

Villa Buonasera

VINO - OLIO
AGRITURISMO

Via Cintoia Alta, 32 - 50027 Strada in Chianti (FI) - Tuscany - Italy

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Villa Buonasera is located in the middle of a 8 hectares vineyard, that supplies the raw material for the realization of outstanding wines. The old traditions, joined together with the most modern techniques, allowed to produce a wide range of different wines, under the control of a famous enologist: Vittorio Fiore. **Barbara Swanninger** is the proud owner of the farmhouse "Villa Buonasera" since a few years. Chianti shire is, in her opinion, the most beautiful place in the world and she is glad to be able to let other visitors discover Toscana from its most beautiful side.



ENOLOGIST: Vittorio Fiore

OWNER: Barbara Swanninger

PRODUCED WINES

Chianti Classico DOCG	available vintage
Chianti Classico "Villa Buonasera" DOCG	2006
Chianti Classico Riserva "Villa Buonasera" DOCG	2005/6

red and rosé wines IGT	available vintage
"Intesa" IGT sangiovese	2006
"Maddalena" IGT Merlot	2006
"Casa Eri" IGT Alta Valle della Greve	2003
"Rugiada" IGT Alta Valle della Greve	2009

vin santo, olive oil	available vintage
Vin Santo "Santino" IGT	1997
Olive Oil Extra Vergine "Olio di Conio"	2009

Chianti Classico "Villa Buonasera" DOCG

bottle capacity 0,750 L 1,5 L
 packaging In 6 bottles boxes In 1 bottle boxes
 grapes 100% Sangiovese

production area Alta Valle della Greve, Tuscany

vinification and maturation Fermentation and maturation in stainless steel tanks

organoleptical characteristics **Colour:** ruby - pomegranate red, intense, deep. **Bouquet:** refined, fruity with raspberry and blackberry. **Taste:** dry, vivacious and savoury, persistent.

best dish combination All meals wine, particularly suitable for soups, white meats and half-seasoned cheese.



Tasting notes

Chianti Classico Riserva "Villa Buonasera" DOCG

bottle capacity 0,750 L 1,5 L
 packaging In 6 bottles boxes In 1 bottle boxes
 grapes 100% Sangiovese

production area Alta Valle della Greve, Tuscany

vinification and maturation Fermentation in stainless steel tanks; aged in French Oak barrels for a period of 12-14 months.

organoleptical characteristics **Colour:** Ruby - pomegranate red, intense, deep. **Bouquet:** Refined, fruity with mulberries, coffee and toasted almond. **Taste:** Dry, alcoholic, austere.

best dish combination Beef, seasoned cheese.



Tasting notes

"Casa Eri" IGT Alta Valle della Greve

bottle capacity 0,750 L 1,5 L
 packaging In 6 bottles boxes In 1 bottle boxes
 grapes 100% Sangiovese

production area Alta Valle della Greve, Tuscany

vinification and maturation Fermentation in stainless steel tanks; aged in French Oak barriques for a period of 12 months.

organoleptical characteristics **Colour:** pomegranate-red, intense. **Bouquet:** wide and complex, with vanilla, toasted bread, cocoa and noble wood. **Taste:** dry, tannic, warm and persistent.

best dish combination Grilled beef, game, seasoned cheese.



Tasting notes

Intesa IGT Toscana Sangiovese

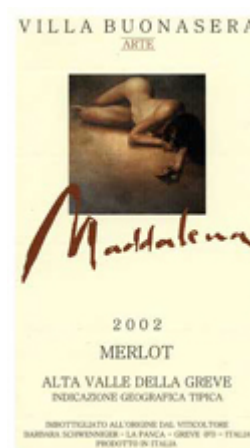
bottle capacity	0,750 L	1,5 L
packaging	In 6 bottles boxes	In 1 bottle boxes
grapes	100% Sangiovese	
production area	Alta Valle della Greve, Tuscany	
vinification and maturation	24 month in oak barrels (Allier) 10 hl & 15 hl. and barriques 350 litres. Further 6-12 month in bottles.	
organoleptical characteristics	Colour: intense, deep ruby- pomegranate red. Bouquet: refined, fruity with mulberries, coffee and toasted almond. Taste: dry, alcoloc austere and very intense.	
best dish combination	Beef, seasoned cheese, wild animals (rabbit, deer, wild pork).	



