

Fattoria di Petrognano, Chianti

- An every-day Chianti of exceptionally good quality
- Great depth of fruit, spiciness and complexity
 - Estate bottled

The Producer

The Fattoria di Petrognano is an estate producer of Chianti and other varietals in the middle of the Lucca hills of Chianti. Sustainable farming, meticulous sorting, traditional winemaking methods and the dedication and skill of the winemaker, assure that each bottle leaving the Petrognano cellars is of the highest quality. The Pellegrini family has owned the winery since 1962.

Fattoria di Petrognano dominates the plain in the village of Bottinaccio. The heart of the estate is situated 350 metres above the sea level, where the cultural landscape of olive groves and vineyards slowly changes to nuts, oak and cluster pine woodland. The rich soils and excellent micro-climate make it perfect winegrowing country. The Fattoria di Petrognano makes wines exclusively from the high-quality grapes grown on the estate.

The estate covers 87 hectares, a third of which are planted to vineyards; farmland, olive groves and woods cover the other two-thirds. Sangiovese is the dominant varietal, with 15.5 hectares planted. The sandy, clay soil is from Pliocene sediment and the hillside vineyards face south or southwest.

The Fattoria di Petrognano winemaking is centered on producing high quality wines of exceptional character. The Chianti is vinified and aged in state-of-the-art stainless steel tanks, and the wine is filtered and fined before bottling.

The latest addition to the Fattoria is its Residenza Agrituristica, where the beautiful landscape of vineyards, olive groves and ancient cypress trees of the Fattoria di Petrognano offer guests the complete peace and quiet of a natural way of life.

The Wine

This Chianti gets its spicy elegance from a sprinkling of Canaiolo, chosen from the best parcels of Petrognano's estate vineyards. The result is a Chianti with far more interesting character, at an unbeatable price. The perfect every day Chianti!



Region: Toscana

Appellation: Chianti DOCG

Vineyard: Fattoria di Petrognano

Altitude: 350 meters above sea level

Soil: Sandy, clay soil from Pliocene sediment

Varietal Blend: 90% Sangiovese, 10% Canaiolo

Vines: 16 years old

Planting system: Spurred cordon

Vine density: 5,500 vines / hectare

Farming: Sustainable

Yield: 70 hl/ha

Harvest: End September-early October

Vinification: Fermentations last about one week and occur in temperature-controlled stainless-steel vats, with remontages twice a day.

Aging: 6 months in stainless steel vats. After assemblage, wines are fined and filtered before bottling.

Tasting Notes: Intense, slightly spicy on the nose, with gentle, smooth mouthfeel and juicy fruit, and surprising complexity.