

CASTELLO DI FARNETELLA



SINALUNGA - SIENA -TOSCANA





WINERY AND TERROIR

The Castello di Farnetella is an estate of 432 hectares, of which 56 are planted to vineyard, located in the commune of Sinalunga, in the province of Siena.

Purchased in 1981 by the Poggiali family, owners as well of the Fèlsina wine estate in Castelnuovo Berardenga, Castello di Farnetella lies in a very distinctive climate niche, southeast of the Chianti Classico zone and north of Montalcino, bordering on the growing area for Vino Nobile di Montepulciano. It lies wholly within the Chianti Colli Senesi DOCG zone, and thus enjoys a position within the overall geographical confines of the Chianti area.





THE SITE OF FARNETELLA

The estate's vineyards and olive groves are located near the medieval hamlet, at elevations ranging from 220 to 560 metres.

The most representative vineyards, with most eloquently express the qualities of the terroir, are sited high up on a broad, well-exposed plateau beyond the village, at elevations of 520-540 metres.

The soils are composed of stratified sandstones, with alluvial lenses and clay mixed with mineral-rich sea-bed sediments, which ensure fine natural fertility.





SANGIOVESE AND THE OTHER VARIETIES

Beginning in the early 1980s, micro-vinifications were carried out, vineyard by vineyard, with the objective of developing the full potential of sangiovese, the iconic variety of the local growing area, where it conveys impressions of smooth liquorice and anisette.

The vineyards were re-structured, by denser planting of vines and by new pruning techniques, in order to reduce the crop per hectare. Massal selection made possible the reproduction and preservation of the superior sangiovese phenotypes, which give Farnetella its unique character in the Sinalunga growing area.

The commitment of the winery to further develop the qualities and the winemaking potential of this terroir has made possible, though the utilisation of grafting-over and clonal selection, a re-planting programme with the most-widely planted international varieties, such as cabernet sauvignon, merlot, syrah, pinot noir, sauvignon blanc, and chardonnay, grapes that have found in the Farnetella terroir their ideal growing conditions.





A LITTLE HISTORY

Going back to its very beginnings in the 5th and 6th centuries AD, Farnetella was located in an elevated location, known as Castelvecchio, above the current village, where an ancient castle also rose. In the Late Middle Ages, the Conti della Berardenga, a noble family with origins in France, held sway.

They exhibited more interest than did the Lombards in ensuring open communication links with Rome, and perhaps inspired establishment of the Via Francigena. During the most intense historical vicissitudes of the Republic of Siena (1200-1500), the unique position of Farnetella, on the boundary of the territory it administered, contributed to not a few problems for its inhabitants, who often extended, or more probably were forced to extend, sanctuary to exiles of the opposing political side.

The toponym Farnetella derives from *farnia*, the English oak (*Quercus robur*), which grows in great profusion at Farnetella, particularly at Castelvecchio. The coat-of-arms of both the village and the winery display this oak, against a red background; it symbolises strength and longevity.





“ Enriching and testifying to the history of the Castello di Farnetella remain numerous frescoes, imposing pieces of furniture, ceilings, and the magnificent carved woodwork in the dining hall, work of Siense artist Giovanni Sammicheli. “

THE CASTLE

The Castello too is part of the estate property, with the hamlet of Farnetella extending to its walls. The castle has been destroyed many times, and just as often been rebuilt over the centuries: during the clashes between Florence and Siena, the struggles between the two political factions, the Guelphs and the Ghibellines, and the attempts to gain power by the noble families of the time.

The latest reconstruction dates to 1889-1903, work of Habsburg descendant Giorgio Antonio Ferrari and his son Adolfo, who had a passion for archaeology and antiquities (his collection of Roman coins was renowned).

The initial project involved construction of a grand residence, similar to those of the Siense noble families; it was to have resembled the ancient castle and to have hosted wealthy friends on vacation there. The project was perhaps too ambitious for its time and for Ferrari's financial resources, for it remained unfinished. Nevertheless, the huge bulk of the castle and the adjacent village still characterise the present appearance of the village.



