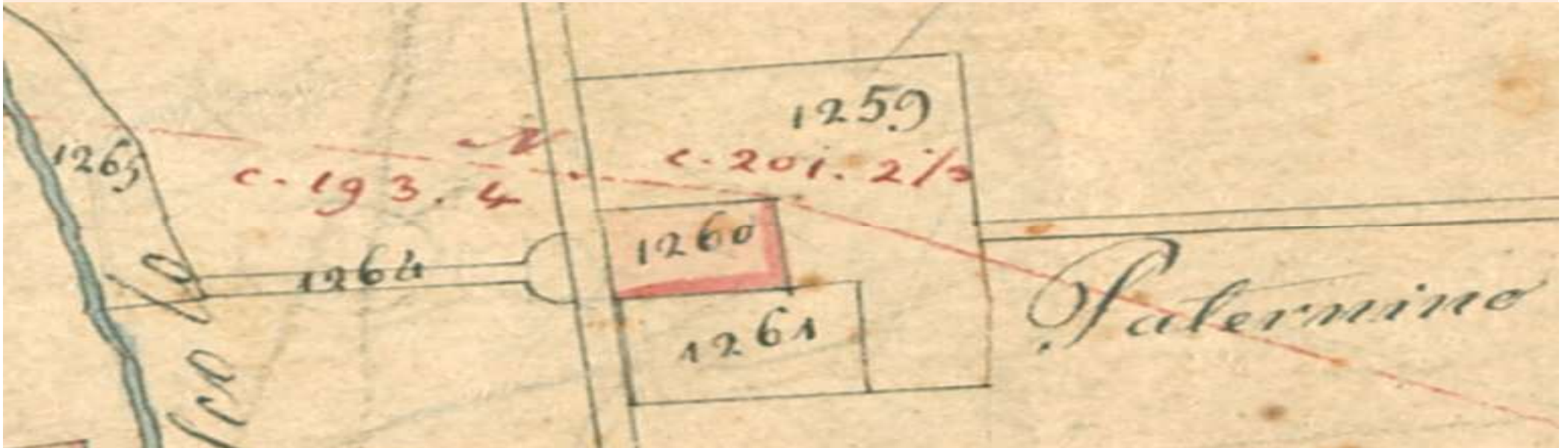


Giuseppe Marini e Figli



Wine catalogue



Marini, a Tuscan winemaker family since 1850

Surrounded by a green belt of wonderful hills and, in the background, the great mountains of the Apennines, our family-owned estate is in Pistoia, in a great harmony between art and nature in the heart of the Chianti area, just thirty kilometers from Florence.

The history of our family began in 1850, with our great grandfather Mariano Marini who, with humility and great dedication, began producing wine and olive oil for the local market.

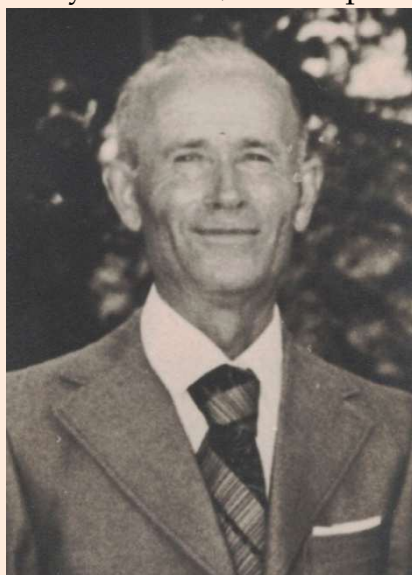
Roberto Marini followed in his father's footsteps and in 1946 decided to purchase the Villa Paternino in Pistoia, where the estate finds today, and the lands which surrounded it, to extend the vineyards, the olive groves and expand the wineries.

Giuseppe, Roberto's son, carried on the family tradition of almost two centuries with the same ideals which led to its birth: hard, passionate daily work, enthusiasm, determination, ethics and humility.

Over the decades the company grew steadily by opening new markets, first in Tuscany and then in the rest of Italy.

At the end of the nineties, Fabio, Laura and Sara Marini, young, far-sighted and raised among the vineyards, joined the company and drove a significant change in quality through the deep renovation of the family's vineyards, major innovations in the wineries, the building of an oil mill inside the property and the expansion on international markets. They contributed to the creation of a bridge between tradition and innovation and to the growth of the quality and reputation of the Marini wines.

