



## Fattoria Fibbiano Chianti Superiore DOCG “Casalini”

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**Winery:** Fattoria Fibbiano

**Category:** Wine – Still – Red

**Grape Variety:** 80% Sangiovese and 20% Ciliegolo

**Region:** Colline Piasane / Tuscany/ Italy

**Vineyard:** Estate

**Winery established:** 1997

**Feature:** Organic

## Product Information

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**Soil:** Mainly Clay

**Age of vines:** 12 year old vines

**Vinification & Yield:** Manually harvested, gentle destemming process, grapes placed inside specialized stainless-steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels. The wine ages for 8 months in Slavonian oak barrels where the malolactic fermentation takes place, and then placed in bottle for 3 months.

**Tasting Note:** Ruby red color with intense aroma of cherry, raspberry and blackberry. The tannins are smooth, whilst the body is full and persistent on the palate.

**Production:** 30,000 bottles

## Producer Information

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The Fibbiano Farm is located in Tuscany, in the Council of Terricciola, Province of Pisa, in via Fibbiano 2, in the Era's valley. Terricciola, in the hills between Pisa and Volterra, is an area rich in history and legend. The soils are marine, full of corals, medium texture. Pliocene shells. The soils are treated only with organic fertilizers. The farm lies on an entire hill laid out perfectly with the cardinal points. Most of the vineyards are in the south. 2.5 hectares were planted north deliberately to get fresher grapes in dry periods, very frequent in the last few years. All the varieties of red grapes are planted on the top of the hill, whilst the white grapes are planted at the bottom of the slope. A stone in the basement of the building has carved the year of construction: 1707. The soil and a 120-year-old vineyard with old clones of Sangiovese (SanForte, Brunellone and Sangiovese Polveroso) moved the Cantoni family to buy the property in 1997. Professor Bandinelli (AKA Father of Sangiovese) helped them to select from the old vines. This soil make savory, elegant, mineral reds (Sangiovese, Colorino, Canaiolo, Ciliegolo) and a saline white blend of Colombana and Vermentino.

Total area: 50 acres of vines – 5 acres with olive groves. The brothers Nicola and Matteo are running the winery now. Nicola as the Enologist and Matteo as the sales and marketing director.