

I Fabbri

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



I FABBRI

Ownership/Founders Susanna Grassi / Famiglia Grassi

Start of Activity 2000

Vitiviniculture Certified Organic

Hectares 6,5

Bottles produced 35.000

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: rosso rubino intenso

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



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 excursions together with the southern exposition 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.