

Fattoria La Torre

ENGLISH

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Fattoria La Torre

THE ESTATE

We are located 7 km north of San Gimignano where the three provinces of Pisa, Florence and Siena meet, bordering Volterra to the east and Gambassi Terme to the northwest.

Our 37 hectares of vineyards range between 230 and 460 meters above the sea level and with the wonderful Albano Vineyard, nestled in the forested area of the Settefonti Reserve, they reach the highest point of the local DOCG; here we find the finest expression of Tuscan nature.

The winery produces the greatest oenological expressions of the territory: Vernaccia di San Gimignano, Chianti, Supertuscans and Spumante Rosé from Sangiovese grapes.

In addition to this, Fattoria La Torre produces other typical Tuscan products such as Extra Virgin Olive Oil and the highly prized Vinsanto, aged 5 years in caratelli, the typical Tuscan oak barrels. The selection of raw materials and respectful approach, guarantees the territorial imprint on all our products.



Fattoria La Torre

THE ORIGINS

Fattoria La Torre takes its name from the ancient medieval tower of the 10th century. Built in the immediate vicinity of the charming rural village La Villa, it represents the fulcrum of the entire farm, embodying its millennial history and its strategic importance.

The tower, once a control point for the domains of the bishop of Volterra, is connected with the towers of San Vettore and of Sant' Andrea, testifying to the great historical and cultural value of this place.

Within the Lebbi estate, which is located at the lowest part of the farm, in the 1500s there were the vegetable gardens of San Gimignano. It is also documented the presence of a French mining company that in 1650 planted vineyards of Chardonnay to produce wine to export to France.

From 1925 the estate became the property of the larger Settefonti Farm, which between 1955 and 1960 was divided again, thus marking a new chapter in its long history.



Fattoria La Torre

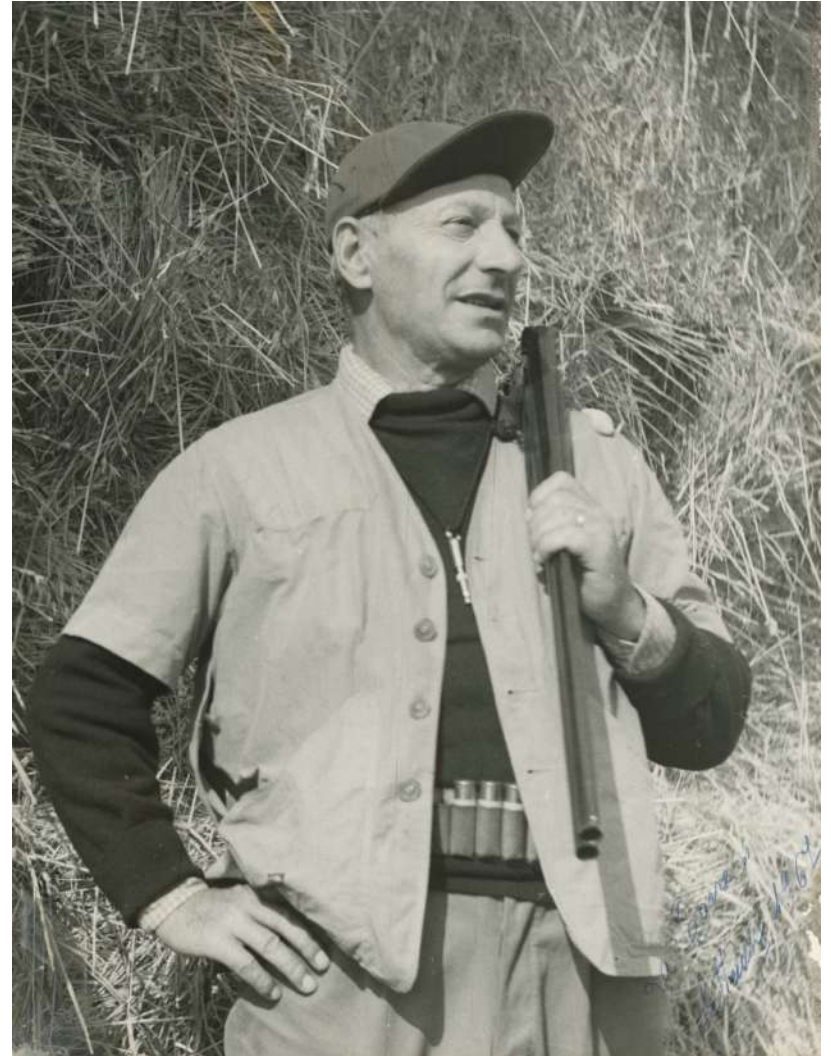
A FAMILY HISTORY

In September 1960, Alvaro Angiolini, a Leghorn native born in 1899, owner of the Visibelli and Angiolini printing company established after the Second World War, and recognized as one of the greatest Macchiaioli art collectors, following his passion for hunting purchased Fattoria la Torre, which in its 400 hectares included, in addition to 4-5 vineyards and olive groves, also a hunting reserve.

