



VINITY
WINE COMPANY

Giovanni Chiappini Bolgheri Rosso "Felciaino"

Overview

- Felciaino takes its name from the wild red ferns that grow throughout this part of the Bolgheri appellation. Though the wine meets the technical requirements for Bolgheri Superiore classification, the Chiappini family deliberately declassifies it to Bolgheri DOC Rosso, reserving the Superiore designation exclusively for their top bottling, Guado de' Gemoli — a mark of the estate's rigor and restraint.

Appellation: Bolgheri Rosso DOC

Type: Red, dry

Varietals: 50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc.

Winemaking and Vineyard Notes

Location: all the fruit from the the single Felciaino vineyard: Part planted in 1986, part in 2001.

Training System: Horizontal spurred cordon, arched cane.

Vine age: 21 to 36 years.

Soil: Alluvial calcareous deposit.

Yield: 1,000 gr per vine.

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.

Aging: Minimum 12 months in used French oak barrels.

Production: 25,000 Bottles per year (0.75 litres).

Tasting Notes

Color: Rich, shining ruby red, with dark magenta/purple hues in youth.

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

Palate: 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.



Giovanni Chiappini is one of Bolgheri's founding pioneers, established in 1978 when Giovanni purchased his first vineyard from Ludovico Antinori—among the appellation's earliest producers. Today his daughters Martina and Lisa carry the legacy forward: Martina crafting the wines, Lisa lending her architectural eye to the estate itself. Certified organic since 2010, the family farms 27 hectares along the storied Via Bolgherese, producing Bolgheri DOC classics like Ferruggini and Felciaino alongside their acclaimed flagship, Guado de' Gemoli. Guided by the philosophy that "the land is worth as much as those who work it," Chiappini remains one of Bolgheri's best-kept secrets.