POGGIO GRANONI | |

Denomination:

IGT Toscana

Description:

Made from sangiovese, cabernet sauvignon, merlot e syrah grapes, grown in the Poggio Granoni micro-zone at Farnetella in the commune of Sinalunga. The vineyards, at elevation of 500-540 metres, are planted in layered soils of sand and silt. Poggio Granoni is the fruit of many years of efforts to fully develop the potential of non-indigenous grape varieties, as complementing varieties to sangiovese. In this wine, the varieties classic to the Colli Senesi is enriched with a more complex texture: the predominant sangiovese and cabernet sauvignon provide the structure, while the merlot adds smoothnes and roundedness, and the syrah

Sensory profile:

Appearance: Rich ruby red, with subtle garnet highlights.

ouquet: Delicate bouquet, with intense spice notes, of tobacco leaf, tanned leather, roast espresso.

Palate: Judiciously tannic, with a lengthy progression marked by fragrant roasted nuts and smooth vanilla. Superb body and depth, with an elegant structure and well-balanced finale.

Vinification:

De-stemming and pressing of quality-selected grapes, that are fermented separately, at 28-30° C. Maceration of 16-20 days, with daily pumpovers. Malolactic fermentation in steel and maturation for 12 months in new and once-used 225-litre oak barriques, followed by assemblage of the final blend and bottling.

Ageing: In the bottle for 8-10 months.

Production: Ca. 6,000 bottles.

Grapes: 70% sangiovese, cabernet sauvignon, merlot, and syrah

Vines per hectare: 5,400

Trainingb system: Vertically-trained, with pruning to spurred cordon.

Harvest: Exclusively by hand, at various periods, selection only the finest grapes.



RISERVA

**Denomination:**

Chianti Colli Senesi Riserva Docg.

Description:

Made from sangiovese grapes, with small amounts of cabernet sauvignon and merlot, from grapes grown in the vineyards of Farnetella, in the commune of Sinalunga, in the Chianti Colli Senesi DOCG zone. The vineyards are sited on a broad, well-exposed hill at elevations ranging between 400-470 metres. The soils are layered sand and silt, with some clay, and larger presences of rock and limestone, mostly galestro.

Sensory profile:

Appearance : Intense ruby red, with slight purplish highlights.

Bouquet: Lively, variegated aromas, predominantly blueberry, anise, and Mediterranean scrub, with hints of earthy mineral and an appealing note of toasty oak in the background.

Palate: Very approachable in the mouth, showing relaxed tannins, fine acidity, and firm structure. The finish is lengthy and very appealing, with aromatic hints of wild cherry and subtle vanilla.

Vinification:

De-stemming and pressing of quality-selected grapes.

Fermentation temperature between 28-30°C. Length of maceration 12-15 days, with daily programmed pumpovers.

Malolactic fermentation in steel.

In March-April, 50% is transferred to medium-sized botti and once- and twice-used oak barriques, for 12-16 months' maturation. The wine is then bottled and given an additional 4-6 months' bottle ageing.

Grapes: 90% sangiovese, 5% merlot, 5% cabernet.

Vineyard density: ca. 5,400 vines/hectare in new plantings of 10-15 years.

Production: 40,000 bottles.

Training method: Vertically trained, with spurred cordon pruning.

Harvest: At different times, but within the first two weeks of October.

CHIANTI COLLI SENESI | |

Denomination:

Chianti Colli Senesi Docg.

Description:

Made predominantly from sangiovese grapes, quality-selected in Farnetella, in the commune of Sinalunga, southeast of Siena and northwest of Montepulciano. The vineyards are almost all southwest-facing, sited on a well-exposed and -ventilated bench, at elevations of between 220 and 560 metres. The soils are layered sand and silt, with some presence of clay, and larger percentages of rock and limestone.

Sensory profile:

Appearance: Rich ruby red with purplish highlights.

Bouquet: Fruity on the nose, with aromas of wild red berryfruit and notes of anise and sweet liquorice (classic to the sangiovese of this area), well melded into subtle nuances of spice.

Palate: Velvety mouthfeel, with a finish laced with aromatic fruit and delicate vanilla.

Vinification:

De-stemming and pressing of the quality-selected grapes.

Fermentation temperature 28-30° C.

Length of maceration 10-12 days.

Programmed automatic punchdowns daily.

Drawing off and racking after fermentation.

In March-April, the wine is transferred to small, medium, and large oak botti for 8-12 months of maturation, followed by 3 months in the bottle.

Grapes: 92% sangiovese, 8% merlot.

Vines per hectare: ca. 5,400 in new plantings, with a layout of 2.30 x 0.80m

Vineyard age: Beginning in the 1980s, the vineyards have been re-trained and re-structured, through denser plantings and new pruning methods, in order to reduce the crop yield per hectare. New plantings were carried out in the 1990s.