In 1975 his son Enrico, a mechanical engineer at Alfa Romeo in Milan, began to collaborate with his father in the management of the farm, but he left his job to devote himself completely to farming only in 1982.

Fattoria la Torre was perhaps one of the first farms in the area to produce bottled wine; the primary goal was to have a large production of red wines to be destined mainly to restaurants.

Enrico immediately dedicated himself to winemaking, bottling and selling his own wine, positioning the company on the Italian and international market, and to open in the center of San Gimignano a store for direct sales in 1979.



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As the name Vernaccia took its place in the world, Angiolini expanded the production with new vineyards, extending today to an area of 37 hectares planted with vines, where the production of white and red wines is equivalent. Over the following years, production reaches peaks of 200,000 bottles annually.

However, the change in the market leads Enrico Angiolini to re-evaluate priorities, abandoning the goal of large volumes to focus on a more selected and quality production, achieved through lower vineyard yields and stricter selections.

This new vision takes shape in 2021 with the inauguration of an innovative project: Enrico employs a team of young and dynamic collaborators, led by director Andrea Miracolo and supported by winemaker Mirko Niccolai, with the ambitious goal of translating the essence of these hills into a unique and distinctive winemaking style.

Today, inside Fattoria La Torre, it is possible to breathe the rural air of the past while keeping alive the tradition and authenticity of the agricultural environment.



Fattoria La Torre

THE CELLAR

The winery represents the place of transformation from grapes into wine. Our one consists mainly of concrete tanks where fermentations and the subsequent refinements take place. It is also our practice to have additional elevation carried out in concrete tanks after maturation in wood, before bottling.

Concrete tanks have always been in our winery and we have never stopped using them, performing annual maintenance when necessary, in order to benefit from their positive characteristics on the wines.

The main properties of cement are three: resistance to temperature fluctuations, moderate porosity and inertness. The cement is in fact an excellent thermal insulator, it ensures a constant temperature and prevents sudden changes or shocks that could have negative and degenerative effects on the wine. Cement stands halfway between wood, which is more porous, and steel, less porous; it guarantees a minimum passage of air and oxygen, which is essential for proper, not premature, slow and controlled, maturation of the wine.



Fattoria La Torre

Finally its inertness; cement is a neutral material which, unlike wood, does not transfer to the wine aromatic compounds such as to change its bouquet of flavors and its aromatic characteristics. Wines stored in tanks made of concrete are characterized by the finest expression of the terroir properties and of the varietal flavors.

Freshness, cleanliness, and authenticity are preserved.

Our winemaking facility is divided into three areas: the fermentation area where the transformation from grape juice into wine takes place, the fining area with the concrete tanks, and the barrel aging cellar where our crus elevate in amphoras and barriques.

Our French oak barriques have been researched and tested for many years to respect and enhance the wine characteristics. Wood for us is meant as a source of wine stabilization, never above of it but always beside it, to support its aging during the years and grant it longevity.

The winery has always been the place where the concept of terroir acquires even more meaning, that is, the encounter of man with the fruit of the plant.



Fattoria La Torre

THE VINEYARDS

Terroir represents the set of factors that coexist in an agricultural territory, we can therefore divide into 3 macro zones those present at Fattoria La Torre.

Casalchino and Ghinzano area

In this area, located at an average altitude of about 430 meters above the sea level, we grow mainly red grape varieties. The soils present a high concentration of clay, with little presence of stone and low levels of organic matter. These characteristics favor the ability of the soil to retain water, but limit water availability to the plants. This makes the vineyards prone to anoxic and hydric stress, especially during spring and summer, due to constant winds that increase evapotranspiration.

However, natural ventilation and altitude mitigate the accumulation of humidity, facilitating a rapid drying of the vegetation. During ripening, the grapes develop optimal concentration and a lower yield is obtained. One exception is the vineyard in Albano, which is characterized by sandy soils and it is dedicated to the cultivation of Vernaccia.



