CUZZIOLGRANDIVINI

I Fabbri

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



CHIANTI CLASSICO TERRE DI LAMOLE

90% Sangiovese, 10% Canaiolo

Production area: Lamole
Terrain: vecchi vigneti coltivati a 550 m s.l.m.
Harvest: manual
Vinification: 8 days of maceration in stainless steel containers
Refinement: Aging carried out partly in concrete tanks, partly in 500-liter carats of second- and third-passage French oak from the central massif
Color: rosso rubino con lievi riflessi violacei
Fragrance: Fragrant and intense notes of violets, raspberry and red fruits
Flavor: Round with good structure, excellent drinkability
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.