Training system: Vertically-trained, with spurred cordon pruning.

Harvest: At various times, because of the various elevations, but within the first two weeks of October.



|| NERO DI NUBI



Denomination

IGT Toscana

Description:

Made 100% from pinot noir grapes grown in a 2.5-hectare vineyard sited on the highest part of Farnetella, at an elevation of 550 metres. Nero di Nubi is made from French clones planted in 1986 on a historic parcel of land in Chianti Colli Senesi. The soils are predominantly sand and silt, with abundant rock and limestone.

Sensory profile:

Appearance: Pale ruby red with orangish highlights.

Bouquet: The fruitiness classic to Pinot Noir, with a touch of gaminess well-integrated with appealing scents of wild berryfruit and vanilla.

Palate: The tannins are still a tad greenish, but they meld well with the vanilla and hints of toasted oak. The finish is lengthy and elegant.

Vinification:

Part pressed grapes and part whole clusters, macerated 15-18 days without exceeding 28-30 °C. The wine matured in small oak for 12-15 months; the final blend was then assembled and the wine bottled.

Ageing : In the bottle for a minimum of 8-10 months.

Grapes: 100% pinot noir.

Vineyards per hectare: Ca. 5,400

Production: Ca. 3,000 bottles.

Training system: Vertically-trained, pruned to spurred cordon.

Harvest: Exclusively hand-picked, into 20kg boxes.

SYRAH |

Denomination:

IGT Toscana Syrah.

Description:

Made 100% from syrah grapes, selected from the highest section of the Farnetella hill, at 500-540 metres' elevation

The intention of the winery to exploit the potential of the most widely-used international (non-indigenous) varieties as well led to a research program to identify the clones most suited to the various vineyards and then to carry out graftings and replantings. The history of syrah at Farnetella began with French clones, utilised in the 1980s. The soils are well-drained, warm, and slightly acidic, largely sand and silt, with some presence of clay.

Sensory profile:

Appearance : Deep ruby red, dense and saturated.

Bouquet: Generous and appealing on the nose, with spicy impressions of black pepper and blackberry, smoked tobacco, and tanned leather, ending on notes of gunflint and rust. Very well-balanced, indicating superb depth and aromatic complexity.

Palate: Smooth and full in the mouth, with exceptional structure and concentration; the tannins are silky and elegant, while the progression offers smooth fruit and peppery, spicy nuances. Velvety, long-lingering finale.

Vinification:

De-stemming and pressing of quality-selected grapes. Fermentation temperature 28-30°C. Length of maceration 16-20 days, with daily pumpovers.

Malolactic fermentation and maturation in new and once-used 225-litre oak barriques. After 24 months of maturation, assemblage of the final blend, and bottling.

Ageing: In the bottle for a minimum of 8-12 months.

Grapes: 100% syrah.

Vineyard density: 5,400 vines/hectare in the plantings of 10-15 years old.

Production: ca. 3,000 bottles.

Training system: Vertically-trained, with spurred cordon and double Guyot pruning.

Harvest: Handpicked into 20kg boxes, between end of September and early October.



SAUVIGNON

**Denomination:**

IGT Toscana

Description:

Made from 100% sauvignon blanc grapes quality-selected from a vineyard in Farnetella located at an elevation of 550 metres, where this grape variety has found ideal growing conditions.

Sensory profile:

Appearance: Straw yellow.

Bouquet: Rich fruit on the nose, with hints of elderflower and red pepper.

Palate: Full-fruited, with a perfect level of acidity, lively flavours, and fine structure.

Vinification:

Whole-cluster pressing yields ca. 60% free-run must, which is cold-settled then racked and fermented. The wine is transferred to small oak barrels, where it matures sur lie. In May and June, it is racked, then the final blend is assembled; it is bottled in July.

Grapes: 100% sauvignon blanc, from clones originating in France.

Vines per hectare: ca. 5,400.

Production: 3,000 bottles

Training system: Simple Guyot, to 8-14 buds.

Harvest: Exclusively by hand, into 20kg boxes.



Toscana



Lucca
 Firenze
 Pisa
 Livorno
 San Gimignano
 Bolgheri
 Siena
 Greve
 Chianti
 Chianti Classico
 FELSINA
 Castelnuovo Berardenga
 Crete Senesi
 Montepulciano
 Grosseto
 Arezzo
 Farnetella
 Montepulciano
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 Arno
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