

FATTORIA DI SAMMONTANA CHIANTI



Sangiovese and Canaiolo. A clear, brilliant ruby red color. Bright aromas of sour cherry, cherry stone and red berries, complemented by floral notes of violet and subtle hints of spice, tobacco and earthy undertones. Light to medium-bodied with a dry, sapid taste. Generous mouthfeel with present acidity and balanced tannins that provide structure without harshness. A discrete balsamic impression on the dry, lingering finish. Pair with pizza margherita, tomato-based pasta, lasagna, bruschetta, prosciutto, cured and grilled red meats, cannelloni with spinach and ricotta or risotto. Organic/Biodynamic.

From organic and biodynamic Estate vineyards in Montelupo Fiorentino, approximately 13 miles from Florence, in the Chianti region of Tuscany, Italy. The vineyards are at an altitude of 70-150m. The estate features alluvial soil, characterized by high concentrations of stones, gravel and pebbles. Slow, spontaneous fermentation in glazed cement tanks using wild, native yeasts, accompanied by frequent pump-overs and punch-downs. Aged several months in a combination of steel and concrete vats. Bottled unfiltered and unfiltered with minimal sulfur additions.

Fattoria di Sannontana is a historic estate in Montelupo Fiorentino with roots dating back to the 12th century when it served as a retreat for the Medici family before being gifted to the monks of San Lorenzo. Purchased in 1867 by Michele Dzieduszycki, a Polish nobleman, it was initially a holiday home, and became a permanent residence under his son, Maurizio. The third generation, Massimo Dzieduszycki, pivoted the estate toward high-quality commercial wine and olive oil production. Today the property spans approximately 32 acres of vineyards and maintains over 3,000 olive trees. The winery is currently managed by the fourth and fifth generations, led by Daniele and Andrea Dzieduszycki. The estate achieved organic certification in 2012 (after 25 years of organic practice) and has been fully biodynamic since 2012.

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Tasting Note:

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Sangiovese & Canaiolo. Aromas of sour cherry, cherry stone, red berries, violet, spice, tobacco & earth; medium-bodied & dry; generous mouthfeel; good acidity & balanced tannins; balsamic impression on the lingering finish. Organic/Biodynamic.

Shelf Talker:

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