



VINITY

WINE COMPANY

Giovanni Chiappini Bolgheri Vermentino "Le Grotte"

Overview

- Le Grotte takes its name from the estate's oldest vineyard, planted by Giovanni Chiappini in 1978 — the same year he purchased his first parcel of Bolgheri land. Still farmed organically after nearly five decades, it produces the estate's sole white wine: an unoaked, honest expression of Vermentino that captures the saline, sun-drenched character of this stretch of Tuscan coast.

Appellation: Bolgheri Vermentino DOC

Type: White, dry

Varietals: 100% Vermentino

Winemaking and Vineyard Notes

Vineyards: Le Grotte, planted 1978 — the estate's oldest vineyard.

Training System: Horizontal spurred cordon, arched cane.

Vine age: 48 years.

Soil: Average texture with alluvial calcareous deposit.

Yield: 1,200 g per vine.

Harvest: First 15 days of September.

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

Aging: Approximately 5 months on the lees in stainless steel tanks; no oak.

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

Tasting Notes

Color: Pale straw yellow, occasionally with greenish reflections.

Bouquet: Intense and elegant — sage and acacia blossom, the classic Vermentino signature, layered with citrus, green melon, gooseberry, and a hint of white pepper.

Palate: Fresh, elegant, and harmonious, with excellent minerality and a gentle, salty acidity. Balanced and lively, with a long, inviting finish.

Serving Temperature: 18° C (65° F)

Food Pairing

Fresh fish soups, crispy fried fish and shellfish, seared tuna, octopus, chicken and pork. Also lovely simply as an aperitivo.



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 Ferrugini and Felciaiino 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.