La Faggeta
Chianti Riserva DOCG Grande Aquila



Grapes:

Sangiovese min.75% with the addition of other complementary red grapes.

Vinification:

Vinified in stainless steel tanks at a controlled temperature of max. 25°C with a maceration of about 15 days.

Refinement:

Aged partly in cement tanks for a minimum of 18 months and partly in oak barrels, subsequently it is aged in bottles for a minimum of 3 months.

Wine profile:

Ruby red colour of good intensity with slight garnet tinges. Typical bouquet with suggestions of mature red fruits, tobacco, oak spices, and mineral notes. Well structured, harmonious and smooth, with soft tannins, typical mineral notes and a very long-lasting flavour.



Company: **La Faggeta**

Region: **Tuscany**

Founded in: **2018**

Owners: **AGC wines**

Cultivated Vineyards: **173 acres**

La Faggeta Winery, located in Valdarno, specializes in cultivating Sangiovese, the emblem of Tuscan tradition. The vineyards, trained with guyot and spurred cordon methods, are selected to highlight the unique characteristics of the local soils.
The climate, soil composition, and vineyard exposure give the wines their structure, elegance, and balance.
The 2,000-square-meter cellar manages every stage of production, from grape reception and vinification to storage and bottling. Traditional concrete vats, steel tanks, and wooden barrels coexist here, reflecting Tuscan winemaking heritage.
Combining practicality, efficiency, and innovation, the winery pursues a clear mission: crafting high-quality wine accessible to everyone.