



be a farmer  
in Castelfalfi



Tenuta di Castelfalfi

# BE A FARMER IN CASTELFALFI

---

Support and enjoy  
the treasure of our nature

## Would you like to become a farmer in Castelfalfi?

Adopt a row of vines or an olive grove in Tuscany. **You will make a pledge to our land** and help to explain and preserve our history, supporting the dedicated efforts of those who strive every day to preserve this unique environment.

**You will become part of an authentic world**, embracing the spirit of the countryside – the heart of Tuscany's identity – and supporting the necessary practices for organic farming and producing our fine wines and food.

**You will rediscover the rhythms of nature**, joining us to gain first-hand experience of how our products are grown, and you'll have the chance to enjoy your very own splendid harvest. Or if you prefer, you can make a special gift by donating an adoption to whoever you like.



**Be a Farmer in Castelfalfi** is a project of the farm Tenuta di Castelfalfi, prompted by our love for this land, by our desire to rediscover the know-how closely bound to the earth and to make the most of our quality production.

This is a project with an increasingly aware approach to farming, one that's respectful of nature and tradition. Our aim is to share these values with people who share the same passion and strong desire to protect them, as well as enjoying the fruits they bear.

**On the 1,100 hectares of Castelfalfi, vineyards, olive groves and cereal crops** are spread out according to traditional farming practice, creating a lush, protected environment that enjoys excellent exposure of the land and a mild Mediterranean climate, as well as benefitting from the experience of our farmers.

Integration with the local area, landscape restoration and environmental sustainability are the key values of our Estate, where we adopt **exclusively organic farming methods**, synonymous with top quality and the finest, most authentic Tuscan flavours.



be a farmer  
in Castelfalfi







adopt a vineyard

be a farmer in Castelfalfi

The spurred cordon training system is used for the vines on the Castelfalfi Estate, which are spread out over more than 25 hectares. This method involves pruning the vines a few months after the start of the winter rest period, and requires the plants to be meticulously distanced from one another, following carefully defined criteria, so that they are left to grow as nature intended, assisted by sun, rain and wind.

## OUR WINES

The grapes on the Estate are harvested in autumn. From the grape hopper to the French oak barrels or steel tanks, every step of the vinification process is monitored with extreme precision. Tenuta di Castelfalfi currently produces six certified wines, each one a tribute to the flavours of Tuscany: San Piero IGT, Cerchiaia DOCG, Cerchiaia Riserva DOCG, Poggionero IGT, Poggio alla Fame IGT and Poggio i Soli IGT. In addition, our unflinching desire to experiment and innovate has prompted us to embark on the production of Chianti DOC vin santo, rosé wines, grappas and digestive liqueurs, as well as balsamic vinegar and honey.





## ADOPT A ROW OF SANGIOVESE-COLORINO

**Duration:** 1, 5 or 10 years

**Wine:** Chianti DOCG

**Label:** Cerchiaia

**Grapes:** Sangiovese-Colorino

**Adoption fee:** from Euro 360



## ADOPT A ROW OF VERMENTINO

**Duration:** 1, 5 or 10 years

**Wine:** Bianco Toscana IGT

**Label:** Poggio i Soli

**Grapes:** Vermentino

**Adoption fee:** from Euro 390



## ADOPT A ROW OF MERLOT-CABERNET

**Duration:** 1, 5 or 10 years

**Wine:** Rosso Toscana IGT

**Label:** Poggionero

**Grapes:** Merlot-Cabernet

**Adoption fee:** from Euro 550



## ADOPT A ROW OF SANGIOVESE

**Duration:** 1, 5 or 10 years

**Wine:** IGT Toscana Sangiovese

**Label:** Poggio alla Fame

**Grapes:** Sangiovese

**Adoption fee:** from Euro 980

## When will you be able to collect your products?

Bottles will be available as established by the individual production regulations.

The wine is generally available in the month of May of the year following the harvest. If you prefer, you can get the same amount of bottles of the same wine, but from previous years, subject to availability.

