

Fattoria di LUCIGNANO

San Pancrazio Val di Pesa

Italy

TUSCANY
Chianti



OVERVIEW

The ancient Fattoria di Lucignano is located a few hundred meters from the border of the Chianti Classico production area. The Guicciardini family runs the estate with passion, following the guidance of the late Count Lodovico and upheld by clever oenologist Federico Staderini. The ageing cellars are in XVII century Villa. The fine microclimate and unique soil characteristics surrounding the medieval town of Lucignano, located only a mile outside the western border of the Chianti Classico zone, make it without a doubt the finest cru of the Chianti Colli Fiorentini appellation. Lucignano is extremely consistent in quality, achieving delicious results even in the least favorable vintages. Its soils, moreover, (totally unlike those of the Chianti Classico), seem to be responsible for the unusual resilience of the complementary Canaiolo variety, the quality of which is perhaps unequalled elsewhere, and whose relatively abundant presence in Lucignano's Chianti certainly contributes to its unerringly fine quality. Lucignano cultivates only the finest vineyards, renting out the ones that they feel are not up to the quality they require. The Chianti from this estate is a splendid, singular wine—a sign of the superior qualities of its cru. Significantly enough, Count Guicciardini was piqued at having to call his wine Chianti: in his (and history's) opinion, it is a ridiculous misnomer which appellation laws have foisted upon it. There was a time, before the advent of mass media, when the cru of Lucignano was as well known and sought after as the best of the Chianti Classico! With its appealingly reasonable price it is the answer to the overwhelming output and encroaching presence of cheap and cheaply made wines that have invaded the markets of the world.

Varieties: Sangiovese, Canaiolo, Colorino, Merlot
Total Acreage: about 79 acres
Average Production: 12,000 cases

VINEYARD/CELLAR PRACTICES

- Vineyards are organically farmed (though not certified as organic)
- Integrated control of insects and disease
- Wines are fermented and matured in glass-lined cement tanks

WINES

Lucignano Chianti Colli Fiorentini

A remarkably fine, fruity, and soft wine gifted with a notable bouquet, floral and berry-like, it is unlike any other Chianti one would encounter in this underrated appellation, bearing the signature of the unique characteristics of this cru.

ACCOLADES

What would we do without the 10,000 cases of Lucignano Chianti Colli Fiorentini made each year? Every vintage, this wine gets my nod as the most consistently successful inexpensive Chianti produced in Tuscany.

Robert Parker, *The Wine Advocate*

The 2008 Chianti Colli Fiorentini from Lucignano is a pretty, mid-weight Chianti. Dark wild cherries, smoke, leather and licorice are some of the nuances that emerge from the glass in this bold Chianti. Still, this shows quite a bit more depth than the vast majority of wines in its price range. . .

Antonio Galloni, *The Wine Advocate*, #196



Vintner Select

6215 Hi-Tek Court
Mason, OH 45040
800-597-1491
fax 513-229-3633
www.vintnerselect.com