



## Chianti Classico Estate



# The History

## Il Torriano and the Cateni - Rossi Ferrini family

In the '30s Pietro Cateni, Francesco's maternal grandfather, decided to buy a piece of land in which could be possible to produce an unquestionably great wine.

That is why he had chosen the farm 'Il Torriano', 40 hectares on the top of the hills along the route between the Bibbione Castle and the Tenuta Tignanello, near Montefiridolfi village.

Between 1925 and 1932, Ugo Rossi Ferrini, Francesco's father relative played a key role in the defence of the real name and origin of the Chianti wine, he also became the Consortium's General Manager, almost since its inception.

Since 1941 the Cateni - Rossi Ferrini family takes part to the Chianti Classico Consortium as a wine grape grower and extra virgin olive oil producer.



Even though selling grapes was the core business of the family, they were producing a wine with a small part of the yield, like many other Florentine families, as a pride of the family.

The Rossi Ferrini family had never produced wine on a large scale, until 2014 with Francesco Rossi Ferrini. Francesco is the elder of three sons of Prof. Pierluigi Rossi Ferrini, a renowned haematology Professor in the University of Florence, and Patrizia Cateni, who lead the Estate for more than 40 years with passion and dedication and is still working with her son on his project.

Francesco after the degree in economics at the University of Florence continued his route to an international career, with several achievements and positions of responsibility.

Over the years Francesco, developed a strong passion for the land where he was born, nature and its products. He start to dream to change the Fattoria Il Torriano from a wine grower to a wine producer.

He was about to build a new winery near his Fattoria, but bureaucratic matters delayed the construction of the winery Il Torriano.

In 2013, Laura Baronti, the founder of La Sala passed away and during the following year La Sala, a small premium winery, was put on sale.

Francesco had always admired La Sala and immediately decided to buy this winery.



## La Sala

La Sala, is also located in the San Casciano Val di Pesa, Chianti Classico subzone, 10 Km from the Fattoria Il Torriano.

Founded in 1981 by Laura Baronti, La Sala was one of the first small winery in the Chianti Classico that decided to start to produce and bottle the wine, instead of selling it to the biggest Estate.

Thanks to the hard-work and great passion of its founder, La Sala always kept at its best level the great name of the Chianti Classico from San Casciano, and achieved several prizes and awards, even beside legendary wines, like the one at the International Wine Award of Atlanta, in 1987. At that competition the Chianti Classico DOCG La Sala 1983, took the gold medal with these wines: the Sassicaia Tenuta San Guido 1982, the Barolo Riserva Conterno 1980 and the Solaia Antinori 1982.



Because of its glorious past, buying La Sala could mean for Francesco not only being able to produce his wine but also the chance to begin his project with a winery that could potentially become again a benchmark in the Chianti Classico.

La Sala and Il Torriano have two different terroir, with different altitude and microclimate. In the two property there are all the spectrum of different soils and altitudes you can find in the San Casciano Val di Pesa area.

## **THE BIRTH OF THE NEW PROJECT**

In 2014 Francesco bought La Sala with its 15 hectares of vines and began straight to entrust the production in the safe hands of two renowned oenologists, Stefano di Blasi and Ovidio Mugnaini. In order to continue the work of the previous property, they decided to keep the same selection of product, so they started to make the three wines symbol of La Sala, the Chianti Classico DOCG, the Chianti Classico Riserva DOCG and the “Campo all’Albero” IGT Colli della Toscana Centrale.

In total the property consists of more than 70 hectares, divided between more than 32Ha of vines (14Ha at La Sala and 19Ha at Il Torriano), and other 40Ha with more than 3000 olive trees and wood.

Over the 80% of the vineyards are made of Sangiovese variety, with remainder of Merlot, Cabernet Sauvignon, and of some autochthonous grape varietal like Colorino and Pugnitello. The average age of the vines is around 20years.



## **Terroir**

The vineyards around La Sala are about 150-210 m asl. The soil is formed by clay and 'Alberese' (a marl limestone with high concentration of calcium carbonate), is richer in pebbles and has a less active layers compare to the vineyards around Il Torriano, more layers, deeper and with more clay and sand, at 300-350 m asl.

These two different and complementary terroir in the same Estate, enable the oenologist to work with the whole range of terroir available in San Casciano Val di Pesa.

Over the 80% of the vineyards have a south-west exposition.

