



SPETTACOLARE

IGT TOSCANA

Real Tuscan Wine produced with
old Indigenous Tuscany Varieties

- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Typical Geographic Indication
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Mainly clay, rich of marine shells
- **VINES:** Blend of Colorino, Canaiolo and Sangiovese Brunellone
- **VINEYARD:** yield per hectare 50 Q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt
- **PRUNING:** Spur pruning cord
- **HARVEST PERIOD:** September
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 12 months in tonneau where the malolactic fermentation takes place with an additional 6 months in cement tanks and refinement in bottle for 6 months before releasing.
- **BOTTLES PRODUCED:** 12.000
- **ORGANOLECTIC DESCRIPTION:** Intense ruby red with garnet reflections. Scents of complex mature fruit, spices and aromatic herbs that give a persistent aroma; the taste is round, with full body finishing with soft tannin.
- **SERVING TEMPERATURE:** 18° C.
- **BEST ACCOMPANYING FOOD:** Red meats

FATTORIA
FIBBIANO



CENTOVENTI

CHIANTI SUPERIORE DOCG

- **PRODUCER:** Famiglia Cantoni
- **BRAND:** Chianti D.O.C.G. Superiore (Denomination of Origin Controlled and Guaranteed)
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Mainly clay
- **VINES:** 80% Sangiovese, 20% Cilieggiolo
- **VINEYARD:** Yield per hectare 50 q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt.
- **PRUNING:** Spur Pruning Cord
- **HARVEST PERIOD:** End of September/Early October
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7-9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 8 months in Slavonian oak barrels where the malolactic fermentation takes place and then placed in bottle for 3 months for refinement.
- **BOTTLES PRODUCED:** 30.000
- **ORGANOLECTIC DESCRIPTION:** Ruby red colour with intense aroma of cherry, raspberry and blackberry. The tannins are smooth, whilst the body is full remaining persistent in the mouth.
- **SERVING TEMPERATURE:** 16-18° C
- **BEST ACCOMPANYING FOOD:** Red meats, pasta, pizza and ripe cheese.

famiglia
CANTONI



CENTOVENTI

SANGIOVESE IGT TOSCANA

- **PRODUCER:** Famiglia Cantoni
- **BRAND:** Typical Geographic Indication
- **PRODUCTION AREA:** Tuscany-Pisa Hills
- **SOIL:** Mainly clay, rich of marine shells
- **VINES:** 100% Sangiovese
- **VINEYARD:** Yield per hectare 50 q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt.
- **PRUNING:** Spur Pruning Cord
- **HARVEST PERIOD:** September
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7-9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 12 months in tonneau where the malolactic fermentation takes place with an additional 6 months in cement tanks and refinement in bottle for 6 months before releasing.
- **BOTTLES PRODUCED:** 30.000
- **ORGANOLECTIC DESCRIPTION:** Intense ruby red wine with garnet reflections. Scent of complex mature fruit, spices and aromatic herbs that give a persistent aroma; the taste is round, with full body finishing with soft tannin.
- **SERVING TEMPERATURE:** 18° C
- **BEST ACCOMPANYING FOOD:** Red meats, cheese and game.

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VERMENTINO IGT TOSCANA



- **PRODUCER:** Famiglia Cantoni
- **BRAND:** Typical Geographic Indication
- **PRODUCTION AREA:** Tuscany-Pisa Hills
- **SOIL:** Mainly sand rich of marine shells
- **VINES:** 100% Vermentino
- **VINEYARD:** Yield per hectare 70 q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt.
- **PRUNING:** Spur Pruning Cord
- **HARVEST PERIOD:** Mid of September
- **WINE MAKING:** The grapes, harvested in the cooler hours of the day, are soft pressed and the must is placed in stainless steel tanks. The tanks are cooled with iced CO₂, as the must fills the tanks, the CO₂ cools the juice to low temperatures and the gas forms a barrier which separates the must from oxygen. The temperature of the tanks are then maintained with a system that slowly adds several degrees per day to maximize the fermentation process during the next 30 days.
- **BOTTLES PRODUCED:** 30.000
- **ORGANOLECTIC DESCRIPTION:** Light pale golden with fruity aroma of golden apple and tropical fruit. Smooth and fresh taste with a good aromatic persistence.
- **SERVING TEMPERATURE:** 12-13° C
- **BEST ACCOMPANYING FOOD:** White meats and fish.

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