

# I Fabbri

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



# I FABBRI

**Ownership/Founders** Susanna Grassi / Famiglia Grassi

**Start of Activity** 2000

**Vitiviculture** Certified Organic

**Hectares** 6,5

**Bottles produced** 35.000

## IL DOCCIO IGT TUSCANY

**100% Merlot**

**Production area:** Lamole

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

**Harvest:** manual

**Vinification:** produced exclusively in selected vintages and in small quantities, each bottle is individually numbered. 10 days of maceration in small stainless steel containers

**Refinement:** 18 months in 500-liter carats of third-passage central massive French oak for 18 months, followed by 3 months of bottle aging

**Color:** Intense ruby red with slight garnet hues

**Fragrance:** Intense with hints of plum and red fruit

**Flavor:** Harmonious and elegant with red fruit and balsamic notes

**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 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.