WINE & OLIVE OIL CLUB

CASA PORCIATTI

SANGIOVESE LOVER *Member*

This selection is for those who seek to immerse themselves in the soul of Tuscany, exploring the king of Tuscan grapes in all its nuances. The wines in your shipment celebrate Sangiovese in its purest and most expressive forms—whether through the elegance of Chianti Classico, the age-worthy structure of Brunello di Montalcino, or the historic depth of Vino Nobile di Montepulciano. Each bottle tells a story of land, tradition, and the winemakers who bring this iconic variety to life.

Your journey begins in Montalcino, where the Brunello di Montalcino from Fornacina and Ciacci Piccolomini d'Aragona showcase the power and longevity that make this appellation legendary. It continues to the rolling hills of Bolgheri, where Michele Satta's Cavaliere proves that Sangiovese thrives even in a land known for international varieties. You'll experience the Bossona Riserva from Cantine Dei, a Vino Nobile that captures the depth of Montepulciano's fossil-rich soils, and the Fontalloro from Fèlsina, which masterfully balances Chianti's finesse with a bold Tuscan character. Finally, in Castellina in Chianti, Mazzei's Gran Selezione reflects centuries of winemaking history, embodying the essence of the Chianti Classico terroir.

Every sip is an invitation to explore Tuscany's rich viticultural heritage through its most noble grape. Enjoy the ride, and let us know which wine inspires you the most—we'd love to hear your thoughts!

As a Sangiovese Lover member, you also enjoy exclusive benefits:

✔ Free shipping
✔ 7% discount on reordering a case (12 bottles) of any wine from this box within 90 days
✔ Tasting notes and producer insights with every shipment
✔ 7% discount at the Casa Porciatti Wine Bar & Enoteca in Radda in Chianti
✔ Direct WhatsApp contact with Riccardo (+39 331 278 3094)
✔ Flexible cancellation via email

Enjoy your wines, and I hope to see you soon in Radda! 🍷

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WINE	TASTING NOTES

I.

2017 FORNACINA

Brunello di Montalcino
Sangiovese
Montalcino (SI)
Drink: Now - 2033
€ 45

The Fornacina estate is a family-run winery deeply rooted in the traditions of Montalcino, where the **Landi family has been crafting Brunello with respect for the land and its heritage since the 1980s**. Their vineyards lie in the southern part of the appellation, where a mix of galestro, clay, and limestone soils, combined with **the Mediterranean climate, gives Sangiovese its unmistakable depth and structure**.
Aged in large Slavonian oak casks, it delivers classic aromas of ripe cherries, dried roses, and earthy spices. The palate is elegant yet powerful, with fine-grained tannins and a long, savory finish. A pure expression of Montalcino's terroir, shaped by time and tradition. **It has been recognized with a "Vino Slow" mention by Slow Wine**, highlighting its authenticity and connection to its terroir.
Perfect with wild boar ragù pappardelle, a dish that enhances the wine's rich, layered complexity, or with aged Parmigiano Reggiano, bringing out its deep umami character.

II.

CIACCI PICCOLOMINI 2019 D'ARAGONA

Brunello di Montalcino
Sangiovese
Montalcino (SI)
Drink: Now - 2038
€ 55

The estate dates back to the 17th century, but its modern history began in 1985, **when Countess Elda Ciacci left it to her estate manager, Giuseppe Bianchini.** His passion transformed the property into one of Montalcino's most respected Brunello producers, a legacy now carried forward by his children, Paolo and Lucia.
The 2019 Brunello comes from vineyards in Castelnuovo dell'Abate, where rocky, galestro-rich soils and Mediterranean breezes shape its complexity. Aged in large Slavonian oak casks, it delivers aromas of red berries, leather, thyme, and iron, with a velvety, lingering palate. **An elegant and structured Brunello that captures the soul of Montalcino.**
Awarded 94 points by Wine Spectator, this wine pairs beautifully with Roast **Lamb with Garlic and Herbs or Bistecca alla Fiorentina** – The rich marbling and smoky char of this Tuscan-style T-bone steak beautifully balance the wine's tannins and acidity.

