

COMPANY NEWS

FATTORIE DEI DOLFI: IMENEUS, 'L BRUNO DE' VENTI, LL'AMOR DE' SANTI

Two old farms, the first of the XVII century, the second of the XIX century, dedicated to the production of red wine, with their cellars and machinery. These farms, located on the hills of Chianti delle Colline Pisane, had two old vineyards that for over a century have been used for the production of fine Tuscany wines.

My aim was to obtain high quality and exclusive wines, for wine collectors. I came to this decision taking into account the recommendation of the Marquis Nicolò Incisa, who I've worked with for years as horse trainer, and his technical staff, joined also by Dr. Giacomo Tachis, which I had the chance of meeting personally.

Their highly professional advice and suggestions have allowed me to recover valuable indigenous grapes using the technique of mass selection. The aim was to obtain red wines for real wine enthusiasts, respecting the traditions of my territory, thus making a leap into the past.

A varietal typology that I have selected and that I am proud of is the "Prugnolo Gentile". There were also other varietal typologies (ref. News and Studies on Italian Wines - 1923: "(This territory) produces good red wines, especially in Lari ...").

After about 10 years of testing and experimentation on my 8 hectares vineyard, the first vintage I bottled was that relative to the 2008 harvest, producing three limited-edition red wines.

The management of the vineyard and cellar is done with methods that look to the past, inspired by masters like Ottavio Ottavi, B. A. Lenoir, Giovanvettorio Soderini and others, whose I jealously cherish their treatises in viticulture and oenology.

For my philosophy of life I give preference to natural products with low environmental impact, because the vineyards are located in an oasis I want to help to protect. I do not use herbicides and cultivations are made according to the lunar phases, both for pruning, harvesting and wine processing in the cellar. I do not use chemical fertilizers and I don't fatten the soil with fertilizer to push production. I only help those vines planted on a soil where their survival wouldn't be easy, replacing the fertilizers with additions of mixed mould and soil. Doing so, the vines produce smaller grapes that reach a more than perfect ripeness, containing less water and a greater amount of sugars.

In the winery I do not use any yeast or additives to help the fermentation. I don't clarify my wines, unless it is really necessary. If so, I only use egg white. With regard to the sulfites, their use is reduced to a minimum, being far below the standard and only to ensure a long aging to my wines.

The aging, which lasts at least two years, is made in old barrels of Sassicaia graciously granted to me by Marchese Nicolò Incisa. This choice was suggested by Dr. Tachis as the wines shouldn't take scents or flavors from the wood, but preserve the varietal features of the grapes and territory. I also like to recall among the anecdotes that often Dr. Tachis told me, that the wine is made in the vineyard, and in the winery it must not get spoiled or damaged to meet commercial demands. In fact, it may happen that a defect (because it moves away from the varietal typology) can be transformed into an appreciated uniqueness. Maybe appreciated by few, but noticeable, and this will be the reward.

It is not easy to catalog my wines, since, as I've already said, they come from mass selections of old grape varieties that have modified themselves over time according to the territory. That's why the wines were classified as IGT (now IGT of the Tuscany coast). This allowed me to have no restrictions on my blends.

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