

# 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:** rosso rubino intenso

**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 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.