



PODERE LA MARRONAIA

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Podere la Marronaia is a small and welcoming farmhouse situated on a small hill amongst vineyards and olive groves, close to the historical centre of **San Gimignano** (2km). The historical origin is lost in the past; testimony recalls that here around 1200 AD a spotting tower stood amongst the chestnut

trees being part of the city wall defences. The first full description as "**Podere**" appears in the esteem of the borough of San Gimignano in 1536, when it was quoted amongst the numerous farm properties of the Ficarelli family, a wealthy family from San Gimignano.

No more is heard of the holding until 1630, when it became part of the property of the nuns of the Monastero di S. Girolamo who probably bought it or received it in donation.

In 1789 following reforms introduced by the Grand Duke Pietro Leopoldo di Toscana, many convents were suppressed and their property contents put on auction. Amongst the suppressed contents of the Monastero di San Girolamo also figured the Podere la Marronaia or Marronaia. From that day no true voice has been heard regarding the property of the holding until recently.

In the year 2000 the **Dei family**, in love with this area, bought the holding and after renovating, made it their residence and actual business activity. Today the Podere la Marronaia Farmhouse is dedicated to tourist accommodation and farming activity with **biological production** of wine and extra virgin olive oil.



GRAPES PRODUCED FOLLOWING ORGANIC METHODS, CERTIFIED BY SOT ICEA TOSCANA

ENOLOGIST: Luigi Dei

OWNER: Dei family



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Vernaccia di San Gimignano vines have been in this area since the Middle Ages, and found an ideal environment within La Marronaia sunny vineyards. Here it expresses its decisive and intense "personality", just as it was appreciated a century ago. The modern winemaking technique and the careful agronomical and oenological practice allows the production of a wine strongly linked to the territory. With a modern interpretation and capable of enhancing the aromatic profile of this noble vine.

Vernaccia di San Gimignano DOCG

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grapes **100% Vernaccia di San Gimignano**

production area San Gimignano, Siena • Tuscany

annual production 10.000 / 750ml bottles

vineyards general information Average altitude (above sea level): 300 mts; Ground: medium mixture of Pliocene origin, with sandy and clay particles; Breeding: Guyot; Plants per hectare: 4.000; Production per plant: 0.5 Kg

winemaking Harvest by hand in crates. Light soaking of the grape. Pressing. Static cold racking. Alcoholic fermentation in stainless steel tanks at controlled temperature of 18° C. No further fermentation. Refining: in stainless steel for 4 months, in bottle for 3 months.

organoleptical characteristics **Color:** straw yellow with green highlights. **Bouquet:** flowery and fruity, characterised by broom and hawthorn notes. **Taste:** very pleasant, fresh and lively. Light bitterly almond back-taste, typical of Vernaccia.

matching food Specially good with salami, appetizers and fish.



Tasting notes

"Visila della Marronaia" DOCG Vernaccia di San Gimignano

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grapes **90% Vernaccia di San Gimignano, 10% Chardonnay**

production area San Gimignano, Siena • Tuscany

annual production 12.000 / 750ml bottles

vineyards general information Average altitude (above sea level): 300 mts; Ground: medium mixture of Pliocene origin, with sandy and clay particles; Breeding: Guyot; Plants per hectare: 4.000; Production per plant: 0.5 Kg

winemaking Hand picked and separation of the two different types of grapes into crates. Light soaking of grapes, pressing. Static cold racking. Alcoholic fermentation in stainless steel tanks at controlled temperature of 18° C. No further fermentation is followed. Refining: in stainless steel for 6 months; in bottle for a minimum of 2 months.


organoleptical characteristics **Color:** bright straw-yellow colour. **Bouquet:** very intense and persistent. Variegated smell with wisteria and hawthorn floral hints. **Taste:** soft and fresh to the palate, good balance and excellent structure. Long lasting final.


matching food Specially good with salami, appetizers and fish.



Tasting notes

The **Sangiovese**, autochthonous grape vine, situated in the sunny vineyards of the Marronaia, an ideal position for the development of a better quality of wine. Some wines are accompanied by **Canaiolo nero**, **Merlot** and **Syrah**.

"Capriforno" DOCG Chianti Colli Senesi	
<i>GRAPES PRODUCED FOLLOWING ORGANIC METHODS, CERTIFIED BY SOT ICEA TOSCANA.</i>	
grapes 90% Sangiovese, 10% Canaiolo	
production area	San Gimignano, Siena • Tuscany
annual production	10.000 / 750ml bottles
vineyards general information	Average altitude (above sea level): 280 mts; Ground: medium mixture of Pliocene origin, with sandy and clay particles; Breeding: Guyot; Plants per hectare: 4.000; Production per plant: 0.6 Kg
winemaking	Hand picked and separation of the two different types of grapes. Alcoholic fermentation in stainless steel tanks at controlled temperature of 28° - 30° C. Further fermentation in stainless steel tanks. Refining: in stainless steel for 6 months; in bottle for a minimum of 3 months.
organoleptical characteristics	Color: intense ruby red. Bouquet: lively and intense, characterised by mature black and red berry fruits hints. Taste: fresh, fruity and harmonious. Well balanced.
matching food	Excellent with important and tasty dishes, best if red meat or stewed game. Very good also with seasoned cheeses.
	