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Cellar and Villa Area

Located around the village, this area is about 320 meters above the sea level.

Compared to the Casalchino area, in the soil the percentage of stone and sand increases and clay presence decreases.

The soil is well structured, favorable to root deepening and generous regarding the water availability. These characteristics shelter the vine from drought even in the less rainy years. It is therefore an ideal area for the production of white wines.

Casaccia and Poggione Area

At slightly lower elevations, between 260 and 290 meters above the sea level, it lies the Casaccia land. Here there is an optimal balance between the various soil components, with low levels of organic matter and a predominance of stone, mainly marlstone, typical of Tuscany. In some areas, the presence of iron, which gives the soil a reddish hue, is observed.

This rich presence of stone makes the soil less inclined to store water, favoring a high minerality in the grapes.



ART & WINE

Enrico Angiolini from an early age found himself immersed in an artistic environment: his father, in fact, used to host painters and intellectuals at home. This sparks in the young Enrico a great passion and attraction for painting, which will lead him to become not only an important collector, but also a landscape painter.

However, first college, then work prevented him from cultivate that passion. But when he decided to devote himself full-time to Fattoria La Torre, he rediscovered his beloved landscapes and returned to painting, creating a strong connection between art and wine.

The labels of our wines find inspiration from fragments of Macchiaioli paintings belonging to the private collection of Angiolini and they aim to represent real country life.

This intimate connection between art and territory is reflected in the bottles, which carry with them not only the taste of wine, but also the soul and history of the Tuscan hills.



Fattoria La Torre

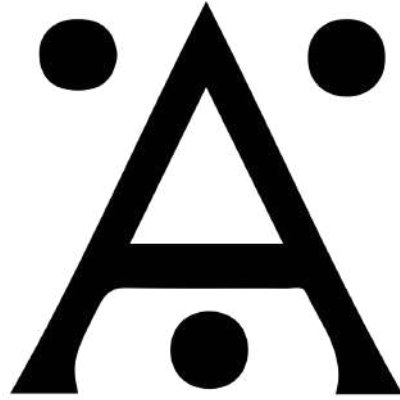
CASALCHINO WINEART BOUTIQUE

Our cellar door was born from the desire to create a perfect marriage between art and wine, the two great passions of Enrico Angiolini, owner of the estate, who, as an art collector and passionate landscape painter, finds among the beautiful hills of San Gimignano inspiration for his artworks.

At Casalchino WineArt Boutique you can enjoy a 360° sensory experience through guided wine tastings that will allow you to fully immerse in the flavors and scents of our land, surrounded by the breathtaking views of the Tuscan countryside and the beautiful paintings by Enrico Angiolini.



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TECH SHEETS

LA VILLA

APPELLATION

Vernaccia di San Gimignano DOCG

GRAPES VARIETY

Vernaccia 100%

VINEYARDS

Cantina and Villa

SOIL

Medium-textured soil, rich in stone

ALTITUDE

320 m a.s.l.

YIELD

6 tons/hectare

AGE OF THE VINES

25 years old

HARVEST

Manual, at the beginning of September

WINEMAKING

Soft pressing of the grapes, cold maceration of the juice with lees for 10 days, static decantation and first racking to clarify it. Subsequent alcoholic fermentation at 13.5°C or about 3 weeks.

FINING

At the end of fermentation, the wine is racked to separate the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.



Fattoria La Torre

ACQUAIOLE

APPELLATION

Vernaccia di San Gimignano DOCG

GRAPES VARIETY

Vernaccia 100%

VINEYARDS

Casalchino and Chinzano

SOIL

Medium-textured soil, rich in stone

ALTITUDE

410 m a.s.l.

YIELD

5 tons/hectare

AGE OF THE VINES

30 years old

HARVEST

Manual, at the beginning of September

WINEMAKING

Refrigeration of the grapes in crates at 2°C for 24 hours and successive soft pressing of the grapes. Cold maceration of the juice with lees for 10 days, static decantation and first racking to clarify it. Subsequent alcoholic fermentation at 13.5°C for about 3 weeks.

FINING

At the end of fermentation, the wine is racked to separate the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.



Fattoria La Torre



On the label a detail of:
G. Fattori - *Acquaiole Livornesi* - 1865
from the private collection of E. Angiolini

CARROBACCO

APPELLATION

Vernaccia di San Gimignano DOCG

GRAPES VARIETY

Vernaccia 100%

VINEYARDS

Casalchino and Chinzano

SOIL

Medium-textured soil, rich in stone

ALTITUDE

410 m a.s.l.

