

FATTORIA DI FALTOGNANO

Property Name:	Fattoria di Faltognano	Region:	Tuscany	Total size:	180 ha. (543 acres)
Established:	ca. 1000 AD	Province:	Florence	Total vineyards	19 ha (47 acres)
Township:	Vinci	Wine area:	Chianti Montalbano	Years planted:	1969
Owner's name:	Roberto Bardzky Comparini	Oenologist:	Francesco Bartoletti	Re-planting:	1985-95 – ongoing process
Tot. Production:	85,000 liters	Agronomist:	Domenico Tancredi	Soil:	Sandy clay w/ calcareous sandstone
Territory & Locality:	Gentle slopes	Gen. Manager	Roberto Comparini	Yield x vine:	1 Kg
Elevation:	200m (650 ft.) asl	Cellar Capacity:	2750 hl	Density:	3-5,000 vines/ha
First Traded:	1800	Wood:	200 hl	Training:	Spurred cordon & "a cristo"
Agriturismo:	Yes			Harvesting:	By hand

Extra Virgin Olive Oil Acidity: below 0.25%
Olive varieties: Mostly Moraiolo, Frantoio & Leccino

- Notes:**
- One of the most unique facets of Faltognano is the "patrimony" of their olives and vines. For generations all grafting of plants have occurred within their property, creating singular clones perfectly adapted to their soil and climate.
 - The vineyards are harvested one at a time and fermented separately, due to the varying altitudes and ripening periods.
 - The entire mountainside on which Fattoria di Faltognano is located faces due south.
 - "A Cristo" is a traditional training system of the area in which two vines are trained up a tee-shaped pole, crossing over at the horizontal piece and then extending outward, thus resembling Christ on the cross.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PRODUCTION</u>
CHIANTI MONTALBANO 12.5% Alc./Vol.	CHIANTI MONTALBANO DOCG The harvested grapes are placed in small baskets and transported to the cellars. After destemming and crushing, the must is fermented in temperature-controlled stainless steel for 30 days, punching down the cap twice daily. The following July, the wine is raked, bottled and released for sale about one year following the harvest.	95% Sangiovese 5% Canaiolo & Malvasia Nera	40,000 btl.
CHIANTI MONTALBANO RISERVA "I COMPARINI" 13.5% Alc./Vol.	CHIANTI MONTALBANO RISERVA DOCG The harvested grapes are placed in small baskets and transported to the cellars. After destemming and crushing, the must is fermented in temperature-controlled stainless steel for 30 days, punching down the cap twice daily. The wine is then transferred into 30 hl. casks, where the malolactic fermentation takes place and it is then aged for 2 years. It then is settled in cement tanks for 3 months before bottling. The bottles are kept in Faltognano's cellars for a minimum of six months before its release to market.	80% Sangiovese 15% Canaiolo 5% Malvasia Nera	5,000 btl.
"MERIZZO" 14% Alc./Vol.	ROSSO TOSCANA IGT Grapes are destemmed, soft-pressed and go through both alcoholic and malolactic fermentation in large wooden tuns. The wine is then transferred to French tonneaux where it ages for 12-18 months. After bottling, the wine is kept on the property for a minimum of 6 months rest before its release.	40% Cabernet Sauvignon 30% Merlot 20% Malvasia Nera 10% Pinot Nero	5000 btl.
"POGGIO DEL FURIA" 14% Alc./Vol.	ROSSO TOSCANA IGT The alcoholic and malolactic fermentation is carried out in 35hl wooden casks shaped as truncated cones. The wine is then transferred to French tonneaux and barriques where it ages for 15-18 months. After bottling, the wine is kept on the property for a minimum of 6 months rest before its release.	45% Merlot 45% Syrah 10% Sangiovese	2,600 btl.

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