



 **FATTORIA
SANTO STEFANO**



Fattoria Santo Stefano

Fattoria Santo Stefano gets its name from the **Santo Stefano a Collegalle** church near **Greve in Chianti**. It is a working vineyard and has been owned by the Bendinelli Family since 1961.

Mauro, the founder, who loved vine and olive cultivation, concentrated all his efforts on the production of genuine and authentic wine.

Since the year 2000 *Elena* and her brother *Agostino* have run the **winery** with the same passion and dedication they manage the Fattoria in the spirit of the **Chianti Classico** tradition.

The Santo Stefano farm is located on a hilltop in the Chianti Classico region of **Italy**, near **Florence**, and

its wines are very well-known in all of the surrounding area.

The company's **wine** and **olive** growing strong dedication derives from many factors:

- 1) Santo Stefano is situated at an altitude ranging from *380-450 metres* above sea level so it has a fresh and dry *microclimate*, with mild winters and summers (hot days, but cool evenings).
- 2) The clay soil mixed with limestone gives the wines a pleasant freshness and mineral character typical indeed

of the **Chianti Classico** of the **Greve area**; in fact, the company cultivates first and foremost the traditional grapes of the territory, namely the *Sangiovese* cultivar, thus preserving its identity and history; Almost all the vineyards, (19 hectares), are in fact planted with the *Sangiovese Chianti* clone, as well as a little *Merlot* and *Cabernet Sauvignon*.

Our wine cultivation system is spurred cordon to privilege the quality, and our wine yields confirm this (5.5-6.0 tonnes), but the Tuscan arch training system is also used, mostly for the old vineyard, since it gives a higher yield.





3) In the wine making process, we respect spontaneous fermentation, using only the natural sugar of the fruits and leaving the skins in the must for no more than 12 days in concrete vats of 100HL each; We then we remove the skins and press them again in the wine press, which gives a very concentrated juice.

This is later transferred into concrete vats where the wine undergoes malolactic fermentation at a controlled temperature of 22 °C. After all the fermentation stages have been completed, the wine is finally stable; it is poured into wooden casks for ageing, which for the **Chianti Classico** lasts at least 12 months until

the following January. While for the Riserva 24 months are needed and for Gran Selezione: 30 months.

The wood we use for the barrels is medium toasted *French oak*, with a capacity of 1000 litres onwards; the average annual production is in total 600 Hl of red wine, **Chianti Classico D.O.C.G.** and **I.G.T.**

The bottle production is divided as follows:

1. 13,000 bottles of **Santo Stefano Chianti Classico D.O.C.G.**
2. 7000 bottles of **D.O.C.G. DRUGO Riserva**

3. 2000 bottles of **Santo Stefano D.O.C.G. Gran Selezione**
4. 5000 bottles of **IGT red OTTOCOPPE**
5. 1000 bottles of **IGT SEI ROSE Rosè**
6. 1000 bottles of **IGT BIANCO TOSCANO**
7. 500 bottles of **DOC Vinsanto**
8. **Grappa** distilled from grapes

All wines produced from the vineyards are composed of 100% Sangiovese for Santo Stefano Chianti Classico and 90% Sangiovese for Drugo Riserva, (which is a blend of Sangiovese, 5% Merlot and 5% Cabernet Sauvignon), and 90% Sangiovese and 10% Cabernet Sauvignon for Gran Selezione.





Our total annual production is 70,000 litres of wine for a total of 20,000 bottles with our own label; the rest is sold to other wine bottlers.

The farm also offers accommodation, with self-contained apartments, in the main building, and the Villa for up to 25 people, as well as 2 pools; Activities include **wine tours** and **visits**, which are arranged every day, **wine tasting** and **cooking classes**.





SANTO STEFANO CHIANTI CLASSICO D.O.C.G.

GRAPE VARIETY

100% carefully selected Sangiovese grapes from all vineyards, with a mixed soil consistency, (including clay elements) and facing south-west. The vine training system used is spurred cordon.

WINE MAKING

All grapes of the winery are put to ferment in big concrete tanks (100 hl) with vitrified lining, at a controlled temperature (max. 24°C) for 15 days, followed by one month on the lees.

FINING

In March, after the fermentation processes, it is put in big French oak barrels (with a capacity of 6.000 litres and 2.500 litres) where ageing of the body and fining take place for 6/8 months until it is bottled.

COLOUR

Very intense ruby red with light garnet hues.

TASTE AND SCENT

Ample, nicely dry and fresh, velvety, soft tannins.

ALCOHOL CONTENT

14% vol.

QUANTITY OF PRODUCTION

15.000 of 750 ml bottles.





