

TENUTA
SCRAFANA

LOCATION

TENUTA SCRAFANA IS LOCATED ON THE HILLS OF MONTEVARCHI, IN THE VINICULTURE AREA OF CHIANTI AND VALDARNO.



THE ESTATE

20 OF OUR 50 HECTARES ARE
VINEYARDS:

INDIGENOUS VARIETIES LIKE
SANGIOVESE, COLORINO,
CANAILOLO, TREBBIANO
TOSCANO, MALVASIA AND
VERMENTINO, AND
INTERNATIONAL VARIETIES LIKE
MERLOT, CABERNET FRANC,
CABERNET SAUVIGNON AND
PINOT NOIR.

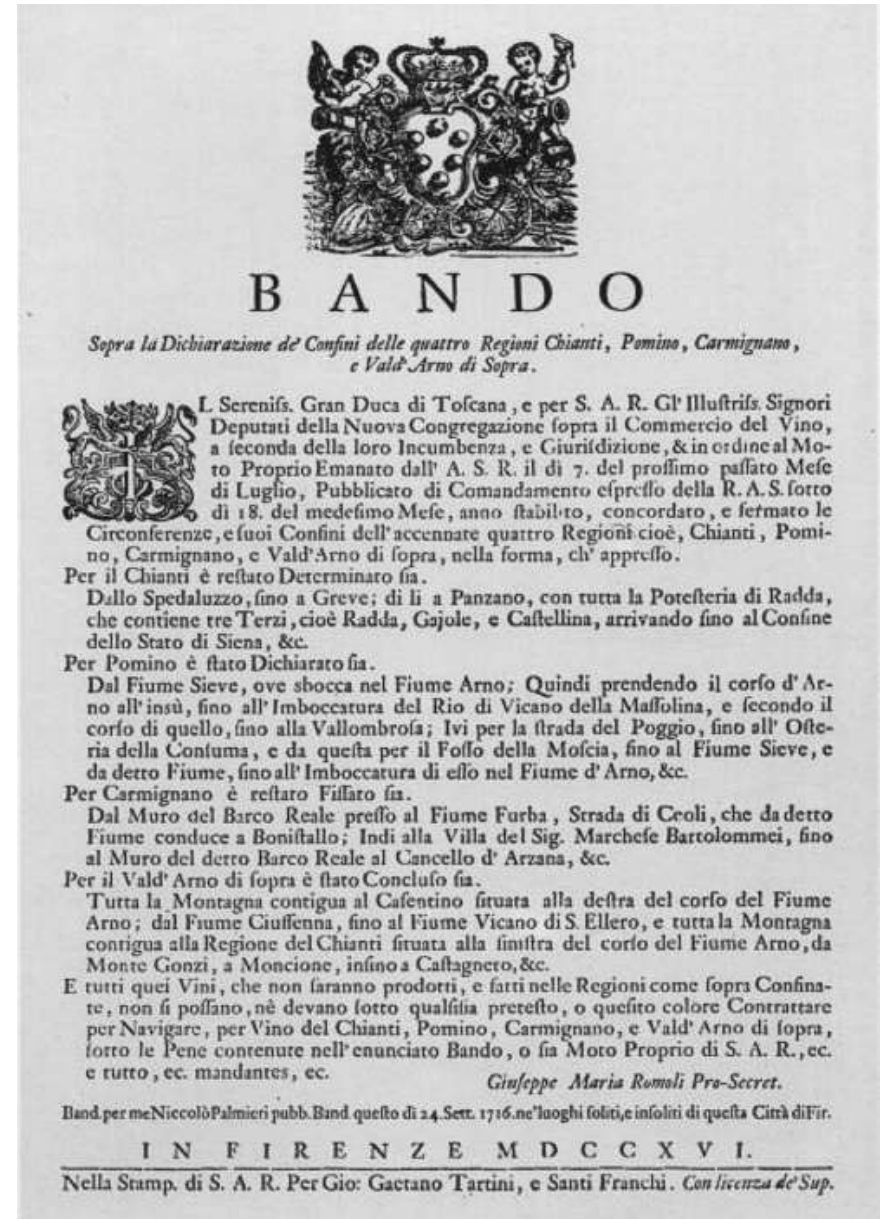




1804: MAP OF SCRAFANA

SINCE
1272

WINEMAKING TRADITION HAS ALWAYS BEEN A PERMANENT FEATURE OF TENUTA SCRAFANA, WHERE THE AGRICULTURAL CALLING OF THIS LAND IS ATTESTED BY HISTORY.



