

FATTORIA DI PETROGNANO

Montelupo Fiorentino, Chianti, Toscana, Italy



ABOUT THE PRODUCER

Nestled just north of the renowned Classico region in Montelupo Fiorentino, the historic Fattoria di Petrognano estate is renowned for crafting exquisite Chianti wines alongside a diverse array of varietals. Fattoria di Petrognano meticulously embraces organic practices both in the vineyard and cellar, fostering the purest natural expression of the grapes. Alongside the flagship 'meme' Chianti, Emanuele curates a distinguished Riserva bottling in exceptional vintages, complemented by a limited production of Trebbiano. Emanuele's passion for experimentation shines through in his exploration of ancient winemaking techniques, such as fermenting small batches of Trebbiano and Sangiovese in 'Orci' vessels crafted from the region's rich clay.

Read more - www.petrognano.it/it/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic and vegan certification for all wines

TOTAL AREA UNDER VINE

25 hectares

LOCATION OF VINEYARDS

Montelupo Fiorentino

SOIL DETAILS

Sand and red clay soil

GRAPES

Trebbiano, Sangiovese, Canaiolo, Syrah, Merlot



IN THE CELLAR

WINEMAKER

Monica Rossetti

YEAST UTILIZED

Wild yeasts utilized

FILTRATION STABILIZATION

Paper filters and selected and purified arabic gum solution for stabilization

FERMENTATION & AGING VESSELS

Fermentation and aging in stainless steel (temperature controlled) and orci, aging takes place in a combination of steel, orci, cement, Slavonian and French botti (25-30 HL)



ADDITIONAL NOTES

WINEMAKING STYLE

Emanuele and Monica Rossetti craft their wines with a deep respect for tradition, drawing inspiration from the natural beauty of Montelupo Fiorentino. Their winemaking blends time-honored techniques with innovative methods, such as the use of Orci vessels—modern interpretations of ancient amphorae. This approach allows them to create wines that capture the essence of the region's unique character, showcasing the elegance and vibrancy of its fruits. Each bottle reflects their dedication to sustainable practices and a meticulous focus on quality.

WINES PRODUCED

Mostofiore Trebbiano, Orci Trebbiano, Valente, Meme Chianti Superiore, Meme Chianti Riserva, Orci Sangiovese, Noisy Syrah

TOTAL PRODUCTION

Depending on the vintage, an average of 60,000 bottles

