

Poggio I Soli

IGT TOSCANA VERMENTINO



The Vermentino Poggio I Soli is a fresh and versatile white wine. After harvest, every step of the winemaking process is focused on preserving and enhancing the wine's finest and most elegant aromas. With a straw-yellow color, it releases a bouquet of fresh fruit and Mediterranean scrub, featuring notes of citron, almond, sage, rosemary, and white flowers like jasmine. On the palate, it is full and balanced, supported by bright acidity and a refined yet confident minerality. It's enjoyable when young but also capable of developing over the medium term.

Vineyard Insights

Poggio I Soli originates from the I Soli vineyard, which faces south. Vermentino reaches its fullest expression here because the exposure to sunlight allows optimal grape ripening, and as maturation progresses, the grapes develop a nearly golden hue. This appellation traces back to the earliest history of Castelfalfi, where wine production is documented as far back as 754 AD.

The estate called I Soli is recorded as early as 1427, when it was owned by Papo di Antonio di Verano, a resident of Castelfalfi, who cultivated it alongside his family. One final curiosity concerns Castelfalfi's white wine production, which was exported to China at the end of the 19th century: Antonio Biondi, then lord of Castelfalfi, sent two barrels of white wine, each about 50 liters, to the Chen Si region.

Label Insights

In addition to the stylized view of the I Soli estate, a honeycomb is depicted as a symbol of the rich biodiversity present at Castelfalfi.

Technical Sheet

CLASSIFICATION: IGT Toscana Vermentino

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 30.000 bottles

GRAPE VARIETIES: Vermentino 100%

VINIFICATION: Gentle pressing of the grapes, fermentation in temperature - controlled stainless steel tanks

AGING: 8 months in stainless steel with periodic lees stirring (batonnage)

SERVING TEMPERATURE: 10 – 12 °c (50 – 54 °F)

FOOD PAIRING: Fish and shellfish



Castelfalfi

Fonterinaldo

IGT TOSCANA VERMENTINO



Fonterinaldo is produced from a selection of the finest Vermentino grapes sourced from different vineyard parcels located in an area characterized by a unique interplay of maritime and hillside influences. The varying exposures and soil compositions contribute to a distinctive aromatic and structural complexity. Production is limited to a small number of numbered bottles, representing a faithful expression of the essence of our terroir.

Alcoholic fermentation takes place over ten days in terracotta amphorae and is followed by aging in the barrel cellar, where the wine rests for approximately two months.

Straw yellow with golden reflections, the nose reveals fruity notes of white peach and lemon zest, herbal hints of thyme, and a delicate balsamic aroma.

Vineyard Insights

The Fonterinaldo estate is deeply connected to the history of Castelfalfi, as it forms an integral part of the heritage of one of the most important families who lived in this magical corner of Tuscany: the Caetani. This wealthy local family, related to Lorenzo de' Medici, known as Il Magnifico, shaped the fate of Castelfalfi over the centuries. The Caetani gave the Castle of Castelfalfi the architectural layout still visible today. Their presence in the village is testified by coats of arms, emblems, and relics, including the portrait of Costanza de' Medici, wife of Giovanfrancesco Caetani. In 1534, Fonterinaldo was owned by Donato Caetani; besides the vineyard, there was a farmhouse. However, it was Lorenzo il Magnifico who, consulted by the Caetani for an opinion on dividing Francesco Caetani's inheritance among his four sons, assigned the Fonterinaldo property to Giuliano di Francesco Caetani.

Label Insights

The label highlights the significance of the Fonterinaldo estate, reminding us of the history of sharecropping and the families who once lived on the property. It is a wine emblematic of a territory located at the crossroads of Florence, Pisa, and Volterra, in an area historically known for its water sources, hence the depiction of a stream and a mill on the label.

Technical Sheet

CLASSIFICATION: IGT Toscana Vermentino

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Vermentino 100%

VINIFICATION: Gentle pressing of the grapes, fermentation in temperature - controlled amphorae

AGING: In French oak barriques for 4 months

SERVING TEMPERATURE: 12 – 14 °C (54 – 57 °F)

FOOD PAIRING: Dishes featuring white truffle, semi-aged cheeses, fish, and white meats



Castelfalfi

Falecine

IGT TOSCANA ROSSO



Falecine is a dry red wine made from Sangiovese, Merlot, and Syrah grapes. Gentle pressing of the grapes and temperature-controlled must settling result in its characteristic bright cherry-red color. On the nose, it offers a rich aromatic profile with fruity and floral notes reminiscent of rose, wisteria, and small red berries such as wild strawberries and raspberries. On the palate, it is fresh and persistent, with a savory finish and a spicy aftertaste typical of Syrah. It is a light-bodied red wine with no noticeable tannins, making it highly versatile.

Vineyard Insights

Near the Carfalo Valley, a striking natural area shaped over time by the namesake stream and stretching across approximately 220 hectares, lies the Falecine estate, where the Sangiovese and Merlot grapes used for this wine are cultivated.

The vineyard's north-facing exposure allows for a slower ripening of the grapes and better aromatic development, making them particularly well-suited for the production of this style of wine.

