
Fattoria Fibbiano “Sanforte” Toscana IGT

Winery: Fattoria Fibbiano
Category: Wine – Still – Red
Grape Variety: 100% Sangiovese Forte
Region: Colline Piasane / Tuscany/ Italy
Vineyard: Estate
Winery established: 1997
Feature: Organic



Product Information

Soil: Medium, rich of marine shells

Age of vines: 12-year-old vines

Altitude: 656 feet above sea level

Vinification & Yield: Manually harvest late September/ early October. Gentle destemming process, crushed grapes are put inside specialized stainless-steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process to obtain maximum extraction and separation of seeds to reduce harsher tannins. Alcoholic fermentation takes place through indigenous yeasts living on the skin. The wine ages for 4 months in cement tank where the malolactic fermentation takes place, later 12 months in Slavonian wooden barrels and finally 12 months in bottle. Yield per hectare: 50 q. li.

Tasting Note: Intense ruby red color with garnet reflections, persistent aroma of fruits, with notes of pepper and tobacco. On the palate the wine is warm and richly smooth, elegant and silky tannic texture.

Production: 7,000 bottles

Producer Information

The Fibbiano Farm is located in Tuscany, in the Council of Terricciola, Province of Pisa, in via Fibbiano 2, in the Era's valley. Terricciola, in the hills between Pisa and Volterra, is an area rich in history and legend. The soils are marine, full of and corals, medium texture. Pliocene shells. The soils are treated only with organic fertilizers. The farm lies on an entire hill laid out perfectly with the cardinal points. Most of the vineyards are in the south. 2.5 hectares were planted north deliberately to get fresher grapes in dry periods, very frequent in the last few years. All the varieties of red grapes are planted on the top of the hill, whilst the white grapes are planted at the bottom of the slope. A stone in the basement of the building has carved the year of construction: 1707. The soil and a 120-year-old vineyard with old clones of Sangiovese (SanForte, Brunellone and Sangiovese Polveroso) moved the Cantoni family to buy the property in 1997. Professor Bandinelli (AKA Father of Sangiovese) helped them to select from the old vines. This soil make savory, elegant, mineral reds (Sangiovese, Colorino, Canaiolo, Ciliegiolo) and a saline white blend of Colombana and Vermentino.

Total area: 50 acres of vines – 5 acres with olive groves. The brothers Nicola and Matteo are running the winery now. Nicola as the Enologist and Matteo as the sales and marketing director.