



FATTORIA
SAN MICHELE A TORRI

San Michele a Torri is a small village southwest of Florence in the hills of Val di Pesa.

It is located on 200 acres of land, 50 of which are planted with grape vines, 35 hold an olive tree grove and the rest is sowable land and forest.

The Fattoria di San Michele is located within a habitat that has a special propensity for vine growing, where fragrant, smooth red wines with great character are produced. The vineyards are located in both the wine growing zones of Chianti Colli Fiorentini and Chianti Classico.

The principal vines cultivated in the region are: Sangiovese, Canaiolo, Colorino, Trebbiano, white Malvasia and San Colombano.

In the past few years



other vines have been introduced such as Cabernet Sauvignon, Merlot or Chardonnay and Riesling. In any case, these vines only occupy a limited area. Historically, wine has been the most important product to come out of this geographical region, in particular the famous Chianti, along with other products such as white wines, vin santo and extra virgin olive oil. Company philosophy has harmoniously kept alive the traditions used to produce these products, and in 1993 they chose to turn to organic cultivation.



Why organic. Organic farming is a production method based on management of the ecological balances with all its antagonisms and synergies among living things so that plants can grow in a suitable manner. Put simply, it is the growing and safeguarding of crops using only natural elements such as organic fertilizers, copper, sulphur and bentonite and avoiding the use of inorganic products.

The production techniques are based on community and national regulations which describe the admitted interventions as well as control procedures and



commercialization regulations. Organic farming is the only agricultural and food sector to control and certify the product from its production up to its transformation and distribution. This type of approach to the agricultural world is important because, especially during production, the natural balances are rediscovered and respected that have progressively become less due to the increasing industrialization of agriculture where human intervention sometimes irreparably



affects nature. The choice of organic farming at San Michele immediately became an important one. By respecting the natural equilibrium of plants and the surrounding environment in general,

we have achieved the highest quality healthy products as well as an improvement in living and working conditions on the estate. The Consorzio per il Controllo dei Prodotti Biologici (Consortium for the Control of Organic Products) headquartered in



Bologna, is responsible for organic certification and their technicians control all the estate's administrative and producing phases.

