



VINITY
WINE COMPANY

Chiappini Felciaino, Bolgheri Rosso

Appellation: Bolgheri Rosso DOC

Region: Toscana

Type: Red, dry

Blend: 50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc

Felciaino has an outstanding structure able to evolve gradually and continue to refine itself in the cellar, especially its aromatic qualities.

Tasting Notes

Color: Deep ruby red

Bouquet: Rich, dark fruits, hints of vanilla and spices.

Taste: Rich with dark fruit and smooth on the palate with complex notes of spices, dark chocolate, and vanilla.

Serving Temperature: 18° C (65° F).

Food Pairing

Enjoy with a juicy steak, Asian-style pork chops, or lamb chops with creamy roasted garlic aioli on the side. Other dishes that pair well include beef stew, red meat, roast lamb, and spaghetti meatballs in a tomato sauce.

Vineyard Notes

All the fruit is from the single Felciaino vineyard: Part planted in 1986, part in 2001.

Soil: Alluvial calcareous deposit

Training System: Horizontal spurred cordon, arched cane.

Yield: 1,000 gr per vine.

Winemaking Notes

Harvest: First 10-days of September for the Merlot, the middle of September for the Sangiovese, and the beginning of October for the Cabernet Sauvignon.

Vinification: Fermentation in stainless steel with native yeasts.

Ageing: Minimum 12 months in used French oak barrels.

Production: 25,000 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.