



SAN FERDINANDO

Tuscany, Italy

San Ferdinando is located in the hamlet of Civitella in Val di Chiana, in the Chianti Colli Aretini area southeast of Florence. The area has an altitude and continental climate that are not dissimilar to Chianti Classico, which is immediately to the west. Besides vines, this area is also known for its famed Chianina breed of cattle, which often end up on the plate in the form of the bistecca fiorentina.

The estate has 62 hectares of land, with 10 under vine. It has been in the hands of the Grifoni family since 1850, but it was in 2008 that the winery was fully restored and the vineyards revitalized and converted to organic methods. Today, Simone Zucchetti, winemaker and agronomist, capably guides the wines from vine to bottle. The focus is on the indigenous varieties of the area—Sangiovese, Cilieggiolo, Pugnitello, and Vermentino—and finding a balance between typicity, drinkability, and value. Though farming goes well beyond the parameters of organics, San Ferdinando is not interested in getting certification, since Simone is bothered by negligent controls that have more to do with paperwork than actually inspecting the vineyards, and is he contrary to the sea of certified organic wine (but industrial wine) ending up on supermarket shelves at artificially low prices. In the cellar, fermentations occur naturally, the wines are not forced, and total SO₂ levels never exceed 60mg/l (quite low, when one considers the limits in organic certification: 100mg/l for reds and 150mg/l for whites)

With their attention to detail resulting in “everyday” wines that transmit way more than quotidian emotions, San Ferdinando is undoubtedly one of the undersung gems in our Italian portfolio.



Gargaiolo Chianti DOCG 12/750ml

San Ferdinando’s Chianti ‘Il Gargaiolo’ takes its name from the eponymous stream that runs along the Sangiovese vineyard.

This vintage, the blend is 85% Sangiovese, 10% Cilieggiolo, and 5% ancient co-planted varietals; the grapes come from vineyards at 350m, facing south-southeast on light sandy topsoil with compact grey clay about 20cm beneath. The vines were planted in 2006. The Cilieggiolo was harvested at the end of September at 7,000kg/ha (about 49hl/ha) and the Sangiovese in the beginning of October at 8,500kg/ha (about 59hl/ha). There was then a selection of the best bunches in the cellar.

The grapes are mostly destemmed (there are about 10-15% whole clusters) and gently pressed. The two varieties are fermented in stainless steel separately and spontaneously, with macerations lasting 10-12 days for the Cilieggiolo and 12-13 days for the Sangiovese. Aging took place in used French oak botti of 2300-2500L for 4-6 month. There was no fining, but a wide filtration. SO₂ levels are 35mg/L total; aged six months in bottle before release. 6,500 bottles produced.

Technical Specifications

Product Type: Red Wine

Varietal: Sangiovese

Farming Type: Organic