III.

2018 M. SATTA

CAVALIERE
Sangiovese
Toscana Igt
Bolgheri
Drink: Now - 2035 | € 50

Michele Satta founded his winery in Bolgheri in 1983, at a time when the region was dominated by a few large estates. Determined to explore its full potential, he planted not only the international varieties that made Bolgheri famous but also Sangiovese, Vermentino, and Teroldego, believing they could tell a deeper story of the land.

Cavaliere is the result of this vision. Made from 100% Sangiovese, it comes from **a vineyard planted in 1991** on clay-limestone soils. This wine challenges the idea of **Bolgheri** as solely a land for Bordeaux blends, proving that Sangiovese thrives here too. **Fermented with native yeasts and aged in oak barrels of various sizes**, it retains both structure and freshness, offering notes of ripe red fruit, spices, and balsamic hints.
Perfect with wild boar stew, a Maremma specialty, or aged Pecorino Toscano, which enhances its depth and character.

IV.

2017 CANTINE DEI

BOSSONA
Vino Nobile di Montepulciano
Riserva
Sangiovse
Montepulciano
Drink: Now - 2033
€ 53

Cantine Dei was founded in the 1960s by the Dei family in Montepulciano, Tuscany. Today, under Caterina Dei's leadership, the estate continues to balance tradition and innovation, with a deep connection to its heritage.

Bossona 2017 is their flagship Vino Nobile Riserva, sourced from the Bossona vineyard, a natural amphitheater with sandy soils rich in marine fossils. The site's south/southeast exposure and 350-400m altitude contribute to the wine's depth and minerality. The grapes undergo spontaneous fermentation with native yeasts, a four-week maceration, and three years of aging in 10hl oak barrels, followed by a year in bottle.

The wine opens with aromas of cherry liqueur, dark chocolate, tobacco, and savory herbs. The palate is structured yet fresh, with balsamic red fruit and fine tannins. **Awarded 93 points by Vinous**, it pairs beautifully with wild boar stew, a Tuscan classic that enhances its depth and complexity.

V.

2019 MAZZEI

CASTELLO DI FONTERUTOLI
Chianti Classico
Gran Selezione
Sangiovse
Castellina in Chianti
Drink: Now - 2038
€ 55

The Marchesi Mazzei family has been making wine in Chianti since 1435, with Castello di Fonterutoli as its historic heart in Castellina in Chianti. The estate spans 110 hectares, divided into 114 parcels with different altitudes and microclimates, allowing for a deep expression of terroir.

The 2019 vintage benefited from ideal weather, ensuring balanced ripeness. Made from Sangiovese, it ferments in concrete vats before aging 18 months in French oak barrels, followed by bottle refinement. I**t offers aromas of blackberries, cherries, floral notes, and spice, leading to a structured yet fresh palate with silky tannins and a long finish.**

Awarded 95 points by James Suckling, 94 by Wine Advocate, and 93 by Wine Spectator, **this wine pairs beautifully with roast lamb**, complementing its richness and elegance.

VI.

2019 FELSINA

FONTALLORO
Toscana IGT
Sangiovse
Castelnuovo Berardenga
Drink: Now - 2038 |
€ 60

Founded in 1966 in Castelnuovo Berardenga, **Fèlsina was among the first wineries to champion 100% Sangiovese**, investing in selected clones and vineyard practices that honor the region's character. The estate **straddles the border between Chianti Classico and Chianti Colli Senesi, giving Fontalloro a unique identity**—combining the finesse of the Chianti Classico hills with the power of Tuscany's southernmost Sangiovese vineyards.

The 2019 vintage was well-balanced, with a warm yet stable summer and a perfect harvest. Aged for 20 months in barrique, the wine develops depth while retaining freshness. It reveals aromas of graphite, licorice, leather, and Mediterranean herbs, with silky tannins and a long, savory finish. **Awarded 94 points by Wine Advocate.**

Best enjoyed with **roast duck breast with berry sauce**, a dish that highlights the wine's structure and spicy complexity.

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