1716: COSIMO III DE MEDICI EDICT



EVERY SINGLE SCRAFANA
PRODUCT IS A TRIBUTE TO
THIS MAGNIFICENT LAND,
AND ESPECIALLY TO THE
TOWN OF MONTEVARCHI.



TERROIR

A UNIQUE LAND, IN AN AREA WHERE A LAKE ONCE STOOD DURING THE PLEISTOCENE ERA, THERE ARE SOILS OF VARYING TEXTURES, FROM SANDY LOAM TO SANDY CLAY, BOTH DEEP OR SHALLOW, WHICH ARE SKELETAL THROUGHOUT.

THE NATURE OF THE TERRAIN TOGETHER WITH THE HILLSIDE LOCATION, ITS EXPOSITION AND THE MICROCLIMATE, WITH ITS SIGNIFICANT NIGHT/DAY TEMPERATURE VARIATIONS, ENABLE THE CULTIVATION OF A VARIETY OF HIGH-QUALITY PRODUCE.

OUR PHILOSOPHY

OUR PRIMARY CONCERN IS FOR THE SOIL: IT'S ONLY THROUGH ITS PAINSTAKING CARE THAT WE CAN ASSURE THE QUALITY OF THE WINE AND OTHER PRODUCTS.

WE PRACTICE THE ORGANIC TECHNICS TO GUARANTEE THE NATURAL FERTILITY OF THE ENVIRONMENT, LOOKING FOR THE PERFECT BALANCE BETWEEN TECHNOLOGY AND TRADITION.



BIODIVERSITY

AS WELL AS THE CULTIVATION OF THE VINES, THE PRESENCE OF A PRECIOUS ORCHARD OF ANCIENT TREE VARIETIES, AN OLIVE GROVE AND FOREST, WATER COURSES AND WILD SPECIES ALL CONTRIBUTE TO MAINTAINING AND DEVELOPING AN IMPORTANT BIODIVERSITY THAT IS VITAL TO ALL LIVING BEINGS.





