



VIGNANO
FANUCCI

*The home of Italian certified
Bio-Organic wines*

Award winning vineyard





VIGNANO
FANUCCI

Our Family

Vignano is a family vineyard, owned and operated by the Fanucci Family. As artisanal winemakers we continue to discover the land, vine by vine, grape by grape growing together. All family members participate in the vineyard, all are important to every task with the sole aim of making a superb wine. At the centre of this journey are Patrick, Dominique and Nicolas, each attending to the operations, sales and financial management of Vignano respectively.

We are supported by an exceptional and world class team that includes Barbara Tamburini *Oenologist* and Fabio Burroni *Agronomist*.

Together our shared passion remains the taste, flavours and quality of the wines.





Our Vineyard

The 14 hectares under vine of Vignano are located in the heart of the Tuscan countryside to the south of Florence and at the foothills of the Apennines. The land has been cultivated for many generations and is integral to its surrounding environment.

The area is hilly in terrain and geology that provides soil rich in alluvial deposits. The region benefits uniquely from the harmony and balance provided by the Mediterranean climate with cold winters, mild springs, hot summers and rainy autumns. This kaleidoscope of seasons, soil and terrain delivers the perfect canvas on which to nurture and bloom our bio-organic vines.



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Our Philosophy

Sustainability, eco-system equilibrium and an inherent respect for the land are the foundations of our philosophy as a bio-organic vineyard. We are committed to preserving and enriching the wonderful environment that surrounds us. Our focus is on quality and most importantly the health and well-being of the vines. By listening to the land, cultivating the vines, nurturing the fruit and nourishing the soil we are able to produce superlative wines.

We are especially proud of being ICEA IT BIO 006 certified and hold the highest Delinat Bio-Organic accreditation of 3 snails for all of our wines.





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Our Vines

We are meticulous in our vine management. The polishing and pruning of the vines through the winter and spring months prepares the vines for harvest in the autumn.

Vendemmia is done entirely by hand, allowing the highest quality of fruit to be selected and harvested for the vinification process. The alcoholic and malolactic fermentation processes are completely natural with maturation in French oak barriques and tonno. Ultimately, our aim is to blend the time honoured Tuscan traditions and authenticity with an innovative and modern approach to winemaking.



Il Primo

Grand Gold Award
Mundus Vini 2017
Bronze Award
Decanter WWA 2017

Varieties: 100% Sangiovese
Vintage: 2014
Appellation: Toscana DOCG Superiore
ABV (Alcohol by volume): 14,5 %
Total acidity: 5,94 g/l
Volatile acidity: 0,67 g/l
pH: 3,38
Residual sugar: 1,40 g/l
Free sulfites: 25 mg/l
Alcoholic fermentation: stainless steel tanks
Full malolactic process, temperature controlled (max 21 °C), 4 months long
Vinification: barrique
Aged: wood (French oak/medium roast) from 1-2 years
Aged: 24 months
Flavour profile: dry
Colour: ruby red
Smell: rich, varied, tarty cherry, fig with hint of spice. Slight vanilla.
Taste: good structure, characterised by a good balance of fruit forward and rustic. Cherry and plum are evident.
Type of closure: natural cork



Senio

Silver Award
Mundus Vini 2017
Commended
Decanter WWA 2017

Varieties: 80% Sangiovese, 20% Merlot, Petit Verdot, Syrah
Appellation: Toscana DOCG
Vintage: 2014
ABV (Alcohol by volume): 14 %
Total acidity: 5,98 g/l
Volatile acidity: 0,65 g/l
pH: 3,43
Residual sugar: 0,98 g/l
Free sulfites: 12 mg/l
Alcoholic fermentation: stainless steel tanks
Full malolactic process, temperature controlled (max 22° C), 3 months long
Vinification: barrique
Aged: wood (French oak/medium roast) from 2-5 years
Aged: 12 months
Flavour profile: dry
Colour: Bright ruby red with hint of violet
Smell: fruity and very pleasant with a hint of vanilla, notes of blackberry and plum, some spicy after tones.
Taste: smooth on the palate, deep structure, balanced with good finish
Type of closure : natural cork



Merlino

Silver Award
Challenge Millésime Bio 2017

Varieties: 100% Merlot
Appellation: Toscana IGT
Vintage: 2013
ABV (Alcohol by volume): 13,5%
Total acidity: 5,88 g/l
Volatile acidity: 0,65 g/l
pH: 3,41
Residual sugar: 0,90 g/l
Free sulfites: 19 mg/l
Alcoholic fermentation: stainless steel tanks
Full malolactic process, temperature controlled (max 21 °C), 4 months long
Vinification: barrique
Aged: wood (French oak/medium roast) from 1-3 year
Aged: 18-20 months
Flavour profile: dry
Colour: intense and deep ruby red
Smell: characterised by notes of be rries, such as raspberry, and cherry.
Taste: soft and harmonious with a round texture. Red fruits mild tannins with a soft finish.
Type of closure: natural cork



