



Fattoria di Romignano, producer of fine organic Chianti, is located in the heart of Tuscany, 30 km south of Florence. The soil is mostly clay mixed with sand, on a hillside with southern exposure. The climate is dry and sunny with cold nights and warm days during the harvest. As a result, there is a good accumulation of sugar and tannic components on the grapes, making for a full and flavor-rich Chianti Naturale.

In the last century, Barone Ricasoli studied production methods for Chianti. He chose this area for the vineyard because he thought it to be premium Tuscan land.

## Rossi Family History

Members of the Rossi family have been winemakers since the early part of 1900s when they purchased Fattoria di Romignano. At that time crops were mixed, with the vineyards scattered among trees, such as olive, and wheat and beans were cultivated between the rows of grape vines.

The wine then was very different from that of today. It was sweet and strong and rarely good. The farmers were not engaged in the improvement of the wine, and nature's ability to produce outstanding grapes in the area was wasted.

## Vineyards Today

Many things have changed over the years. The idea of dedicated vineyards replaced the confused mixture of vines, olive trees, wheat and beans. Today, technical know-how is more important than improvisation. The whole process, from pruning to bottling is done at the farm and followed by an Agronomist and Oenologist.

The oldest vineyard is more than 25 years old with a tree density of 3000 vines per ha with a production around 4 kg per vine. The younger vineyard, 6 years old, has 5000 vines per ha with a production of 2 kg per vine.

### Classic Organic Chianti Grape Varietals

Fattoria Romignano produces No Sulfites Added Organic Chianti Naturale. It is proudly designated as DOCG Chianti, indicating that the wine producers followed strict regulations set forth by the region to make the wine. The wine was tested by the DOCG committee to guarantee the wine's geographic authenticity and that it meets high quality standards. This organic Chianti is a classic blend of Italian Sangiovese, Canaiolo and Merlot. The wine is vegan-friendly, using no animal byproducts in production. The wine is also Non-GMO Project Verified.



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