Wines can be collected in Castelfalfi, offering you the chance to visit us again and explore one of the most beautiful areas in the world. Products delivery is provided upon request.

Adopt more than one row, to discover all the variety of our wines. Explore the map of the Estate and its vineyards on **[castelfalfi.com](http://castelfalfi.com)**.



adopt an olive grove

be a farmer in Castelfalfi

For centuries, olives have been an emblem of the history and culture of farming civilisation, indeed of civilisation tout court, grown to produce an olive oil with exceptional qualities that forms the base of the Mediterranean diet. On the Castelfalfi Estate, the olive groves run along the hill of the village, indicating that this crop is one of the most representative of the Tuscan landscape. The centuries-old trees testifying to the area's agricultural past are joined by more recent plants, added between 2008 and 2014. The varieties are typical of central Tuscany: Frantoio (70%), Moraiolo (15%), Leccino (10%), Pendolino (5%) and Leccio del Corno (5%). They are usually harvested between the end of October and the beginning of December, both by hand and with the aid of machinery, without any chemical alterations or the addition of any substances, in both cases maintaining the olives intact and safeguarding their distinctive properties. The characteristic flavours of the olive oil produced are also due to the short time between storage and milling, which takes place within 12 hours of the harvesting.

## OUR OLIVE OIL

The organic oil produced by the Castelfalfi Estate is increasing constantly. The olives from the 10,000 trees are cold-pressed in the traditional way to obtain an organic extra-virgin olive oil and an IGP-label extra-virgin olive oil.

### Sensory Profile

Bright green colour, intense and fruity aroma, clean, well rounded, slightly piquant flavour.

### A few pairing suggestions

The fruity tone and distinctive character make it especially suitable for enhancing the flavour of char-grilled red meats, game, pulse soups and all kinds of food with an intense, rich flavour. Excellent drizzled over salads, vegetables, soups, pinzimonio or a classic bruschetta.

## ADOPT AN OLIVE GROVE

**Duration:** 1, 5 or 10 years

**Quantity:** 10 trees

**Type:** organic IGP-label extra virgin olive oil

**Varieties:** Frantoio, Leccino, Moraiolo, Pendolino, Leccio del Corno

**Pressing:** cold-pressed in the Estate's olive mill

**Olive harvesting:** by hand and machine-assisted

**Average production:** 10/20 kg per plant

**Yield:** 10 - 12%

**Acidity:** 0,03 - 0,2%

**Adoption fee:** from Euro 500

### When will you be able to collect your products?

The 15 litres of olive oil will be available the day the olives are milled, in 5L cans. Cans can be collected in Castelfalfi, offering you the chance to visit us again. Products delivery is provided upon request.





Be a Farmer in Castelfalfi:  
just for you, unique flavours and experiences to discover  
our agricultural tradition

**When you adopt a row of vines or olive trees, you will receive:**

24 wine bottles (plus a magnum bottle for Sangiovese adoption) or 15 Lt of organic IGP-label EVO oil

a sculpture by the artist Andrea Roggi, with a personalised engraving, to collect at the Estate

the honorary title of Farmer in Castelfalfi, an official adoption certificate and a label identifying the plants you have adopted

15% off purchases from Tenuta di Castelfalfi, both here in Castelfalfi or on our wine shop online

the chance to take part in the grape or olive harvest

a wine tour and a wine tasting for two people in Castelfalfi

*Thanks to the invaluable collaboration of*

**ROGGI**  
*the circle of life*

## Andrea Roggi

Born in Tuscany, Andrea Roggi is currently one of the best-known up-and-coming sculptors on the Italian and international scene. Using the ancient lost wax technique, the artist creates phytomorphic figures illustrating the relationship between Man and the Earth, their vital energy endlessly repeated and set in bronze.





## Tenuta di Castelfalfi

---

Toscana Resort Castelfalfi

FOR FURTHER INFORMATION ON ADOPTION PACKAGES:  
+39 0571 891014 | [BEAFARMER@CASTELFALFI.IT](mailto:BEAFARMER@CASTELFALFI.IT) | [CASTELFALFI.COM](http://CASTELFALFI.COM)