

PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI

HISTORY

PODERE POGGIO SCALETTE became an autonomous wine-producing estate in **1991** when **Vittorio Fiore** and his wife **Adriana Assjè di Marcorà** acquired several plots of land and a rural building on the hill of **Ruffoli** in the township of **Greve in Chianti**, in the very heart of the Chianti Classico appellation. The property came from the division of an heredity and the sale of propriety consisting of old stone farmhouses, vineyard land, olive groves, pasture land, and woods which had been abandoned years previously after the death of the former owner.

The first part of the estate was thus constituted and was enlarged shortly afterwards in 1996 with the addition of an adjacent property endowed with functional cellars and ample working spaces creating, with this acquisition, a **40 hectare** (100 acre) **property** sub-divided as follows:

- | | |
|-----------------------------------|----------|
| • Vineyards | 15,00 ha |
| • Olive groves | 10,00 ha |
| • Grain fields | 2,00 ha |
| • Woods | 5,00 ha |
| • Buildings and uncultivated area | 8,00 ha |

The estate is directly run by wife **Adriana** and son **Jurij** (a graduate of the *School of Viticulture and Oenology of Beaune in Burgundy*) with the overall supervision of Vittorio. The marketing of the wines, instead, has been assigned to son **Roberto** for the Italian domestic market and to son **Alessandro** for export markets.



Podere Poggio Scalette di Adriana Assjè di Marcorà

Via Barbiano, 7 Località Ruffoli 50022 GREVE IN CHIANTI (Firenze - Italia)

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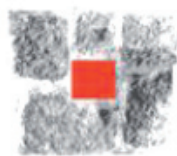
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fiore wines
di Lisa e Alessandro Fiore



PODERE POGGIO SCALETTE RUFFOLI - GREVE IN CHIANTI

THE TERRITORY

The town of **Greve in Chianti** takes its name from the stream (the Greve, as it called by local residents) which runs through and whose tributaries are to be found in the hills which encircle this medieval hamlet, historically one of the **major centres of production of Chianti Classico wine**.

The slopes of the Greve river valley between the town and the neighbouring hamlet of Panzano, the west-facing hill of Ruffoli, is unanimously considered one of the finest of all sites for the cultivation of the vine and the olive, for obtaining maximum qualitative expression, and for producing the great wines of Chianti Classico and the splendid **extra-virgin olive oil** of the zone.

"Alta Valle della Greve" (Upper Valley of the Greve) is the **IGT** (Typical Geographical Indication) utilized for the first wines to be produced by **Podere Poggio Scalette**, an estate situated in this small area between Greve and Panzano in Chianti, in the center of an ample area for the production of Chianti Classico wine.

The vineyards and olive groves of **Podere Poggio Scalette** are located in a strip of land between 350 and 550 meters (1150-1800 feet) above sea level, a property which takes its name from the configuration of the hillside slopes, characterized as they are by lovely dry stone walls which sustain terraces of varying sizes. On these terraces vines or olive trees are planted according to the characteristics of the soil; seen from afar they give the impression of a series of staircase steps which climb the slopes of the hill of Ruffoli.

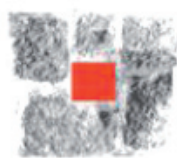


THE VITICULTURAL PATRIMONY

On these terraces and on an ample plot of vineyards, called by the local peasantry **"IL CARBONAIONE"** are planted the **Sangiovese** vines which – as has been discovered - were the first to **be planted in the decade following the First World War** (1915-1918), after the destruction of the largest part of Europe's vineyards by the phylloxera plague which struck in the late 19th century.