## **Viticulture and winemaking**

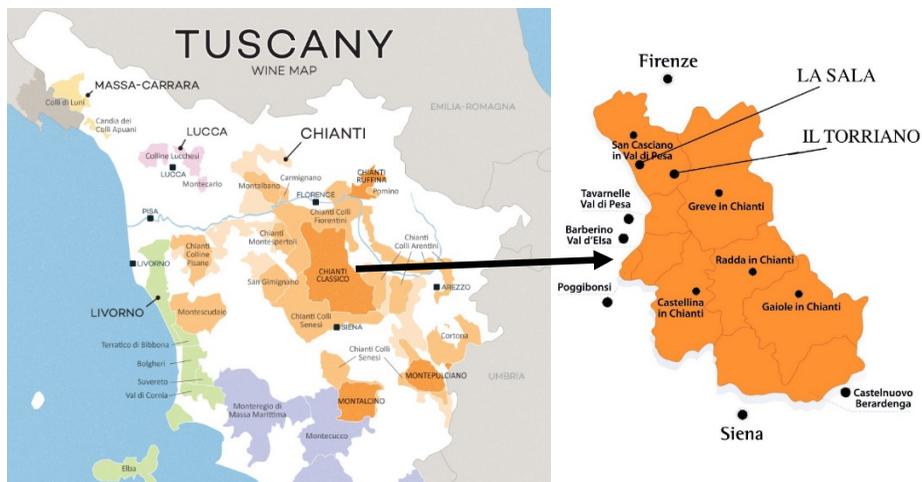
From the beginning, La Sala Estate operate in a scheme of sustainable agriculture, and the Fattoria Il Torriano as well in order to respect the land and to follow the tradition of the Chianti Classico zone. With the begin of the new Estate the family Rossi Ferrini decided to move all the 70Ha of land to the organic viticulture.

In view to preserve the quality of the wines, before every harvest, the oenologists chose the best 12Ha out of 30Ha of vines, and they vinify only the grapes from those 12Hectares, all the rest will be sold to other Estates.

Francesco's dream is to make this small Estate real expression of the Montefiridolfi - San Casciano Val di Pesa subzone, a small area mother of great, signature Italian wines, from the heart of Chianti Classico.



# LOCATION



## Vineyards around the Fattoria Il Torriano



# Products

## Chianti Classico D.O.C.G. 2014



<b>Grape Varieties</b>	Sangiovese 90% and Merlot 10%
<b>Altitude</b>	200-350 meter above sea level.
<b>Soil</b>	Alberese limestone, clay and terra rossa
<b>Training System</b>	Spurred Cordon System (5.000 Plants to hectare).
<b>Yield Per Hectare</b>	60 q. grapes to hectare.
<b>Harvest</b>	Merlot middle September, Sangiovese middle October.
<b>Vinification</b>	The Chianti Classico – La Sala is made by handpicked grapes, which are then vinified at a set temperature at no more than 25 °C.
<b>Ageing</b>	The ageing process lasts 12 months; half of the grapes are aged in a 38 hl. French oak barrel, the other half, in a steel barrel.
<b>Bottle Ageing</b>	The wine is then bottled and left to age for a further six months.
<b>Tasting Notes</b>	This wine has a medium ruby red colour, a really intense and typical Sangiovese aroma, red fruits forward, floral and slightly spicy. On the palate is soft and fresh, with a good acidity and delicate tannins. Medium length, very pleasant finish.

## Chianti Classico Riserva D.O.C.G. 2013



<b>Grape Varieties</b>	Sangiovese 90% and Cabernet Sauvignon 10%
<b>Altitude</b>	200-350 meter above sea level.
<b>Soil</b>	Alberese limestone, and terra rossa
<b>Training System</b>	Spurred Cordon System (5.000 Plants to hectare).
<b>Yield Per Hectare</b>	45 q. grapes to hectare.
<b>Harvest</b>	Sangiovese middle October, Cabernet Sauvignon end October.
<b>Vinification</b>	The Riserva – La Sala only uses a selection of the best grapes in the vineyard. Maceration takes 3 weeks and is done in steel barrels at a temperature of 30 °C.
<b>Ageing</b>	Ageing lasts 18 months, half of the wines age in 38hl. French oak Barrel, the other half in French barriques.
<b>Bottle Ageing</b>	Subsequently, 12 months ageing is continued after bottling.
<b>Tasting Notes</b>	Deep ruby colour, with a delicate dried fruit taste. Really complex yet elegant nose with lots of spicy and balsamic notes. On the palate is vibrant, mineral and velvety, with a dense, soft and ripe tannins structure. Impressive length and elegant finish.