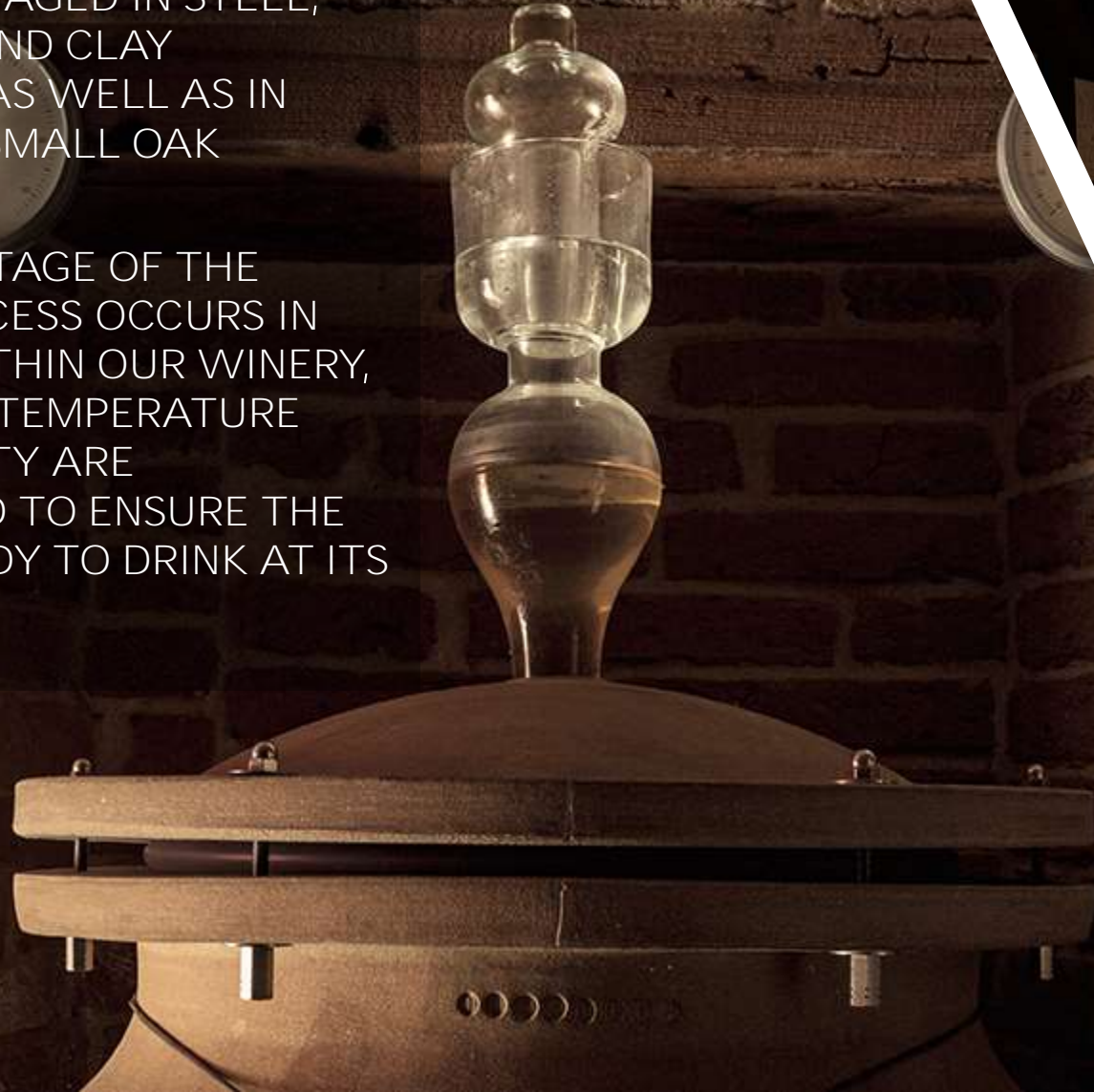
WINEMAKING

ALL OUR GRAPES ARE HARVESTED BY HAND. AS SOON AS THE GRAPES ARE OFF THE VINES AND IN THE WINERY, THEY ARE VINIFIED AT CONTROLLED TEMPERATURE IN STEEL TANKS, CONCRETE VATS AND WOODEN BARRELS.

MATURATION

THE WINE IS AGED IN STEEL, CONCRETE AND CLAY AMPHORAE AS WELL AS IN LARGE AND SMALL OAK BARRELS.

THE FINAL STAGE OF THE AGEING PROCESS OCCURS IN BOTTLES WITHIN OUR WINERY, WHERE THE TEMPERATURE AND HUMIDITY ARE CONTROLLED TO ENSURE THE WINE IS READY TO DRINK AT ITS VERY BEST.





OUR WINES



CAMERECCIO

TOSCANA IGT BIANCO

BRIGHT GREENISH YELLOW IN COLOUR. A FRESH, FRAGRANT BOUQUET WITH FRUITY NOTES OF PLUM AND YELLOW APPLE.

IT OWES ITS NAME TO AN ANCIENT BREVIARY, THE BEAUTY OF WHOSE ELABORATE DECORATION IS MENTIONED IN HISTORICAL DOCUMENTS, WHICH WAS GIFTED TO THE CONVENTO DI SAN LODOVICO (SAN LODOVICO CONVENT) IN MONTEVARCHI. THE LABEL FEATURES A MONK, IN TRIBUTE TO THE CENTURIES OF WORK AND EFFORT THE MONKS PUT INTO PRESERVING OUR PRECIOUS CULTURAL HERITAGE.



PULCELLA

TOSCANA IGT ROSATO

BRIGHT PALE PINK IN COLOUR. AN INTENSE BOUQUET OFFERING DELICATE FRESH RED FRUIT NOTES OF BLACK CHERRY, WILD STRAWBERRY AND RASPBERRY WITH SPRING FLOWER HINTS OF SWEET VIOLET, ROSE AND PEONY.