YIELD

5 tons/hectare

AGE OF THE VINES

30 years old

HARVEST

Manual, at the beginning of October

WINEMAKING

Refrigeration of the grapes in crates at 2°C for 24 hours and successive soft pressing of the grapes. Cold maceration of the juice with lees for 10 days, static decantation and first racking to clarify it. Subsequent alcoholic fermentation at 16°C in 500 L first and second passage French oak barrels for about 3 weeks, with frequent batonnages.

FINING

At the end of fermentation, the wine is racked to remove the heavier lees and put back into the oak barrels where it will remain for 12 months. Then the wine is racked into concrete tanks and bottled.



Fattoria La Torre



On the label a detail of:
V. Cabbianca - Ritorno dai Campi - 1862
from the private collection of E. Angiolini

SCIALLEBIANCO

APPELLATION

Vernaccia di San Gimignano DOCG Riserva

GRAPES VARIETY

Vernaccia 100%

VINEYARDS

Albano

SOIL

Medium-textured soil, rich in stone

ALTITUDE

410 m a.s.l.

YIELD

5 tons/hectare

AGE OF THE VINES

30 years old

HARVEST

Manual, at the beginning of October

WINEMAKING

Refrigeration of the grapes in crates at 2°C for 24 hours and successive soft pressing of the grapes. Cold maceration of the juice with lees for 10 days, static decantation and first racking to clarify it. Subsequent alcoholic fermentation at 16°C in 225 L new French oak barrels for about 3 weeks, with frequent batonnages.

FINING

At the end of fermentation, the wine is racked to remove the heavier lees and put back into the oak barrels where it will remain for 18 months. Then the wine is racked into concrete tanks where it will fine for an additional 4 months, and bottled.



Fattoria La Torre



On the label a detail of:
S.Lega - Lo scialle bianco - 1891
from the private collection of E. Angiolini

LA VILLA

APPELLATION

Chianti Colli Senesi DOCG

GRAPES VARIETY

Sangiovese 100%

VINEYARDS

Casaccia and Poggione

SOIL

Medium-textured soil, rich in stone

ALTITUDE

260 m a.s.l.

YIELD

7 tons/hectare

AGE OF THE VINES

15 years old

HARVEST

Manual, Mid-October

WINEMAKING

The grapes are destemmed and lightly crushed, after which the juice with the skins is collected in concrete tanks. For 2 days the product remains in refrigeration so as to extract the first aromatic precursors. Subsequently, raising the temperature the fermentation starts, and it will proceed at a temperature of around 25°C. After about 7 days racking takes place, the skins are removed and fermentation ends.

FINING

At the end of fermentation, the wine is racked off to separate the heavier lees and spontaneous malolactic fermentation follows. After the 3rd racking the wine is kept on its fine lees where, with weekly stirring, it will remain for 6 months.



Fattoria La Torre

STRADINA

APPELLATION

Chianti Colli Senesi DOCG

GRAPES VARIETY

Sangiovese 100%

VINEYARDS

Setteprode

SOIL

Medium-textured soil, rich in stone

ALTITUDE

260 m a.s.l.

YIELD

6 tons/hectare

AGE OF THE VINES

15 years old

HARVEST

Manual, end of October

WINEMAKING

The grapes are destemmed and lightly crushed, after which the juice with the skins is collected in concrete tanks. For 2 days the product remains in refrigeration so as to extract the first aromatic precursors. Subsequently, raising the temperature the fermentation starts, and it will proceed at a temperature of around 25°C. After about 7 days racking takes place, the skins are removed and fermentation ends.

FINING

At the end of fermentation, the wine is racked off to separate the heavier lees and spontaneous malolactic fermentation follows. After the 3rd racking the wine is kept on its fine lees where, with weekly stirring, it will remain for 6 months.



Fattoria La Torre



On the label a detail of:
T. Signorini – Stradina di Settignano – 1885
from the private collection of E. Angiolini

CHIACCHIERE

APPELLATION

Chianti Colli Senesi DOCG Riserva

GRAPES VARIETY

Sangiovese 100%

VINEYARDS

Casaccia and Poggione

SOIL

Medium-textured soil, rich in stone

ALTITUDE

260 m a.s.l.