DRUGO RISERVA SANTO STEFANO CHIANTI CLASSICO D.O.C.G.

GRAPE VARIETIES

90% Sangiovese, 10% Merlot and Cabernet Sauvignon.

WINE MAKING

This wine is made from a selection of hand-picked grapes.

The process of wine making of this future Riserva takes place, in the traditional way, for about 6 months in a 60 hl. oak barrel, at a controlled temperature.

FINING

In spring time, the wine is placed in French oak barrels of medium toasted wood, with a capacity of 2.500 and 1.000 litres. It is right here, in the ancient underground cellar (called barriccaia) that the wine is fined and it improves its body for 24 months until it is bottled. The limited production (5.000 750 ml bottles) based on the season and the extension of the vineyard (about 2 hectares) gives Drugo its high quality.

COLOUR

Very intense ruby red with striking purple hues.

TASTE AND SCENT

Strong berry fruit and vanilla bouquet, persistent. The taste is smooth and tannins and acidity are well balanced. Its robust structure makes it suitable for long bottle ageing.

ALCOHOL CONTENT

14% vol.

QUANTITY OF PRODUCTION

6.000 of 750 ml bottles.





GRAN SELEZIONE 2016 CHIANTI CLASSICO D.O.C.G.

GRAPE VARIETIES

90% Sangiovese, 10% Cabernet Sauvignon.

WINE MAKING

The vineyard called “Sobole” is characterized exclusively of Sangiovese grapes and gives this special wine “cru”. It is located on the sunset side of the hill and harvest is exclusively carried out by hand. The grapes are put to ferment in large cement vats (with vitrified lining), at a controlled temperature (max. 24°C).

FINING

French oak barrels with a capacity of 1.000 litres where ageing of the body and fining take place for 30 months until it is bottled.

COLOUR

Red Purple.

TASTE AND SCENT

Red fruits with hints of raspberry, meets the gentle elegance of the aroma of wild lily flowers. Large bouquet and well balanced. On the palate it is fine and elegant, velvety and very persistent.

ALCOHOL CONTENT

14% vol.

QUANTITY OF PRODUCTION

2.000 of 750 ml bottles.





6 ROSE ROSATO TOSCANO IGT

GRAPE VARIETIES

100% Sangiovese.

WINE MAKING

The 6 ROSE is our Tuscan Rosé IGT wine with a beautiful clear and bright pink colour. It differs from the classic Rosé for body structure and alcohol content.

In fact, the idea of the Rosato IGT was born from our needs to satisfy the customers during summer time with a fresh and dissetant wine.

FINING

Compared to our white wine, it stands out for its higher alcohol content and body.

The structure, body and a good balance in the acidity, is due to the Sangiovese that we use for the Chianti Classico, which after traditional pressing the skins are removed (with the technique of bloodletting) and fermented completely in steel vats. It is bottled in March and then sold at the beginning of the summer.

COLOUR TASTE AND SCENT

Bright red with orange reflections. Mature fruits with floral notes of rose and strawberry. Fresh, light, thirst quenching, balanced, dry taste. Excellent as an aperitif with fish and shellfish dishes, tomatoes and fresh cheese, ricotta and mozzarella.

ALCOHOL CONTENT

13% vol.

QUANTITY OF PRODUCTION

N° 1.000 of 75 cl.





GRAPPA SANTO STEFANO

GRAPES

Fresh fermented and dripping first grape pressing for the Chianti Classico.

ALAMBICCO

Continuous direct steam, with vacuum distiller.

APPEARANCE

Clear and crystalline.

AROMA AND FLAVOUR

Strong, dry and persistent. Soft flavour.

ALCOHOL CONTENT

45% vol.

QUANTITY OF PRODUCTION

N° 500 of 500 ml.





VINSANTO SANTO STEFANO

GRAPE VARIETIES

100% Malvasia Bianca.

WINE MAKING

In September the Malvasia and Trebbiano grapes are picked rigorously by hand: with grading and a selection of the best bunches. These grapes are hung from the roof by their t-shoots on hooks called “penzoli” in a well aered and cool room.

This fase is called wilthing and lasts about 3 months until Christmas.

In December the grapes are pressed so as to obtain a soft highly sweet must. This must will be placed in small chestnut wood barrels usually called “caratelli”, with the capacity of 100 liters.

FINING

It twills rest inside the caratelli (chestnut wood) for at least 5 years until bottling usually matching with the celebration of Christmas: hence the name of holy wine.

COLOUR

Gold yellow, with amber reflections.

TASTE AND SCENT

Fruity, with sweet honey and almond aromas elegantly sweet.

ALCOHOL CONTENT

15% vol.

QUANTITY OF PRODUCTION

N° 500 of 50 cl.





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