A COMBINATION OF FINESSE AND INTENSITY, CHARACTERISTICS THAT RESEMBLE THE HEROINE WHO INSPIRED ITS NAME, THE BEAUTIFUL SANDRINA MARI, “PULCELLA DEL VALDARNO” (“MAID OF VALDARNO”), WHO IS FEATURED ON THE LABEL.

A NOBLE FIGURE WHO WAS A FIGHTER AND A PATRIOT, THE YOUNG ALESSANDRA, KNOWN AS SANDRINA, HAD THE COURAGE TO CHALLENGE NAPOLEON, LEADING A VOLUNTEER ARMY FROM AREZZO SHE'D RECRUITED TO DEFEND THE GRAND DUCHY OF TUSCANY.



BENINTENDE

CHIANTI SUPERIORE DOCG

RUBY RED IN COLOUR TENDING TOWARDS GARNET. AN INTENSE BOUQUET, TYPICAL OF THE GRAPE, WITH FRUITY NOTES OF RED PLUM, BLACKBERRY AND CHERRY ACCOMPANIED BY SUBTLE HINTS OF LIQUORICE.

ITS NAME HAS A CLOSE ASSOCIATION WITH THE SCRAFANA ESTATE, SINCE IT WAS THE NAME OF AN OLD FARMER WHO WAS THE FIRST, ACCORDING TO HISTORICAL RECORDS, TO CULTIVATE THIS AREA. WE DON'T KNOW WHAT BENINTENDE LOOKED LIKE, BECAUSE HAVING CAREFULLY STUDIED THE FEW DOCUMENTS THAT EXIST WE FOUND NOTHING MORE THAN A SINGLE REFERENCE, ANYHOW WE WANTED TO PAY TRIBUTE TO HIM BY DEPICTING HIM ON THE LABEL.

WE IMAGINE HIM TO BE A HUMBLE, PROUD MAN WHO LIVES FOR THE LAND AND WORKS HARD EVERY DAY TO GET THE BEST FROM IT.



BERULFO

TOSCANA IGT ROSSO

INTENSE DEEPISSH RUBY RED IN COLOUR WITH RUBY-PURPLE REFLECTIONS.

A COMPLEX BOUQUET COMPRISING FRUITY AROMAS OF BLACKCURRANT AND RED PLUM ALONG WITH FLORAL NOTES OF VIOLET AND ELDERBERRY, WITH HINTS OF BLACK PEPPER OFFERING A SPICY FINISH.

ITS STRUCTURE, WHICH TYPIFIES OUR LAND, IS REFLECTED IN ITS NAME, THAT OF THE MONTEVARCHI TERRITORY'S FIRST LORD, THE LONGOBARD BERULFO WHO, AROUND 615-620, REQUESTED AND WAS GRANTED THE RIGHT TO MANAGE THE TERRITORY AND ON WHICH HE BUILT MONASTERIES AND CASTLES. THE IMAGE ON THE LABEL IS DEDICATED TO BERULFO, UNDERLINING A CONNECTION THAT WE STILL FEEL TODAY DESPITE THE PASSING OF MANY CENTURIES, BECAUSE IT'S BASED ON AN IMMEDIATE AND INSTINCTIVE LOVE FOR A TERRITORY THAT'S UNIQUE THROUGHOUT THE WORLD.



ELEMPERTO

VIN SANTO DEL CHIANTI DOC

BRIGHT STRAW YELLOW IN COLOUR WITH SUBTLE REFLECTIONS OF ANTIQUE GOLD.

A CHARACTERISTIC BOUQUET WITH INTENSE NOTES OF FRESH WALNUT AND HAZELNUT ALONGSIDE HINTS OF CANDIED AND DRIED FRUIT, APRICOT AND YELLOW PEACH, WITH A FINAL FLOURISH OF CHESTNUT HONEY.

PAYING HOMAGE TO THE AREA AND ITS HISTORY ONCE AGAIN, WE HAVE CHOSEN AN ECCLESIASTICAL FIGURE TO INSPIRE ITS NAME. ELEMPERTO WAS ONCE THE BISHOP OF AREZZO AND A LORD, BUT ABOVE ALL HE DONATED A HOSPITAL AND ALL HIS ASSETS TO THE LOCAL COMMUNITY.



GRAZIE