CUZZIOLGRANDIVINI

I Fabbri

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

CHIANTI CLASSICO LAMOLE

100% Sangiovese

Production area: Lamole
Terrain: vigneti coltivati a 630 m s.l.m.
Harvest: manual
Vinification: 8 days of maceration in stainless steel containers
Refinement: In concrete tanks for 12 months followed by three months in the bottle
Color: rosso rubino
Fragrance: bouquet of small red fruits
Flavor: Round and harmonious, medium-textured with delicate rose notes
Alcoholic Grade: 14.5% vol.

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.