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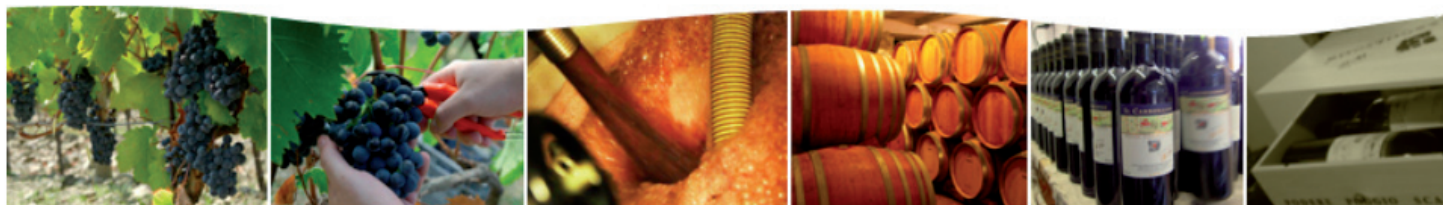


PODERE POGGIO SCALETTE RUFFOLI - GREVE IN CHIANTI

We are dealing, therefore, of vines **which have reached the venerable age of more than 80 years** and which constitute, without the slightest doubt, one of the rarest (if not the sole) example of a Tuscan vineyard with this age, prevalently composed of an important member of the large Sangiovese family known by the name of **"Sangiovese di Lamole"** and born in the territory of the Chianti Classico appellation. This first nucleus, five hectares (12.5 acres) in size, was joined by a second in 1996, other Sangiovese vineyards planted during the 1960's and 1970's and, again, five hectares in size.

New vineyards began to be planted in the new millennium to bring the overall surface under vine – in 2007 – to an area of approximately 15 hectares (37 acres). Of this vineyard surface a bit more than a hectare is registered as an **"Alta Valle della Greve" IGT**, with a small portion of **white Chardonnay grapes**, while the rest is carried on the official **Chianti Classico** appellation (**DOCG**) rolls.

In this context, during the course of the planting operations for the latest vineyards, principally Sangiovese, a small parcel of **Merlot** (5,000 square meters - or a bit less than two acres, planted on 1996) to be used for the **PIANTONAIA** wine **was planted along with four rows**, respectively, of **Cabernet Franc, Cabernet Sauvignon, Petit Verdot** and **Merlot** (1000 vines each, planted in 2004) and utilized for **CAPOGATTO**. In another micro-area, approximately 1500 vines of **Chardonnay** were planted, to be used for **RICHIARI**.



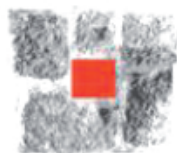
SAVOIR FAIRE

The secret for obtaining the finest quality results from the grapes which have been cultivated is to **plant the vineyard in the right spot**. Producing wine is a peasant art, made up of patience and foresight of imaging the vineyard before planting the young vines and preparing for them a welcoming place, one where they will feel at home and live for many years, accompanied by the love, the care, and the patience of a special person: the **grower-producer**.



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RUFFOLI - GREVE IN CHIANTI

A wine which is the maximum expression of its territory and of the grape varieties which compose its blend: first and foremost the Sangiovese of Ruffoli, the magic Chianti Classico hillside in Greve in Chianti. Its forte is the freshness of its aromas and the sheer drinking pleasure which it offers.

FIRST YEAR OF PRODUCTION: 2009

CULTIVATORS

Adriana Assje di Marcora, Vittorio and Jurij Fiore

PRODUCTION ZONE

Ruffoli · Greve in Chianti (FI)

AVERAGE ALTITUDE

450 Meters (1446 feet) above sea level

EXPOSURE

West-Southwest

MORPHOLOGY OF THE VINEYARD ZONE

Terraced hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

Sangiovese di Lamole

TRAINING SYSTEM

Guoyt and Cordon de Royat

AVERAGE AGE OF VINEYARDS

Over 20 years

HARVEST

First half of October

FERMENTATION

Alcoholic and malolactic in lined cement vats

PACKAGING

6 or 12 bottles/750 ml per box
Under request, wooden cases by 6 bottles per 750 ml



AGING

10 months in lined cement vats

BOTTLING

July

BOTTLE AGING

Minimum of 3 months

ALCOHOL

13,5°

Podere Poggio Scalette di Adriana Assje di Marcorà

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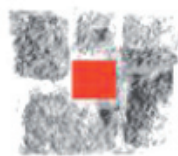
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PODERE POGGIO SCALETTE RUFFOLI - GREVE IN CHIANTI

This is the wine conceived and desired by Vittorio Fiore after long years of study, thought, and working experience and it is the result of an exceptional pairing and synergy: Sangiovese and the Ruffoli vineyards in Greve in Chianti. The results of this synergy - the grapes harvested in the Carbonaione vineyard - are worked with passion and dedication by Vittorio Fiore and his son Jurij in order to obtain a wine of great power and elegance, one capable of expressing in all of its richness the terroir in which it is born.