Tasting notes	

"Quattrorsi" DOC San Gimignano Rosso	
<i>GRAPES PRODUCED FOLLOWING ORGANIC METHODS, CERTIFIED BY SOT ICEA TOSCANA.</i>	
grapes 70% Sangiovese, 15% Syrah, 15% Merlot	
production area	San Gimignano, Siena • Tuscany
annual production	3.000 / 750ml bottles
vineyards general information	Average altitude (above sea level): 280 mts; Ground: medium mixture of Pliocene origin, with sandy and clay particles; Breeding: Guyot; Plants per hectare: 4.000; Production per plant: 0.6 Kg
winemaking	Hand picked and separation of the different grapes varieties in crates. Alcoholic fermentation in stainless steel tanks at controlled temperature of 28° - 30° C. Further fermentation in wooden barrels. Refining: in wood for 12 months; in bottle for a minimum of 3 months.
organoleptical characteristics	Color: intense ruby red with purple-blue highlights. Bouquet: intense and long lasting, characterised by small hint of mature black berries with vanilla and spices notes. Taste: good and elegant, perfectly balanced, characterised by a mature tannin. Long lasting final.
matching food	A whole meal wine, excellent with red meats, stewed game, seasoned cheeses.
	
Tasting notes	

"Intenso della Marronaia" IGT Toscana

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grapes **100% Sangiovese**

production area San Gimignano, Siena • Tuscany

annual production 12.000 / 750ml bottles

vineyards general information Average altitude (above sea level): 280 mts; Ground: medium mixture of Pliocene origin, with sandy and clay particles; Breeding: Guyot; Plants per hectare: 4.000; Production per plant: 1 Kg

winemaking Hand picked in crates. Alcoholic fermentation in stainless steel tanks at controlled temperature of 28° - 30° C. Further fermentation in stainless steel tanks. Refining: in steel for 6 months; in bottle for a minimum of 3 months.

organoleptical characteristics **Color:** intense ruby red. **Bouquet:** intense and long lasting, characterised by mature black fruits hints. **Taste:** notable body and balance, characterised by sweet and mature tannins. Long lasting final.

matching food it's a whole meal wine, best with tasty red meat dishes, stewed game, seasoned cheeses.



Tasting notes

"Pico della Marronaia" IGT Toscana

This wine is no subject to any kind of filtration, to maintain its organoleptical characteristics and peculiarity, so possible deposits in bottle are sign as a guarantee for its genuineness.

GRAPES PRODUCED FOLLOWING ORGANIC METHODS, CERTIFIED BY SOT ICEA TOSCANA.

grapes **50% Sangiovese, 50% Merlot**

production area San Gimignano, Siena • Tuscany

annual production 3.000 / 750ml bottles

vineyards general information Average altitude (above sea level): 280 mts; Ground: medium mixture of Pliocene origin, with sandy and clay particles; Breeding: Guyot; Plants per hectare: 4.000; Production per plant: 1.1 Kg

winemaking Hand picked and separation of the different grapes varieties in crates. Alcoholic fermentation takes place in stainless steel tanks at controlled temperature of 28° - 30° C. Refining: in french oaks for at least 14 months; in bottle for a minimum of 6 months.

organoleptical characteristics **Color:** intense ruby red. **Bouquet:** elegant and long lasting, mixed perfumes. hints of red and black berries, together with vanilla and spices notes. **Taste:** good structure and well balanced, with thick sweet and mature tannins. Long lasting final.

matching food A whole meal wine, excellent with red meats, stewed game, seasoned cheeses. Serving temperature: 16-18° C.



Tasting notes

"La Marronaia" Olio d'Oliva Extra Vergine

This wine is no subject to any kind of filtration, to maintain its organoleptical characteristics and peculiarity, so possible deposits in bottle are sign as a guarantee for its genuineness.

OLIVES PRODUCED FOLLOWING THE ORGANIC METHODS, CERTIFIED BY SOT ICEA TOSCANA.

Olives varieties **Typical Tuscan olive varieties**

production area San Gimignano, Siena • Tuscany

annual production 1.500 / 500ml bottles

The Estate olive trees are located on the northern hills of San Gimignano. Excellent geographical position. The organic composition of the land and the biological method of cultivation, produces an excellent quality extra virgin olive oil. Olives are hand picked and later the better olives are placed in small open crates, in a dry area awaiting the cold pressing within 24 hours of collection



Tasting notes

2010 Awards & Reviews



**I VINI DI
VERONELLI 2010**
Veronelli Editore

Intenso 2008	89/100	★★★	GB
Pico 2007	89/100	★★★	GB
Quattrorsi 2007	88/100	★★★	DT
Capriforno 2008	87/100	★★★	GB
Vernaccia Visila 2008	87/100	★★★	GB

2009 Awards & Reviews



**I VINI DI
VERONELLI 2009**
Veronelli Editore

Pico 2006	90/100	★★★★	DT
Quattrorsi 2006	89/100	♣	DT
Capriforno 2007	85/100	♣	DT
Vernaccia Visila 2007	84/100	★☆☆	DT



VINI D'ITALIA 2009
Gambero Rosso
Slow Food

Intenso 2007	★★★★
Quattrorsi 2006	★★★
Vernaccia 2007	★★★
Vernaccia Visila 2007	★★★



I VINI D'ITALIA 2009
L'Espresso Editore

Intenso 2007	15.0/20	★★★★
Pico 2006	15.0/20	★★★★
Vernaccia Visila 2007	14.0/20	★★★
Quattrorsi 2006	13.5/20	★★★