Today, they aim at implementing new grape growing practices and winemaking methods in a sustainable way, always respecting the environment and the seasonal cycles of nature. The quality of our wines is rewarded by consumers and professionals who recognize in our brand consistency of values, sincere passion and the taste of an authentic Tuscany.



Roberto Marini



Left to right the Marini Family: Sara, Fabio, Giuseppe, Gabriella, Laura

Our Philosophy

We are following the Tuscan enological tradition and, at the same time, aim at implementing innovative and sustainable agricultural practices that respect the environment and the health of our consumers.

In our cellar, as in the vineyards, we choose the same philosophy and we do not use chemicals or addicted yeasts, but grape fermentation starts spontaneously thanks to indigenous yeasts, that are naturally present on the skin of the grapes.

We perform manual pruning and use organic fertilizing for the soil characterized by a sedimentary origin with clay, sand, good organic component, and excellent field drainage.

We carefully handpick grapes, handle them gently so they arrive at the press intact. We have the utmost respect and care for this wonderful fruit so it can express and maintain the best of itself when it's transformed into wine.

A production history characterized by the constant search for balance of sensations, clean flavors and consistent quality.

A simple and beautiful story, made of authentic passion and sacrifices, enthusiasm and ambitious goals to reach with the wisdom of small steps and full respect for nature and human relationships.



The Marini Family Wine Collection





Chianti docg

Grape variety: Sangiovese 100%.

After fermentation, it matures for 10 months in concrete vats at controlled temperature, then rests for 3 months in bottles.

Malolactic fermentation and light filtering are carried out.

Bottling is in May/June of the year following the harvest.

Ruby red, fairly clear, bright.

The dried violet stands out, followed by the garrigue, cherry, blackberry, then the plum, raspberry and cyclamen.

Seductive, charming wine, easy to drink. It has medium tannic tenacity and freshness with the flavor of orange in the medium body.

ABV: 13%

To be served at a temperature of 16° - 18° C.

Chianti Marini docg is superb with vegetable timbales, grilled meat, casseroles and medium-aged cheese.



Chianti Riserva docg

Grape variety: Sangiovese 80%, Merlot 10%, Rebo 5%, Colorino 5%.

After fermentation in concrete vats, the Merlot ages for 24 months in 230 lt oak third-passage barriques, while the Sangiovese stays in concrete vats at controlled temperature. The process is completed in bottles for 4 to 5 months.

Malolactic fermentation and light filtering are carried out.

Bottling is four years after harvest.

Brilliant ruby red with plain scarlet shades, fairly clear, bright.

It mixes intense aromas of cherry, blackberry and ripe plum, a pinch of resin and dried black olive. Fine tannins, balanced sip played on warmth and freshness with a bitter orange finish.

Elegant, pleasant but also vigorous and round.
Slightly tannic and fresh, balanced and full-bodied.

ABV: 13,5%

To be served at a temperature of 16° - 18° C.

Chianti Riserva Marini docg best pairs with grilled meat, game, pasta with wild boar sauce, aged cheeses.



Birbante igt

Grape variety: Sangiovese 40%, Merlot 30%, Rebo 25%, Colorino 5%.

After fermentation, Sangiovese matures for 6 months in concrete vats at controlled temperature, while Merlot, Rebo and Colorino spends 6 months in French second-passage 230 lt oak barriques. The process is completed in bottles for 4 months.

Malolactic fermentation and light filtering are carried out.

Bottling is 10 months after the harvest.

Brilliant ruby red with violet hues. Ripe fruit nose, withered red flowers, vanilla and cardamom. In the mouth spicy notes of the black pepper, dog rose, mint typical of the Merlot grape.

Elegant tannins, savory, tasty, with a clean finish, well-balanced.

ABV: 14%

To be served at a temperature of 16° - 18° C.

Birbante is excellent with stewed meat, game, roast, peppers cooked with tomatoes and onions.



Savium Igt

Grape variety: Pinot Blanc 45%, Chardonnay 40%, Trebbiano Toscano 10%, Sauvignon Blanc 5%.

After fermentation, the grapes age at controlled temperature in concrete vats for 6 months. The process is completed in bottles for 3 months.

No malolactic fermentation.

Bottling is in April of the year following the harvest.

Straw yellow. The nose reveals intense, clean and pleasing aromas of ripe tropical fruit as pineapple and papaya, broom and mimosa. Mineral, salty and garni bouquet with aromatics herbs, thyme, bay tree.