This designation, like I Soli, has roots in the most ancient history of Castelfalfi, where winemaking has been documented as far back as 754 AD.

The Falecine estate is also recorded as early as 1427, when it was owned by the Castelfalfi native Papo di Antonio di Verano, who farmed the land with his family.

Label Insights

Il podere Falecine si trova nella zona più a nord della tenuta, che vede la presenza dell'area naturale protetta della valle del Carfalo. Per questo motivo l'etichetta raffigura la fauna locale presente in quella zona.

Technical Sheet

CLASSIFICATION: IGT Toscana Rosso

VIENYARD ALTITUDE: 200 meters above sea level

PRODUCTION VOLUME: 12.000 bottles

GRAPE VARIETIES: Sangiovese (60%), Merlot (20%), Syrah (20%)

VINIFICATION: Gentle pressing of the grapes, fermentation in temperature - controlled amphorae

AGING: In stainless steel

SERVING TEMPERATURE: 12 – 15 °C (54 – 59 °F)

FOOD PAIRING: White meats, vegetarian dishes, risottos, and pizza



Castelfalfi

Casiscala

IGT TOSCANA ROSSO



The fruity notes of Sangiovese meet the characteristic spicy and velvety nuances of Syrah in Casiscala. Intense ruby red in color with subtle violet reflections, this wine reveals pronounced aromas of fresh fruit, including red berries and wild fruits, harmoniously blended with the spicy hints of cinnamon and licorice typical of Syrah. On the palate, it is soft and rounded, with a persistent finish and very delicate tannins. Casiscala is our entry-level red, made from Sangiovese grapes sourced from the youngest vineyards in Castelfalfi.

As a result, it is fresh, approachable, and easy to drink.

Vineyard Insights

Casiscala is the name of one of the estate's farmsteads.

Located at one of the main access points to Castelfalfi, it also lends its name to the road along which the vineyards are planted on the estate's highest-altitude slopes.

Originally known as "Casa alla Scala," Casiscala is one of the more recent farmsteads, dating back to the 1800s; the golden age of sharecropping. During this period, each family managed a small portion of the estate, producing olive oil, wine, and grains, and giving half of the harvest to the landowner as a form of rent.

Label Insights

The label features the lake called Casiscala and two roe deer. The depicted view is of a beautiful landscape, reminding us that Castelfalfi has always been an important hunting estate and that this tradition remains very much alive locally.

Technical Sheet

CLASSIFICATION: IGT Toscana Rosso

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 30.000 bottles

GRAPE VARIETIES: Sangiovese (70%), Syrah (30%)

VINIFICATION: In temperature-controlled stainless steel vessels with skin maceration for up to 10 days

AGING: In stainless steel for 8 months, followed by at least 3 months of bottle aging

SERVING TEMPERATURE: 16 – 18 °c (61 – 64 °F)

FOOD PAIRING: Cured meats, cheeses, lamb, and pork



Castelfalfi

Cappella del Lupo

IGT TOSCANA ROSSO



Cappella del Lupo is a red wine produced from Cabernet Sauvignon and Merlot grapes, exhibiting typical international varietal characteristics. The richness of the soils where these two varieties are grown is reflected in the wine's substantial structure, thanks to the symbiosis between fresh soils, mild climate, and morning sea breezes. The extended aging period in French oak barriques imparts aromatic complexity, enhancing the wine's organoleptic qualities and refining its tannic structure. With an intense ruby red color and purple highlights in its youth, it offers a complex bouquet with fruity, toasted, and spicy notes. On the palate, it is smooth and rounded, with an aromatic persistence reminiscent of ripe fruit and oak.

Vineyard Insights

Regarding the origins of the name Cappella del Lupo, reference must be made to a popular legend that literary critics long attributed to Gabriele D'Annunzio. This attribution simply stems from the fact that the legend was published in a rare literary series titled *Novissima Biblioteca Diamantina*, released in Milan by the publisher Trevisini, alongside the story *La Tiranna di Policoro*, which is believed to be of D'Annunzian authorship.

Label Insights

The name Cappella del Lupo originates from a stormy night in 1792, when a man, caught in a stretch of forest between Montaione and Castelfalfi known as La Corbezzolaia, came face to face with a fierce wolf. Unable to use his pistol, he frightened the animal away by striking sparks with a flint, saving himself. In gratitude, he had a chapel built and dedicated to the Virgin Mary. To this day, that road still bears the name, and a small shrine stands as a reminder of that moment suspended between fear and hope.

Technical Sheet

CLASSIFICATION: IGT Toscana Rosso

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Cabernet Sauvignon (60%) e Merlot (40%)

VINIFICATION: In temperature-controlled stainless steel vessels with skin maceration for 30 days

AGING: 24 months in French oak barriques

SERVING TEMPERATURE: 16 – 18 °c (61 – 64 °F)

FOOD PAIRING: Game, roasted meats, and aged cheeses



Castelfalfi

Poggio alla Fame

IGT TOSCANA SANGIOVESE



In Poggio alla Fame, Sangiovese, vinified as a single-varietal wine, embodies the highest expression of the terroir of Central Tuscany.