L'unico

Silver Award
Challenge Millésime Bio 2017
Bronze Award
Decanter WWA 2017

Grape Varieties: 80% Sangiovese, 20% Malvasia Nera
Appellation: Toscana DOCG
Vintage: 2014
ABV (alcohol by volume): 13,1 %
Total acidity: 5,78 g/l
Volatile acidity: 0,63 g/l
pH: 3,4
Residual sugar: 0,4 g/l
Free sulfites: 20 mg/l
Alcoholic fermentation: stainless steel tanks
Full malolactic process, done in a natural way (no temperature control)
Vinification: barrique
Aged: wood (French oak/medium roast) from 3-5 years old
Aged: 8 months
Flavour profile: dry
Colour: intense ruby red with violet
Smell: fruity and very pleasant, with notes of cherry, blackberry and ripe plum
Taste: good structure, balanced with good finish
Type of closure: natural cork



Il Primo

Varieties: 100% Sangiovese

Vintage: 2013

Appellation: Toscana DOCG Superiore

ABV (Alcohol by volume): 14 %

Total acidity: 5,68 g/l

Volatile acidity: 0,57 g/l

pH: 3,42

Residual sugar: 0,40 g/l

Free sulfites: 17 mg/l

Alcoholic fermentation: stainless steel tanks

Full malolactic process, temperature controlled (max 21 °C), 4 months long

Vinification: barrique

Aged: wood (French oak/medium roast) from 1-2 years

Aged: 24 months

Flavour profile: dry

Colour: ruby red

Smell: rich, varied, with spicy notes of liquorice and cocoa

Taste: good structure, characterised by a dense and silky tannins with a long and pleasant aromatic persistence on the palate.

Type of closure: natural cork



Our Honey & Olives

Our bees help to make the vineyard an entirely sustainable eco-system by creating a healthier environment for the vines. Bees are the primary pollinators for plants and flowers which also attract others insects and all help to build a healthy eco-system.

We have 48 hives on Vignano, all ideally located between the vines and the forest. We provide desirable locations for new bee colonies by positioning bamboo stacks within the vines. New bees are then rehomed in existing boxes. Our honey is currently available at the vineyard.

Our characteristically Tuscan olives are harvested by hand the moment they have reached peak ripeness. They are taken to the frantoio the same day and are carefully washed, shredded and ground to a pulp; this pulp then undergoes a process in which the oil is separated from the water. Our olive oil has a clear golden-green colour with a rich flavour and a piquant finish.

Our New Releases



This summer we will be releasing two new wines as additions to our portfolio. Matrio, which is our Tuscan Super Malbec, aged in French oak for 24 months; and Primavolta, our Tuscan Bianco, a Viognier and Petit Manseng blend.

Location & Contact

Address:

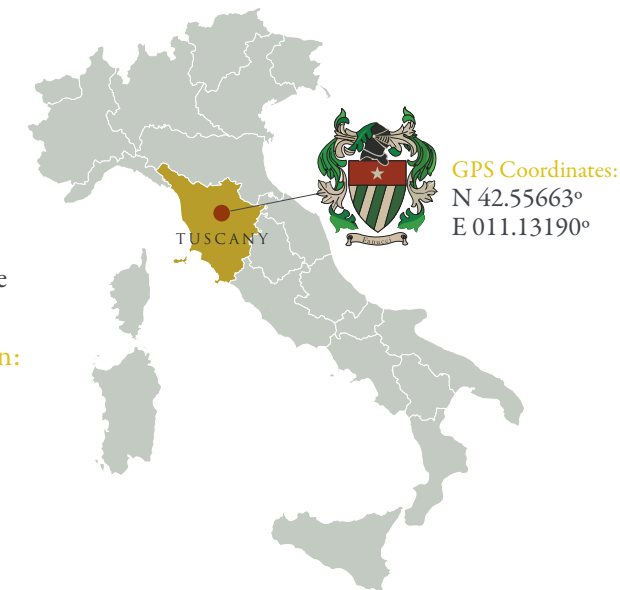
304 Via Vignano
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Situated between Siena and Florence.
10 minutes away from motorway,
15 minutes away from the picturesque town of San Gimignano.

For any enquiries please contact us on:

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