CUZZIOLGRANDIVINI

I Fabbri

Italy - Tuscany - Località Lamole Greve in Chianti (FI)



CHIANTI CLASSICO

80% Sangiovese, 20% Merlot

Production area: Lamole
Terrain: in prevalenza sabbiosi, disgregazione di rocce arenarie, poco compatti e molto permeabili, poveri in quanto a sostanze organiche
Harvest: manual
Vinification: in small 30 hl stainless steel containers with a maximum temperature of 30 °C and 10 days of maceration
Refinement: in concrete tanks
Color: deep ruby red
Fragrance: intense, fine and persistent, with floral hints of violets and red fruits
Flavor: dense texture of rounded, pleasant tannins with a harmonious, enveloping finish. Good structure, great harmony and softness, hints of red fruit, with an intense, persistent and enveloping finish

I FABBRI

Ownership/Founders Susanna Grassi / Famiglia Grassi
Start of Activity 2000
Vitiviniculture Certified Organic
Hectares 6,5
Bottles produced 35.000



The terroir of Casole, located in the Chianti area, more precisely in Lamole (Greve in Chianti), is a large sunny basin located between 450 and 650 meters above sea level. The soils are mainly sandy: they are loose soils, derived from a millenary disintegration of sandstone rocks, not very compact and very permeable, poor in organic matter. The termic escursions together with the southern esposition of the vineyards and the composition of the soil, gives at I Fabbri wines unique characteristics: very fine, elegant and crunchy aromas. The philosophy of Susanna Grassi, who for over 20 years has been the arm and the mind of this Tuscan "vin de garage", is to preserve natural resources by enhancing the territory: tradition and the organic vineyard have always made I Fabbri an icon of Lamole and an extraordinary interpreter of Chianti Classico.