YIELD

6 tons/hectare

AGE OF THE VINES

25 years old

HARVEST

Manual, end of October

WINEMAKING

The grapes are destemmed and lightly crushed, after which the juice with the skins is collected in concrete tanks. Then the fermentation starts, and it will proceed at a temperature of around 25°C. After about 14 days racking takes place, the skins are pressed and fermentation ends. Spontaneous malolactic fermentation follows.

FINING

After that, wine is transferred into medium toast French oak barrels and kept on its fine lees. Here it will remain for 12 months and will be stirred twice a week to give the wine softness and stability.



Fattoria La Torre

On the label a detail of:
T. Signorini - Chiacchiere a Riomaggiore - 1893
from the private collection of E. Angiolini

ANGIOLINI

APPELLATION

Toscana Rosso IGT

GRAPES VARIETY

Cabernet Sauvignon 100%

VINEYARDS

Casaccia and Poggione

SOIL

Medium-textured soil, rich in stone

ALTITUDE

290 m a.s.l.

YIELD

4 tons/hectare

AGE OF THE VINES

20/25 years old

HARVEST

Manual, mid-October

WINEMAKING

Grapes are destemmed and lightly crushed in open top oak barrels. Fermentation then begins and proceeds at around 25/28°C. During this fermentation period, manual punching downs are carried out to extract as softly as possible flavors, color and tannins from the skins. After about 10 days racking takes place and, at the end of fermentation, the wine is racked again to remove the heavier lees and put back into medium toasted French oak barrels, on its fine lees, where it will undergo malolactic fermentation.

FINING

The wine will remain in barrels for 24 months with weekly stirrings. It will age 1 year in bottle before release.



Fattoria La Torre

BAGIOGIE

APPELLATION

Toscana Vermentino IGT

GRAPES VARIETY

Vermentino 100%

VINEYARDS

Cantina and Villa

SOIL

Medium-textured soil, rich in stone

ALTITUDE

320 m a.s.l.

YIELD

6 tons/hectare

AGE OF THE VINES

15 years old

HARVEST

Manual, at the beginning of September

WINEMAKING

Soft pressing of the grapes, cold maceration of the juice with lees for 10 days, static decantation and first racking to clarify it. Subsequent alcoholic fermentation at 13.5°C or about 3 weeks.

FINING

At the end of fermentation, the wine is racked to separate the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.



Fattoria La Torre

BIRBONE

APPELLATION

Toscana Rosso IGT

GRAPES VARIETY

Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%

VINEYARDS

Casaccia and Poggione

SOIL

Medium-textured soil, rich in stone

ALTITUDE

260 m a.s.l.

YIELD

6 tons/hectare

AGE OF THE VINES

20/25 years old

HARVEST

Manual, October

WINEMAKING

The grapes are destemmed and lightly crushed, after which the juice with the skins is collected in concrete tanks. For 2 days the product remains in refrigeration so as to extract the first aromatic precursors. Subsequently, raising the temperature the fermentation starts, and it will proceed at a temperature of around 25°C. After about 7 days racking takes place, the skins are removed and fermentation ends. At the end of fermentation, the wine is racked off to separate the heavier lees and spontaneous malolactic fermentation follows. After the 3rd racking the wine is kept on its fine lees where, with weekly stirring, it will remain for 6 months.

FINING



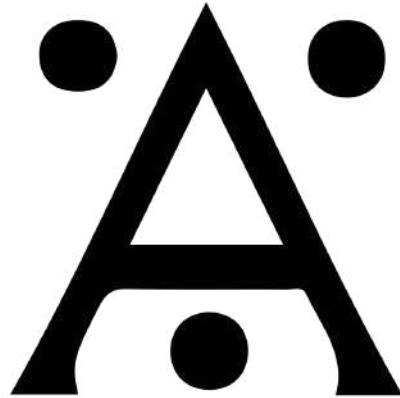
Fattoria La Torre

BADALUI

APPELLATION	Toscana Rosato IGT
GRAPES VARIETY	Sangiovese 100%
VINEYARDS	Casalchino and Ghinzano
SOIL	Medium-textured soil, rich in stone
ALTITUDE	410 m a.s.l.
YIELD	6 tons/hectare
AGE OF THE VINES	20 years old
HARVEST	Manual, at the beginning of September
WINEMAKING	The whole grapes macerate in the press for a few hours at low temperature to extract aromatic precursors and get the right color. This is followed by soft pressing, static decantation of the juice and the first racking to clarify the juice. Then the alcoholic fermentation takes place at a temperature of 16°C for about 2 weeks.
FINING	At the end of fermentation, the wine is racked to separate the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.



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