



Chiappini Le Grottine Vermentino

Appellation: Bolgheri Bianco DOC

Region: Toscana

Type: White, dry

Varietal: 100% Vermentino

Le Grottine is a fresh elegant wine with a great spiciness and minerality.

Tasting Notes

Color: Bright, light gold with a hint green.

Bouquet: A savory herbal blend: rosemary, thyme, sage and acacia flowers.

Taste: Fresh and very textural with spiciness and minerality, with a gentle citrus note.

Serving Temperature: 10-15° C (50-60° F). Nice chilled but it can handle being a bit warmer for a white wine. There is a lovely textural mouthfeel as the temperature goes up.

Food Pairings

Chicken Katsu, chicken with light cream sauce, cold fried chicken, creamy pasta dishes, spring salads, light pork or chicken dishes that feature herbs, pesto, soft or fresh cheeses.

Vineyard Notes

Vineyards: The fruit is from the Felciaino and the Fondi vineyards. Both planted in 1986.

Training System: Horizontal spurred cordon, arched cane.

Vine Age: 37 years.

Soil: Average texture with alluvial calcareous deposit.

Yield: 1,200 g per vine.

Winemaking Notes

Harvest: First 15 days of September.

Vinification: Fermentation in temperature controlled stainless steel (16°) with native yeasts.

Ageing: Minimum 5 months in stainless steel tank.

Production: 10,000 bottles per year (0.75 litres).



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.