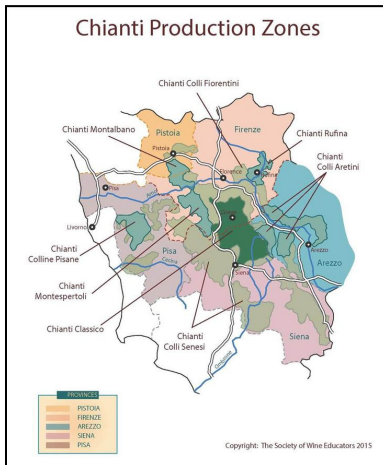


PODERE CIONA

TUSCANY



In 1990, Franca e Franco Gatteschi were looking for a place in the countryside to retire to, after many years of working in Italy and abroad, when they came across a small, beautiful – albeit run down – property: 100 acres of land, mostly wooded with 10 acres set aside for cultivation, of which 2.5 already had vineyards; a house from the XIX Century, abandoned for more than 40 years; and, above all, a view without equal on the Chianti hills, with Siena in the distance. The great 1997 vintage saw the first “official” wine of Podere Ciona: a Chianti Classico DOCG Riserva. Chianti Classico, the original and oldest part of Tuscany’s Chianti wine-growing region, symbolized by the Gallo Nero, or Black Rooster.

Located near the historic town of Gaiole in Chianti, vineyards sit high a on a hilltop, between 1,600 and 2,050 feet (490 and 625 meters) above sea level, and overlook the lush, rolling hills of the spectacular Chianti Classico region. The original vineyard was once the property of Badia a Coltibuono.

The yields very low – on average one bottle per vine. Harvesting is done exclusively by hand and carrying a grape-by-grape selection out at harvest; alcoholic fermentation takes place both in stainless steel and French oak vats (according to the grape selection), while ageing is primarily done in French oak barriques and tonneaux (made from a mix of Allier, Nievre, Tronçais and Vosges oak).

Podere Ciona is currently producing a Chianti Classico Riserva, as well as their flagship wine, Le Diacce – a Merlot-based IGT – and two young IGTs, Montegrossoli and Semifonte, respectively based on Sangiovese and Merlot grapes. The vineyards and cellar are managed by Franco Gatteschi and his son Lorenzo, the wine maker. They are assisted by Dott. Stefano Chioccioli, an oenologist of international fame, and his assistant agronomist, Dott. Marco Pierucci.



“The more you know about wine, the more you’ll want to know about us.”
www.ahdvintners.com; (586) 552-1414