## Campo all'Albero - Colli della Toscana Centrale I.G.T. 2012



<b>Grape varieties</b>	Merlot 50% and Cabernet Sauvignon 50%
<b>Altitude</b>	200-350 meter above sea level.
<b>Soil</b>	Alberese limestone, and terra rossa
<b>Training System</b>	Spurred Cordon System (5.000 Plants to hectare).
<b>Yield Per Hectare</b>	45 q. grapes to hectare.
<b>Harvest</b>	Merlot middle of September, Cabernet Sauvignon end of October.
<b>Vinification</b>	The “Campo all’Albero” is made up of carefully handpicked grapes, which are then macerated for three weeks with a constant temperature of 30 °C.
<b>Ageing</b>	24 months in barrique from fine-grained slightly roasted French oak.
<b>Bottle Ageing</b>	12 months.
<b>Tasting Notes</b>	Deep ruby and granite red colour with an intense flavour of really ripe and even baked fruit. Full of delicate herbaceous and spicy notes as well like blackberry leaves, nutmeg, bittersweet chocolate and incense. The palate is immediately overwhelmed by the silky texture and the ripeness of the tannins, the finish is elegant, yet complex and warm, perfect match with any juicy red meat, or even on his own, after the main dish.

## Extra Virgin Olive Oil Chianti Classico D.O.P. 2016



**Olive tree variety used** 40% Frantoio, 35% Moraiolo, 20% Leccino, 5% Pendolino

**Harvest** Olives are harvested from the tree just before becoming ripe, in the second half of October. This is to ensure that the freshest taste is extracted from the fruit. Olives are rigorously handpicked in selected fields to provide the perfect integrity of the olive.

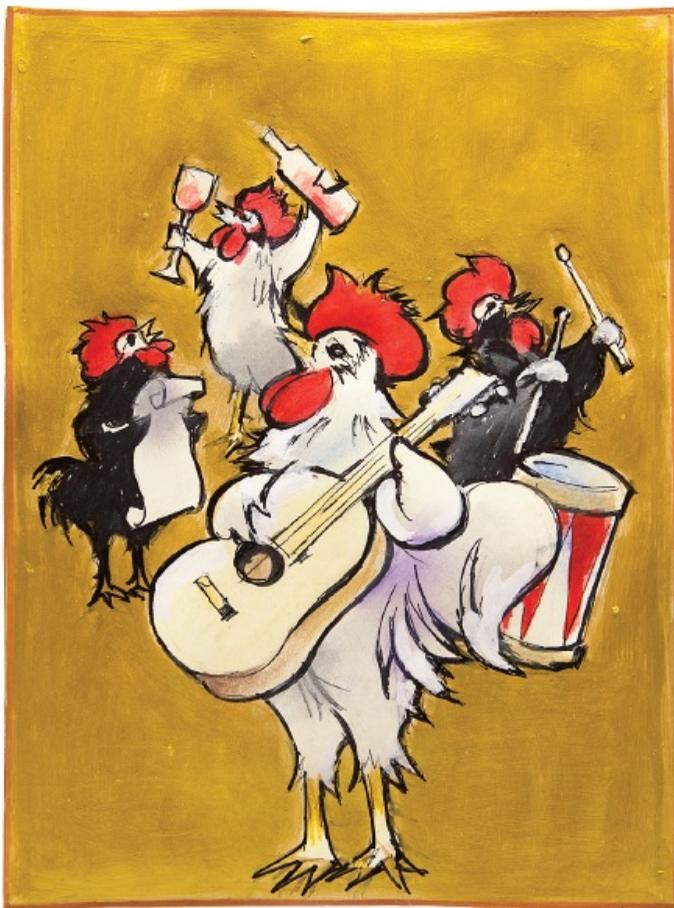
**Grounding** All our olives are grounded within 12 hours from being picked. This maintains characteristic traits of our olives and prevents them from losing taste.

**Extraction** With a centrifugal decanter at low temperature.

**Storage** Keep in a dark space at temperatures between 12°C and 20°C.

**Packing** Dark glass bottle with drip-free plug, showing the Chianti Classico logo and quality assurance marking.

**Available size** 500 ml.



*By the friendship between the Rossi Ferrini family and the great artist Nano Campeggi born this painting, with four happy Roosters representing the four wines of the Estate.*

*The fourth wine of La Sala, the most important one, has been made for the first time with the 2015 harvest and it will be released in the end of 2018.*

*This wine is the Chianti Classico Gran Selezione D.O.C.G. 'Torriano', this painting made by Nano Campeggi will be the front label of this wine.*