



Category: Farmhouse

Location: Certaldo

Province: Firenze

Rif: 334

Premises surface: 5493

Price: 7.000.000,00

Reference: 334

N° bagni: 20

N° Camere: 20

Large winery located in the heart of central Tuscany, nestled on those hills that have made the history of wine, landscape and culture. A few kilometers from Florence located at an altitude of 330 meters, a panoramic "terrace" from which one looks out over a vast part of Tuscany. A 120-hectare company that combines two farms with extraordinary stories made of wine and oil, vineyards and olive groves on a blessed land. The possibility of hosting, catering, organizing events, welcoming guests from all over the world. The real estate assets consist of the manor house with annexed agricultural premises, offices, employee housing, a completely renovated building for hospitality use with four apartments (for 22 beds), a tasting room with restaurant on the ground floor. Opposite the main entrance to the farm, we find the Colonica "Leopoldina", dating back to the end of the eighteenth century. It is 600 square meters which provide more than one solution and many alternatives and opportunities. Furthermore there is the farmhouse consisting of two units in addition to the barn. The other farmhouse, arranged over three floors and dating back to around 1860, covers an area of 270 square meters and the agricultural barn of 150 square meters; the former furnace (to be transformed into a home) extends over 80 square meters. The agricultural part of the company is made up of 38 hectares of vineyard with vineyards that were all re-planted between 1995 and 2010, with an intensity ranging from 3,700 to 6,000 vines per hectare. Among the autochthonous varieties Sangiovese stands out, with over 30 different clones followed by Canaiolo, Colorino, Abrostine, furthermore in the vineyards there are Montepulciano and Pugnello, Tuscan Trebbiano, Malvasia lunga del Chianti and San Colombano. Merlot, Cabernet Sauvignon and Syrah are 3 international grape varieties present in the company vineyards, in addition to the white berry Petit Manseng. In the historic cellars of the farm we produce: Chianti (Sangiovese – Canaiolo – Colorino) Chianti Colli Fiorentini (Sangiovese – Canaiolo – Colorino – Merlot – Syrah) Fianesco (Abrostine – Syrah) Vinified in stainless steel (3500 Hl) and cement (400 Hl) tanks, the wines mature in European oak barrels and barriques (400 Hl). In addition to the vineyards, the company has 12 company

MANINI®



trees. In the company oil mill, which crushes up to 20 quintals of olives / hour and also works for third parties, an extra virgin olive oil is extracted, full of personality. Thanks to the integral cold system, without adding water, an oil with a remarkable aromatic charge is obtained: intensely fruity, with a spicy and full-bodied taste, with notes of artichoke and almond. Multi-varietal oil, because it is obtained with at least 4 or 5 varieties: Frantoio (40%), Leccio del Corno (30%), Moraiolo (20%), Pendolino, Maurino, Morcaio (10%). The company also has 31.5 hectares of forest, much of which is cut. The company is located in an ancient village located at the top of a ridge at the gates of Certaldo. the first information on the farm can be found in a papal bull of Pope Alexander III and it is clear that the original nucleus of the farm therefore dates back to the 12th century. During accurate restoration works, three Etruscan age grain deposits and two cellars obtained in old Etruscan tombs were discovered (this can be seen from the typical pointed arch). Which are located near the historic cellar, where the woods for refining the wines now find space. With the archaeologist's passion and the owner's vision, a recovery is carried out exceptional, which today sees, next to the tasting room, a fascinating journey into a distant past. In which you can even see the layers of the geological levels, The farm has a panoramic view as far as the eye can see: from Pratomagno to Monte Amiata, from the boraciferous fumaroles of Larderello to the clean cuts of the Apuan mountains. Up to the snow-capped peaks of Cimone and Abetone. The farm is equipped with all the equipment necessary for the management of the vineyards and olive groves, both in the production and transformation phases. It therefore has its own cellar and its own oil mill. Authenticity, tradition. But also creativity and innovation: the wines produced are literally "imprinted" on the territory in which they are produced. The land, the geographical position, the microclimate make up the "terroir", a clay in the hands of the winemaker, which leaves its indelible mark.













