

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 RISERVA

100% Sangiovese

Production area: Lamole

Terrain: vecchi vigneti coltivati a 550 m s.l.m.

Harvest: manual

Vinification: 14 days of maceration in stainless steel containers

Refinement: Aged in 500-liter barrels of French oak from the central massif for 10 months, followed by 12 months of bottle aging

Color: deep ruby red

Fragrance: typical notes of cherry, violet and oak

Flavor: Balanced with good structure, elegant

Alcoholic Grade: 14.5% vol.

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 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.