Freshness and flavor make the wine balanced with a persistent minerality and a good body.

ABV: 13,5%

To be served at a temperature of 12° - 13° C.

Savium pairs very well with white meats, fish and fresh cheeses, it is also perfect for an aperitif.



Vin Santo del Chianti doc

Grape variety: Trebbiano Toscano 90%, Malvasia del Chianti 10%.

The grapes rest from September to December on straw mats to dry in the Vinsantaia. They are then put into oak or chestnut “caratelli” from 30lt to 150lt for four years. The caratelli contain the “mother”, ancient yeasts from the previous vintages, and are sealed with concrete. Here slow fermentation and oxydation take place. Assembled for a year in 500lt oak tonneaux, then a year in bottle.

It releases enveloping aromas of curry, salted caramel, bitter orange, date, honey, dried fruit, almond, brittle, walnut, hazelnuts and chestnut. Sweet in its fresh juiciness, earthy minerality gives way to ripe fruit, yielding caramel brown sugar mouthfeel. Long persistence with an almond aftertaste and flavors of oriental spices and dried fig.

ABV: 16,5%

To be served at a temperature of 12° - 15° C.

Vin Santo del Chianti is great by itself as a meditation wine, it is excellent with aged cheeses and marmalades, foie gras.



Vin Santo del Chianti Occhio di Pernice doc

Grape variety: Sangiovese 100%.

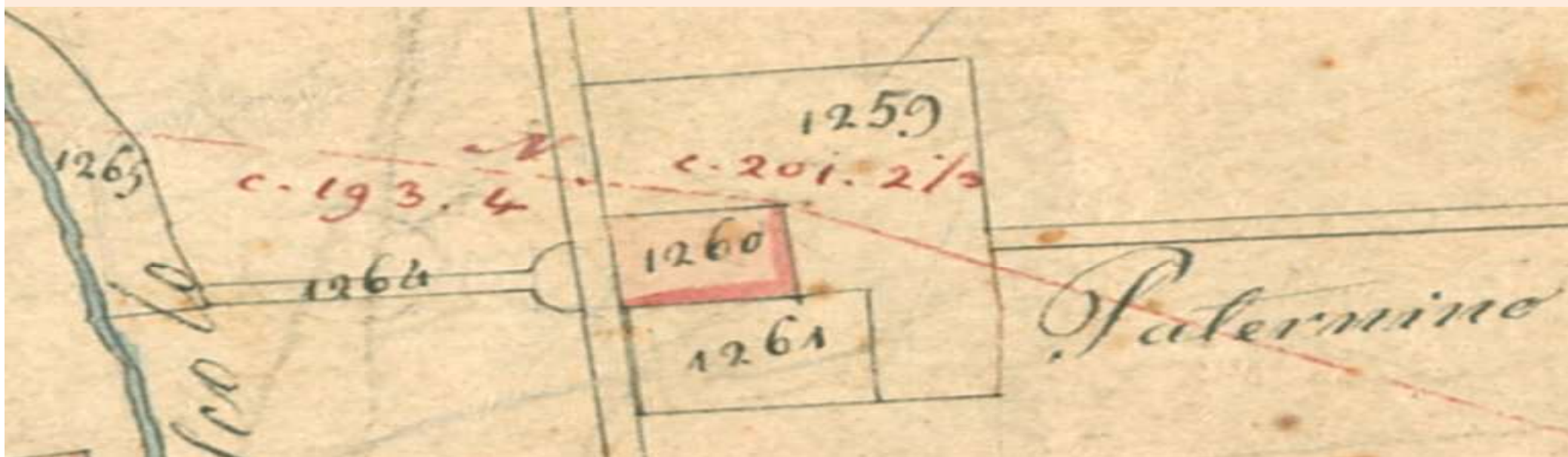
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Reddish mahogany. On the nose it offers evolved hints of honey, chestnut, almond, orange jam, apricot, plum and cherry in alcohol, alpine herbs, coffee and pastries. In the mouth you can distinguish the toasted almond and amaretto, the fresh walnut, the dried fig. Sweetness and flavor activate all the pleasantness of the taste, while the finish melts into a delicate hint of kirsch. It is warm and pleasant with a long and persistent finish.

ABV: 16%

To be served at a temperature of 12° - 15° C.

Vin Santo del Chianti Occhio di Pernice is great by itself as a meditation wine, it is excellent with blue cheeses, dark chocolate, foie gras.



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