvest 2017 was rated with 5 stars. Has gifted wines with very intense colors, balanced in alcohol and acid content, with an abundant structure supported by an important tannic texture. The aromatic component, probably the most difficult oenological aspect of the year, is dominated by the spicy and ripe fruit notes that characterize the profile of Sangiovese in hot vintages. An extreme vintage, very poor in quantity due to the serious losses suffered due to adverse weather conditions, which led to a small production of excellent quality.

“After a dream met a terroir, I took care of it so that you could finally drink it “
- Franco Bernabei, Winemaker



WINE NAME

Vino Nobile di Montepulciano
D.O.C.G.

GRAPE BLEND

90% Sangiovese
10% Colorino

ALCOHOL CONTENT

14.5% Vol

SOIL TYPE

Tuff, Clay and Silt

VINEYARD LOCATION

North - West exposure,
altitude 350-450 mt. s.l.m.

VINE TRAINING

Spurred cordon

YIELD PER HECTARE

50 - 60 quintals per hectare

PRODUCTION

20,000 Bottles

FORMATS

750 ml - 1,5 lt

AGING POTENTIAL

10 - 12 years

SERVICE TEMPERATURE

18 ° C

ROSSO DI MONTEPULCIANO D.O.C.G.

Freshness and vivacity, a young man who surprises and fascinates with its fragrant and fruity notes. It represents the modern and bold character of our cellar.

- Dr. Rothenberger, Proprietor

PRODUCTION NOTES

The hand harvest is carried out towards the middle of September, the fermentation and mac-eration processes take place for a duration of 15-20 days in steel tanks at a temperature of 25-26 ° C. Then the racking happens with consequent lowering of the temperature of the wine at 18-20 ° to allow the malolactic fermentation to start. Refinement is done in traditional 3500 lt. and 500 lt. French oak barrels for 6 months.

TASTING NOTES

Our Rosso di Montepulciano is a wine with a young character and a lively ruby red color. On the nose we feel aromas of ripe fruits, cherry and light vanilla notes stand out. In the mouth it is full-bodied, savory, fresh and pleasantly tannic.

VINTAGE NOTES

2019: a 5-star harvest. At a meteorological level, 2019 alternated two intensely rainy periods, April-May and November-December, with a period, June-October, mainly dry but characterized by short and intense rainy events. The wines of 2019 are very interesting and the quality is ex-cellent. Intense colors, great varietal aromatic expressiveness, high concentration and a fine tannic texture.

“After a dream met a terroir, I took care of it so that you could finally drink it “
- Franco Bernabei, Winemaker



WINE NAME

Rosso di Montepulciano D.O.C.

GRAPE BLEND

80% Sangiovese
20% Merlot

ALCOHOL CONTENT

14.0% Vol

SOIL TYPE

Tuff, Clay and Silt

VINEYARD LOCATION

North - West exposure,
altitude 350-450 mt. s.l.m.

VINE TRAINING

Spurred cordon

YIELD PER HECTARE

70 - 80 quintals per hectare

PRODUCTION

6,000 Bottles

FORMATS

750 ml

AGING POTENTIAL

4 - 6 years

SERVICE TEMPERATURE

16/18 ° C

NYSA TOSCANA BIANCO I.G.T.

A wine with a unique blend in the area, to be discovered sip by sip. Celebrates innovation and the desire to experiment, always present at Icario.

- Dr. Rothenberger, Proprietor

PRODUCTION NOTES

The grapes are left to ripen on the vine for longer, the hand harvest is scheduled towards the middle of September. The grapes are delicately de-stemmed and pressed. Fermentation follows partly in new 500-liter French oak tonneaux where it ferments and remains for about 6 months and partly in steel at a temperature of 12/15 degrees. During this period the lees are mixed twice a week to keep them in suspension. The wine is then bottled and aged for another 6 months before being sold.

