

COMPANY NEWS

FATTORIE DEI DOLFI: THE STORY OF THREE WINES THAT COME FROM THE PAST.

Two old farms, the first one of the XVII century, the second one of the XIX century, dedicated to the production of wine, with their old wine cellars and machinery. From these farms we recovered two portions of land already used since XIX century to wine production, and located in the district of Chianti delle Colline Pisane. The vineyards are two oases in the middle of the forest, on a red, stony and slightly clayey ground.

The vinification is made in cement vats, then the wine is aged in barrels for 2 years and 6 months in bottle.

This is the production of the 2008 harvest, only dry red wine:

l' Bruno de' Venti - IGT della Costa Toscana: 1743 bottles.

l'Amor de' Santi - IGT della Costa Toscana: 1.801 bottles.

Imeneus - IGT della Costa Toscana: 1.419 bottles.

All bottles are numbered and certified by a warrantor.

Fattorie dei Dolfi is a member of Associazione Grandi Cru della Costa Toscana.

For more info, please visit: www.fattoriedeidolfi.it