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FATTORIA LAVACCHIO

„Organic Lifestyle“

„TOSKANA“



Liebe Weinfreunde!

Wir repräsentieren das toskanische Traditions - Weingut **„Fattoria Lavacchio“** (Rufina DOCG) in Österreich. Die Zusammenarbeit mit dem seit Jahrzehnten Bio-zertifizierten Weingut im berühmten und weltbekannten Weinbaugebiet „Rufina“ (DOCG) wird ausgebaut.

Demgemäß haben wir eine „best of“ Auswahl der fantastischen Weine dieses Weingutes in unserem Verkaufsprogramm.

Das sind zum Beispiel der Chianti-Riserva DOCG **„CEDRO“, 2015**

oder der **„Fontegalli“ I.G.T., 2013**, Cuvee (Merlot-Syrah).

Zwei Weine der Extraklasse, die bereits wunderschön trinkreif sind.

Außerdem haben wir für Sie den absoluten TOP-Wein des Weingutes im Programm, den **„Ludie“ Riserva DOCG, 2009** (100% Sangiovese, Rebstöcke älter als 60 Jahre)

Wer diese Weine haben möchte: ein kurzer Anruf oder E-Mail genügt und ich bin für Sie da.

Herzliche „best of“ Grüße,
Hubert Lidauer
„Weinbotschafter“

www.fattorialavacchio.com



www.bestofwine.at

FATTORIA LAVACCHIO

„Organic Lifestyle“

50065 Pontassieve (Firenze)

Via di Montefiesole 55

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**„Der Philosophie der Familie entspricht es, so wenig wie möglich im Keller einzugreifen,
um die Weine, welche die Natur hervorbringt nicht zu verändern.“**

THE ESTATE: "The respect of the ancient traditions combined with modern techniques"

The Farm is situated on the top of Montefiesole' hill, at 450 meters above sea level, just 18 km from Florence. It is a typical family wine estate, surrounded by the enchanting succession of rolling hills covered in olive groves and vineyards, located between the towns of Sieci and Pontassieve.

In the world-famous Chianti-Rufina area, **Fattoria Lavacchio** has been the first to join the programs of organic production sprung from the philosophy that the company has always pursued: to harmonize its activities with the balance set by nature. The company's production of wine, olive oil, wheat and green garden product is done with only the use of organic matter for the government of plants. Organic farming is carried out with the use of modern means of processing and according to current knowledge, in full respect of the balance, which is the only proper use of the land by man. **The company is certified ISO 9001-2000.**



Products of "Fattoria Lavacchio"

"A place full of traditions and biodiversity, where we produce wine, olive oil, fruits, vegetables, meats, truffles and ceramics"

The range of wines we produce expresses in a personal interpretation of the characteristics of our region and highlights its profound vocation to produce **wines of very different kind**, with the common denominator represented by the high level of quality, with a strong personality and in full compliance with organic regulations. All this is the result of skill and passion invested in the conduct of the company, according to the **respect of the natural balance**, combined with the use of modern machinery and technology.

The harvest is done by hand, as in the past, to ensure an optimal selection of the raw material. All of our wines are made from natural fermentation, without yeast added, and contain an average of one-third of sulfites allowed by law.

Limited productivity, **organic farming** sets, ensures **higher quality**.

Soils rich in structure and marl, mainly limestone, combined with the harsh climate, helping to produce wines, with expressions of the territory and vocation to aging.

Our current range of wines comes from a thorough experimentation in the vineyard and winery that has allowed us to make the most of the features of the Sangiovese and discover among the many vines planted, those that are best suited to the microclimate of the area. Our wines reflect nature and the characteristics of the territory, of the vineyards and the vintage and are marketed only in years where the desired quality is reached.

The same goes for our **extra virgin olive oil**, the result of a rigorous maintenance of the best and most ancient traditions of olive oil, which has always led to the production of an oil superb, at the height of quality and authenticity.

The olives are carefully picked by hand or with mechanical aids, without waiting falling naturally to have olives at optimal ripeness. These are pressed at most a few hours after collection.