FIRST YEAR OF PRODUCTION: 1992

CULTIVATORS

Adriana Assjè di Marcorà, Vittorio and Jurij Fiore

PRODUCTION ZONE

Ruffoli · Greve in Chianti (FI)

AVERAGE ALTITUDE

450 Meters (1476 feet) above sea level

EXPOSURE

West-Southwest

MORPHOLOGY OF THE VINEYARD ZONE

Terraced hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

Sangiovese di Lamole

TRAINING SYSTEM

Guyot and Cordon de Royat

AVERAGE AGE OF VINEYARDS

Over 80 years

HARVEST

First half of October

FERMENTATION

12 days in stainless steel tanks



AGING

14 months in 350 liter oak tonneau barrels

BOTTLING

June-July

BOTTLE AGING

Minimum of 6 months

ALCOHOL

13,5°

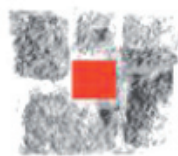
PACKAGING

6 or 12 bottles/750 ml per box
| Wooden cases by 1 bottle per 1,5 lt | 3,0 lt | 6,0lt | 12 lt
Under request, wooden cases by 6 bottles per 750 ml

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RUFFOLI - GREVE IN CHIANTI

It is both a wine and a challenge which Jurij Fiore, a professional winemaker trained in Burgundy, posed to himself, in this case measuring himself against grapes entirely of Bordeaux origin. The results are simply excellent, i.e. a wine which is refined and complex in aroma, suave, velvety, and austere on the palate

FIRST YEAR OF PRODUCTION: 2007

CULTIVATORS

Adriana Assjé di Marcorà, Vittorio and Jurij Fiore

PRODUCTION ZONE

Ruffoli - Greve in Chianti (FI)

AVERAGE ALTITUDE

400 Meters (1312 feet) above sea level

EXPOSURE

South

MORPHOLOGY OF THE VINEYARD ZONE

Hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

25% Merlot, 25% Cabernet Sauvignon,
25% Cabernet Franc, 25% Petit Verdot

TRAINING SYSTEM

Low cordon de Royat (Guyot, Cabernet Franc)

AVERAGE AGE OF VINEYARDS

7 years

HARVEST

End of September

FERMENTATION

12 days in stainless steel tanks



AGING

18 months in 220 liter oak barrels

BOTTLING

June-July

BOTTLE AGING

Minimum of 8 months

ALCOHOL

13,5°

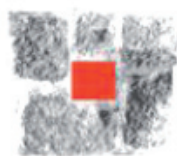
PACKAGING

6 or 12 bottles/750 ml per box
Under request, wooden cases by 6 bottles per 750 ml

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RUFFOLI - GREVE IN CHIANTI

Produced entirely from Merlot grapes in a Vineyard located on the higher part of the Ruffoli hill in the heart of Chianti Classico. An aromatic impact which amazes for its originality and convinces with its sobriety on the palate, the sensations of richness, fullness, and amplitude with which its flavors are endowed.

FIRST YEAR OF PRODUCTION: 1999

CULTIVATORS

Adriana Assjé di Marcorà, Vittorio and Jurij Fiore

PRODUCTION ZONE

"Piantonaia" Vineyard · Ruffoli · Greve in Chianti (FI)

AVERAGE ALTITUDE

430 Meters (1410 feet) above sea level

EXPOSURE

West-Southwest

MORPHOLOGY OF THE VINEYARD ZONE

Hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

Merlot

TRAINING SYSTEM

Cordon de Royat

AVERAGE AGE OF VINEYARDS

15 years

HARVEST

September 10th-20th

FERMENTATION

12 days in stainless steel tanks

PACKAGING

6 or 12 bottles/750 ml per box



AGING

18 months in new 220 liter French oak barrels

BOTTLING

July

BOTTLE AGING

Minimum of 6 months

ALCOHOL

13,5°

Podere Poggio Scalette di Adriana Assjé di Marcorà

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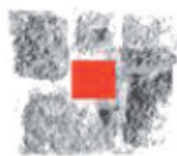
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RUFFOLI - GREVE IN CHIANTI

White wine from the local grape Trebbiano Toscano, very pleasant and fruity, with banana and pineapple flavors, it is a traditional expression of the terroir of Ruffoli hill, near Greve in Chianti, at 450 m s.l. (1480 ft s.l.). Fresh and fragrant in flavor, graceful and rightly acidulous on the palate, to be tasted as an aperitif or as a pairing to Summer, even cold, dishes. Its low alcohol content and its easy drinkability make it a perfect match to Summer open air parties and to friend gatherings in every season.