Carefully selected from our finest vineyard and produced in limited quantities, this wine reveals an austere yet elegant character.

It appears brilliant and vibrant in the glass, with a ruby-red color and garnet highlights. On the nose, it is intense, offering delicate aromas of ripe red and black fruit, alongside floral notes of violet and sweet violet.

The bouquet evolves with balsamic, spicy, and toasted nuances, enriched by tertiary aromas that result from Sangiovese's slow aging in large oak casks.

On the palate, the wine is bold and structured, supported by refined, velvety tannins, a savory backbone, and a long, persistent finish.

Its ability to evolve over time is a defining trait, allowing the wine to develop further complexity and maturity in both aroma and taste.

Vineyard Insights

The name of the wine comes from the estate's oldest vineyard, which was once used for growing arable crops. Because the land was harsh and not very fertile, farmers in the past struggled to produce good harvests and, as the story goes, often went hungry. Today, however, these once-challenging soils have proven to be ideal for viticulture: the sun-drenched, well-ventilated rows of this vineyard now yield one of the estate's most prized wines.

Label Insights

The label features the most picturesque view of the Castelfalfi Borgo, with its medieval fortress overlooking the valley and the Sangiovese vineyard known as Poggio alla Fame. It also includes the image of a farmer working the land with a hoe, paying tribute to those who have tended these fields for generations.

Technical Sheet

CLASSIFICATION: IGT Toscana Sangiovese

VIENYARD ALTITUDE: 250 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Sangiovese (100%)

VINIFICATION: In-field grape selection, gentle pressing, and fermentation in temperature-controlled stainless steel tanks, with 21 days of skin maceration

AGING: 24 months in large Slavonian oak casks

SERVING TEMPERATURE: 16 – 18 °C (61 – 64 °F)

FOOD PAIRING: Red meats, mushrooms, truffle, and aged cheeses



Castelfalfi

Castelfalfi

IGT TOSCANA ROSSO



Castelfalfi is a blend of Cabernet Sauvignon, Merlot, and Petit Verdot, produced only in the finest vintages, when the season offers the ideal conditions for crafting a wine of excellence.

The two-year aging process, carried out half in cocchiopesto amphorae and half in French oak barriques, allows for a slow maturation that promises great longevity.

On the nose, it reveals rich notes of ripe and jammy fruits, cocoa, and tobacco leaves, with intense hints of wood and resin. On the palate, it is enveloping and persistent, with marked acidity and good minerality.

The velvety tannins blend seamlessly with the wine's softness, resulting in a complex and harmonious expression.

Vineyard Insights

A wine inspired by the emotions evoked by what we love.

A blend of the estate's finest vineyard parcels

Label Insights

The label of this Super Tuscan features the image of the Rocca, the estate's symbol and the ultimate emblem of our identity and history.

Available for purchase exclusively at the Wine Shop.

Technical Sheet

CLASSIFICATION: IGT Toscana rosso

VIENYARD ALTITUDE: 200 - 300 meters above sea level

PRODUCTION VOLUME: 1.000 bottles (depending on the vintage)

GRAPE VARIETIES: Cabernet Sauvignon (50%), Merlot (40%), Petit Verdot (10%)

VINIFICATION: In stainless steel tanks at controlled temperature, with skin maceration for 21 days

AGING: 24 months, partly in cocchiopesto amphorae and partly in French oak barriques

SERVING TEMPERATURE: 16 – 18 °c (61 – 64 °F)

FOOD PAIRING: Braised red meats, slow-cooked game, aged cheeses



Castelfalfi

Castelfalfi

VIN SANTO DEL CHIANTI DOC



Castelfalfi Vin Santo del Chianti DOC is a traditional Tuscan dessert wine made from Trebbiano and Malvasia Bianca grapes. Amber in color with golden highlights, it releases sweet aromas of honey, dried fruit, and pastry notes such as almond and amaretti, complemented by hints of candied orange.

On the palate, it is distinctly sweet, yet well-balanced thanks to its vibrant acidity, resulting in a harmonious and velvety finish.

Vineyard Insights

At Castelfalfi, the production of Vin Santo is a tribute to tradition. In the past, this prized dessert wine was made in the Castelfalfi Castle, where grape bunches were hung from the ceiling to allow optimal dehydration and a natural concentration of sugars within the berries.

Once dried, the grapes were vinified in small chestnut barrels known as caratelli, which were stored in the upper floors of the castle.

Label Insights

The label depicts the piazza of the Rocca with two elderly men engaged in conversation. Vin Santo is a symbol of conviviality and hospitality: a wine of memory and Tuscan tradition that evokes images of the countryside, rural life, and family.

Technical Sheet

CLASSIFICATION: Vin Santo del chianti DOC

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 500 bottles (depending on the vintage)

GRAPE VARIETIES: Trebbiano, Malvasia bianca

VINIFICATION: Natural drying on mats, followed by a long, slow fermentation in oak casks for at least 3 years

AGING: In bottiglia per almeno 6 mesi

SERVING TEMPERATURE: 12 – 15 °c (54 – 59 °F)

FOOD PAIRING: Tuscan dry pastries, blue cheeses



Castelfalfi