



VINITY
WINE COMPANY

Chiappini

Ferruggini, Bolgheri Rosso

Appellation: Bolgheri Rosso DOC

Region: Toscana

Type: Red, dry

Blend: 50% Sangiovese, 30% Cabernet Sauvignon. 20% Syrah

Ferruggini is all about drinkability and versatility, This is an excellent daily wine to match with any meal based on traditional Tuscan cuisine.

Tasting Notes

Color: Ruby red

Bouquet: Red fruit and spices.

Taste: Lots of red fruit and a dynamic, fresh finish. Easy to enjoy but with a complexity and finish that will serve any occasion.

Serving Temperature: 18° C (65° F)

Food Pairing

Pair with lighter pork, duck or beef dishes. Charcuterie, salmon, and any herb or mushroom dishes.

Serving Temperature: 18° C (65° F).

Vineyard Notes

A blend of fruit from two vineyards: Felciaino part planted in 1986 and part in 2001, and the Fondi vineyard planed in 1984.

Soil: Alluvial calcareous deposit

Training System: Horizontal spurred cordon, arched cane.

Yield: 1.200 gr per vine.

Harvest: First two weeks of September for the Sangiovese and Syrah grapes, the beginning of October for the Cabernet Sauvignon.

Winemaking Notes

Vinification: Fermentation in stainless steel with native yeasts.

Aging: Naturally in stainless steel tank.

Production: 20,000 Bottles per year.



Chiappini is in the heart of the DOC Bolgheri at Via Bolgherese, the road where the most important wine estates of the Bolgheri region are located. The story of this farm is a story of family and tradition. Giovanni Chiappini is the son of farmers that moved from Marche to the Bolgheri region in the 1950s. His two daughters, Martina and Lisa, assist their father and are continuing the special connection farmer/winemakers have with the land. Naide, Giovanni's wife, handles the business end. Beginning with the 2010 vintage they have moved to entirely organic production on the farm with respect for terroir, the environment and the farmers. The desire for purity in methods goes hand-in-hand with the quest for quality and the respect for tradition.