



Fattoria Fibbiano “Fonte delle Donne” Toscana Bianco IGT

Winery: Fattoria Fibbiano

Category: Wine – Still – White

Grape Variety: 50% Vermentino & 50% Colombano

Region: Colline Piasane / Tuscany/ Italy

Vineyard: Estate

Winery established: 1997

Feature: Organic

Product Information

Soil: Mainly sand rich of marine shells

Age of vines: 16-18-year-old vines

Vinification & Yield: Grapes are harvested in the cooler hours of the day, they are soft pressed, and the must is placed in stainless steel tanks. The tanks are cooled with iced CO₂, as the must fills the tanks, the CO₂ cools the juice to low temperatures and the gas forms a barrier which separates the must from the oxygen. The temperature of the tanks is then maintained with a system that slowly adds several degrees per day to maximize the fermentation process during the next 30 days.

Tasting Note: Light pale golden with fruity aromas of golden apple and tropical fruit. Smooth and fresh taste with a good aromatic persistence. The Colombano grape is not used by any other wineries in Italy.

Production: 30,000 bottles/ year

Producer Information

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 and 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, Cilieggiolo) 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.