



VINITY
WINE COMPANY

Giovanni Chiappini Bolgheri Rosso "Ferruggini"

Overview

- Ferruggini is Chiappini's freshest, most vibrant expression of Bolgheri—a lively blend of Sangiovese, Cabernet Sauvignon, and Syrah from estate vineyards along Via Bolgherese. Fermented and aged naturally in steel, it bursts with plum, rose petal, cinnamon, and blood orange. Organically farmed and made to drink young, this energetic red captures Bolgheri's terroir with honesty and immediacy.

Appellation: Bolgheri Rosso DOC

Type: Red, dry

Varietals: 50% Sangiovese, 30% Cabernet Sauvignon, 20% Syrah

Winemaking and Vineyard Notes

Vineyards: Felciaino (planted 1986), Fondi (planted 1984), Felciaino (planted 2001) — estate vineyards along Via Bolgherese

Training System: Horizontal spurred cordon, arched cane.

Vine age: 21 to 36 years.

Soil: Alluvial calcareous deposit.

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.

Vinification: Fermentation in stainless steel with native yeasts.

Aging: Naturally in stainless steel tank.

Production: 20,000 bottles per year (0.75 litres).

Tasting Notes

Color: Bright ruby red

Bouquet: Fresh and lifted — plum, rose petal, and cinnamon lead, with a bright kick of blood orange and a touch of leather.

Palate: Vinous, vibrant, and food-friendly, with juicy red fruit and balanced acidity carrying through to a clean, energetic finish.

Serving Temperature: 18° C (65° F)

Food Pairing

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



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.