

Azienda Agricola Frascole Situated at 400 meters above sea level, their small farm stretches over 98 hectares with 15 planted with vineyards.

The family home is bustling with the likes of three active children. The cellars and their barriques hold the prize of their **organic** farming, 100 % Sangiovese based Chianti Rufina, while their olive trees produce some of the finest extra virgin organic olive oil that we have ever tasted.

The order of the day is simplicity and honesty - there is an understated elegance to the life that they lead. Their wines speak of purity, and the hospitality with which the wines are served is exemplary.



Estate view



The estate: The estate is located in Dicomano, a small village north of Florence.

The farm covers an area of 98 hectares, partly located on the valley floor where they grow peaches and plums, and partly on the hill where they cultivate vineyards and olive groves.

They created their farm because of their passion for agriculture, which has been handed down from generation to generation in their family. Recently, the various properties were joined and enlarged until the present size.

OWNER: Enrico and Elisa Lippi

WINEMAKER: Federico Staderini

WINERY PRODUCTION:

60.000 bottles

TOTAL ACRES PLANTED:

15 Hectars

VARIETALS PLANTED:

Mainly Sangiovese and Merlot. Plus Canaiolo, Colorino, Trebbiano, Malvasia

Latest reviews:

WC - **Tanzer** - Issue 151, Jul/Aug 2010 : **2007 Chianti Rufina – 90 points** , **2006 Chianti Riserva Rufina - 91 points**

Super "Tre Stelle" (three stars) from "I Vini di Veronelli" 2009 guidebook - **Vin Santo del Chianti Rufina 1999**

Bitornino '08
Chianti DOCG


Grape varieties: 85 % Sangiovese, 10% Canaiolo and Colorino, 5% White Trebbiano and White Malvasia

Wine making:

Maceration in inox containers for 10 days, then fermentation in concrete containers.

Ageing:

12 months in concrete containers where it is decanted several times.

Alcohol: 13 %

20,000 bottles

Venia '06
IGT Rosso


Grape varieties: 40 % Sangiovese, 60 % Merlot

Wine making:

Maceration in either inox or concrete containers for 10 days.

Ageing:

In French barriques (225 liters) for 14 months.

Alcohol: 13.5 %

1,600 bottles

Frascole '07
Chianti Rufina DOCG


Grape varieties: 90 % Sangiovese, 5% Canaiolo, 5% Colorino

Wine making:

Maceration in inox containers for 8-12 days, then fermentation in concrete containers.

Ageing:

50% of the wine in French barriques (225 liters) for 10 months.

Alcohol: 13 %

26,000 bottles

Frascole Riserva '06
Chianti Rufina DOCG


Grape varieties: 95% Sangiovese, 5% Merlot

Wine making:

Maceration in concrete containers for 18 days.

Ageing:

In French barriques (225 liters) for 12 months.

Alcohol: 14.5 %

4,500 bottles

Vin Santo
1999


Grape varieties: Trebbiano and white Malvasia, unknown clones in the old vineyards.

Wine making:

Grapes are hung on vertical nets in a windy and dry room to dehydrate. After 6 months, the grapes are pressed with a traditional winepress. The must then goes into small chestnut barrels (Caratelli 40-80 liters).

Ageing:

Vin Santo lies in the barrels for more than 9 years.

Alcohol: 14 %
Residual sugar 170g/liter

1,200 bottles (375 ml)

The Area:

Between Mugello and Valdiseive - a land to discover

Dicomano is situated in the region of Tuscany, at the confluence of the torrent Comano and the river Sieve, where the Mugello valley ends and the Valdiseive begins. It is a small town surrounded by the green Appennines and located in the middle of a landscape almost unaltered and without industrial plants, far away from the noisy traffic of main roads.

Its origins date back to the Roman period when the Romans conquered the whole area inhabited by the Etruscans. From that period and the following centuries, the area still preserves important remains: the archaeological excavations of the Etruscan site in Frascole, the Romanesque parish church of S. Maria, the beautiful oratory of S. Onofrio which is a masterpiece of neoclassicism in Tuscany.



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Frascole

"CABREO" of farm in the XVIII century