



WINEMAKER

Gianfrancesco Paoletti

FARMING

Certified Organic

VARIETALS

Canaiole, Sangiovese

FEATURES

Bottle, Cork

ABV

13%

AVAILABLE SIZES (L)

0.750



Mannucci Droandi

Chianti Colli Aretini

ITALY, TUSCANY, CHIANTI COLLI ARETINI DOCG

 RED

WINERY OVERVIEW

The Mannuccis were landowners in Valdarno at least from the early 19th century; from the 18th century the Droandis were farmers in Carmignano. Today, the estate is family-run. Roberto Mannucci is assisted by his wife, Maria Grazia Mammuccini and nephews Andrea and Matteo Mammuccini. The estate is divided into two main parts. The first is the Campolucci property (Latin for field of the holy wood), this is the location of the winery and cellars. Along with cultivated land and woods, this property has been owned by the family since 1929. Campolucci is situated on the eastern slopes of the Chianti mountains (Chianti zone, subzone of Colli Aretini) It consists of 6.5 hectares of medium-textured alluvial, sandy, and silty soil with excellent aspect and average altitude of 250 meters. Certified Organic. The second part of the estate is the recently-purchased Ceppetto, which consists of vineyards and olive groves planted around a large, square stone farmhouse (built in the 18th century on the ruins of an old hermitage) and surrounded by dense oak and chestnut woodland. The property is situated on the west side of the Chianti mountains (Chianti Classico zone), at 450m above sea level, on the southern slope of the hill. The soil here is medium-texture clayey soil, with plenty of stones. Certified Organic

VINEYARD

Made with 90% Sangiovese, 5% Canaiolo, and 5% ancient Tuscan red grapes

TERROIR

Six and a half hectares of medium-texture alluvial, sandy and silty soil, with excellent aspect, at an average altitude of 250m above sea level: the best possible production conditions which, along with suitable agronomical choices (land partially subjected to minimal cultivation, and partially with permanent grassing; cordon training and short spur pruning; foliage control in summer; bunch thinning; leaf thinning; harvesting in several stages), guarantee the highest quality grapes.

VITICULTURE

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VINIFICATION

The selected grapes are destemmed and gently crushed; vinification is carried out in medium-sized vats (50-100hl) with extended maceration (15 days) and délestage at intervals. Malolactic fermentation is carried out soon after devatting.

AGING

Aged 12 months in French oak barriques (used for the second and third time). The wine completes its maturation with 12 months in bottle.