FIRST YEAR OF PRODUCTION: 2014

CULTIVATORS

Adriana Assjè di Marcorà, Vittorio and Jurij Fiore

PRODUCTION ZONE

Ruffoli hills · Greve in Chianti (FI)

AVERAGE ALTITUDE

450 Meters (1470 feet) above sea level

EXPOSURE

West-Southwest

MORPHOLOGY OF THE VINEYARD ZONE

Hills and terraced hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

Trebbiano Toscano

TRAINING SYSTEM

Guoyt and Cordon

AVERAGE AGE OF VINEYARDS

Approx 20 years

HARVEST

Second half of September

FERMENTATION

In white, with fermentation temperature control



AGING

2 months in stainless still tanks

BOTTLING

In March

BOTTLE AGING

Minimum of 2 months

ALCOHOL

12% alc./vol.

PACKAGING

6 bottles/750 ml per box

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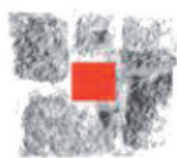
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PODERE POGGIO SCALETTE cultivates approximately a thousand olive trees, some centuries-old. They are located in a part of the estates between 350 and 450 metres (1150 and 1500 feet) above sea level (a parcel known as "Il Corto"). At this altitude various diseases which elsewhere might strike olive groves are not present and, accordingly, no protective spraying of any sort is practiced.

The olives - Moraiolo, Leccino, and Frantoio the varieties – are handpicked from early November on when they have achieved the proper degree of ripeness. One which guarantees that the extra-virgin olive oil produced will have the characteristic fragrance and the savoury flavour which are typical of fine olive oil from the hills of Chianti Classico.

The harvest olives, within a maximum period of three to four days, are brought to the olive mill where they are pressed and the oil extracted by a cold-temperature process which gives an oil of the highest possible quality, which is then stored away from damaging sources of light or oxygen.

OLIVE CULTIVATORS Adriana Assjé di Marcorà,
Vittorio and Jurij Fiore

PRODUCTION ZONE Ruffoli - Greve in Chianti (FI)

AVERAGE ALTITUDE 375-560 Meters (1400 feet)
above sea level

EXPOSURE West-southwest

GROUND MORPHOLOGY Terraced hillsides

SOIL COMPOSIZIONE Sandy, rich in loam, quite rocky

OLIVE VARIETIES Moraiolo, Leccino, Frantoio,
Pendolino, Morcaio
and Correggiolo

HARVEST End of October - manual picking

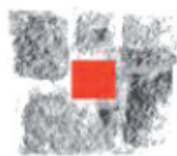
IMBOTTIGLIAMENTO Unfiltered



PACKAGING
Can of 500 ml and 200 ml

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PODERE POGGIO SCALETTE RUFFOLI - GREVE IN CHIANTI

The **PODERE POGGIO SCALETTE** grappa is produced from the pomace of the Carbonaione vineyard just a few hours after the wine is run off its skins.

The distillation process is discontinuous and uses small bain-marie kettles and a low-temperature distilling column in order to maintain to the maximum possible extent the aromatic richness of the pomace utilized for this spirit.

CULTIVATORS Adriana Assjé di Marcorà,
Vittorio and Jurij Fiore

PRODUCTION ZONE Ruffoli · Greve in Chianti (FI)

GRAPE VARIETY Sangiovese

DISTILLERY NANNONI GRAPPE SRL
PAGANICO · TOSCANA · ITALIA

DISTILLATION METHOD Bain-marie kettles,
discontinuous distillation,
a low- temperature
distilling column

PACKAGING

6 bottles/500 ml per box



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