TASTING NOTES

A wine with a crystalline color, straw yellow. The nose is characterized by a remarkable intensity and intense olfactory persistence, rich in ripe flowers and yellow fruits. Intense and persistent wine, with a great body and an important structure.

VINTAGE NOTES

2019: a 5-star harvest. At a meteorological level, 2019 alternated two intensely rainy periods, April-May and November-December, with a period, June-October, mainly dry but characterized by short and intense rainy events. The wines of 2019 are very interesting and the quality is excellent. Intense colors, great varietal aromatic expressiveness, high concentration and a fine tannic texture.

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- Franco Bernabei, Winemaker



WINE NAME

Toscana Bianco I.G.T.

GRAPE BLEND

45% Pinot Grigio
45% Gewürztraminer
10% Riesling

ALCOHOL CONTENT

13.0% Vol

SOIL TYPE

Tuff, Clay and Silt

VINEYARD LOCATION

North - West exposure,
altitude 350-450 mt. s.l.m.

VINE TRAINING

Spurred cordon

YIELD PER HECTARE

40 - 50 quintals per hectare

PRODUCTION

4,000 Bottles

FORMATS

750 ml

AGING POTENTIAL

3- 6 years

SERVICE TEMPERATURE

10/12 ° C

DONNA SILVIA SPUMANTE BRUT ROSE'

METODO CLASSICO

Dedicated to my wife Silvia, a great character and icon of class, beauty and elegance. Her soul is identified in each single bottle of this amazing sparkling wine. Vinified in the heart of the Sangiovese territory in Tuscany, this wine is an invitation to discover our local grapes with a sparkle point of view.

- Dr. Rothenberger, Proprietor

PRODUCTION NOTES

We carefully hand pick at the end of August, selecting only high quality grapes. After the gentle press, the grape mash is cold-settled, racked, then fermented at a controlled temperature. In spring, a selection of the best base wines from the previous vintage is added to the new wine, together with a mixture of sugar and cultured yeasts; it is then bottled, and undergoes its secondary fermentation. After 32 months of fermentation and maturation, the wine is disgorged, then topped up with a liqueur d’expédition. After a further minimum of 3 months ageing, the wine is released.

TASTING NOTES

A bubble with an antique pink color with a fine and persistent perlage. Characterized by a fragrant scent enriched by a sensory explosion of berries, citrus fruits and rose petals.

“After a dream met a terroir, I took care of it so that you could finally drink it”

- Franco Bernabei, Winemaker



PRODUCTION PROCESS

Metodo Classico

GRAPE BLEND

50% Sangiovese

30% Pinot Nero

20% Chardonnay

ALCOHOL CONTENT

12% Vol

DISGORGEMENT

November 5, 2020

PRODUCTION

1,000 Bottles

FORMATS

750 ml

SERVICE TEMPERATURE

10-12 ° C



VILLA ICARIO





LA VILLA

Villa Icario is a romantic retreat of great class and design, located inside of our estate, hidden in the Tuscan countryside but close to the city of Montepulciano and a few steps from the cellar.

A paradise with a breathtaking view on the Valdichiana Valley and its gentle hills.

Villa Icario consists of two buildings: The main one is a rural farmhouse restored while the smaller one is a cottage surrounded by a patio and flowers. The property has an exclusive garden of 6000 mq2 decorated with roses, jasmine and native plants. To delight our guests, a vegetable garden is available during all summer season. The icing on the cake? The infinity swimming pool with a stunning view of our vineyards.

Villa Icario is easily accessible from Siena (40 minutes by car), Pienza (15 minutes by car), Arezzo (30 minutes by car) and many other historic cities.

HOSPITALITY

We happily welcome all those who love good wine, who want to immerse themselves in nature and appreciate art and good company. For our guests we organize tastings, cellar tours, lunches and aperitifs accompanied by typical products.

Mon - Sat
From 9.30 am to 6.00 pm
By reservation 0578758845





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