Tasting notes

Maddalena IGT Toscana Merlot

bottle capacity	0,750 L	1,5 L
packaging	In 6 bottles boxes	In 1 bottle boxes
grapes	100% Merlot	
production area	Alta Valle della Greve, Tuscany	
vinification and maturation	2 weeks fermenting & maceration with the skin in stainless tanks, extra 18 months in Barrique (Allier, Tronçais, Voges & american oak), further 12 month in bottles.	
organoleptical characteristics	Colour: intense, concentrate dark ruby red. Bouquet: fruity, notes of black currant and blackberry idea of cocoa, vanilla, aromatic tabak and toasted almond. Taste: complete, with extraordinary volume on the palate continuous fullness.	
best dish combination	Beef, seasoned cheese, wild animals (rabbit, deer, wild pork) or for meditation.	



Tasting notes

"Rugiada" IGT Rosè Alta Valle della Greve

bottle capacity	0,750 L	
packaging	In 6 bottles boxes	
grapes	100% Sangiovese	
production area	Alta Valle della Greve, Tuscany	
vinification and maturation	fermentation in stainless tanks and bottled in March	
organoleptical characteristics	Colour: Pink-cherry, vivacious and brilliant. Bouquet: Delicate and fragrant, with strawberry, cherry and red - currant. Taste: Savoury, acidulous, lively.	
best dish combination	Cold cuts and fresh cheese, very suitable for pic-nics.	



Tasting notes

Vin Santo "Santino" IGT Toscana

bottle capacity 0,500 L

packaging In 6 bottles boxes

grapes Chianti Malvasia and Tuscan Trebbiano

production area Alta Valle della Greve, Tuscany

vinification and maturation 3 years in tuscan "caratelli". Unfiltered.

organoleptical **Colour:** amber-yellow. **Bouquet:** rich and complex, spiced. **Taste:** dry, warm, harmonic, persistent..

best dish Suitable for aperitiv, well combined with aromatic cheese or almond combination biscuits.



Tasting notes

"OLIO DI CONIO" Olive Oil Extra Vergine

bottle capacity 0,750 L

packaging In 6 bottles boxes

olive varieties Moraiolo, Leccino and Frantoiano

production area Alta Valle della Greve, Tuscany

In the beautiful hills above Montelupo Fiorentino we own one of the most excellent areas to cultivate the famous Oliveoil of Toscana.

In about 5 hectares of land we have about thousand plants, over 300 of them were planted during the regency of the "Granduca di Toscana", Pietro Leopoldo, at the end of the 18th century. The location of the place - 200 meters above sea-level - is so advantageous that we can do without any antiparassitic treatment.

The plants we use are "Moraiolo", "Leccino" and "Frantoiano" which give the typical taste of original tuscan olive oil - fruity, fresh and rich.

In November, when the fruits are quite mature, we pick them by hand, fill them in small cases (about 20 Kg) and bring them, never later than 3 days after, to the "Frantoio", the oilmill. At the mill the olives will be washed and "cold pressed".

After two weeks the oil will be filtered with pure cotton and filled in dark bottles, to save it from light and oxygen.



Tasting notes

Awards & Reviews

2006

Wine Spectator

WINE SPECTATOR
by James Suckling
gen-feb 2006

Maddalena 2003 IGT Merlot 88/100

"Gorgeous aromas of crushed berries and flowers follow through to a medium body, with fine tannins. Best after 2007. 250 cases made." - J.S.

Intesa 2003 IGT Sangiovese 88/100

"Lots of crushed berry and cherry character. Medium- to full-bodied, with fine tannins and a caressing finish. Best after 2006. 600 cases made." - J.S.

Intesa 2001 IGT Sangiovese 87/100

"Aromas of blackberries, cherries and spices follow through to a medium-bodied palate with fine tannins and a Equilibrion finish. Drink now. 600 cases made." - J.S.