

PODERE DELL'ANSELMO



**PODERE
DELL'ANSELMO
DI
FORCONI
FABRIZIO**

CATALOGO 2023

PODERE DELL'ANSELMO





PODERE DELL'ANSELMO

OUR ROOTS

The "PODERE DELL'ANSELMO" is a family run estate situated in the midst of the magnificent Tuscan countryside. Here, rows of cypress crown the ridges of the surrounding hills, where ancient castles look out over the renewed vineyards on the hills around Montespertoli.

Fabrizio is continuing the viticultural tradition of the Forconi Family, who were already working their vineyard in Montespertoli at the start of the 19th century.

The family farming of the property has maintained the typical Tuscan Podere structure, implanting new vineyard of high-density stock in order to obtain a lower yield per plant.

Hand-picked grapes stop at least 12 hours in the cold store before moving on to the two sorting tables where expert hands only allow the fruits suitable for high-quality natural vinification to enter the cellar... where modern equipment and expertise complete the process of aging and maturation aimed at exalting the typical characteristics of each variety.

The results are wines with a distinctive bouquet, strictly linked to the indigenous strains, and the scrupulous cultivation and oenological practices. The estate-bottled wine is marketed direct, to control the entire cycle from grape to cork.

All the cultivations follow the methods of organic agriculture.

Each and every season is worth a visit to the "Podere dell'Anselmo" where you are always welcome.

PODERE DELL'ANSELMO



OUR PRODUCTS

We produce 80.000 bottles a year and our red wines reach full maturity after ageing two or three years in the cellars. To ensure that we achieve wines with perfect balance, we have renewed our vineyards with prime selected strains of the traditional Sangiovese grape along with Colorino, Cabernet, Merlot and others which provide long-lasting structure and fragrance. In order to improve our white wine "Anselmino", we have old trebbiano variety to couple with our "Malvasia lunga del Chianti". Withering on reed mat and aging for 7 years in little oak barrels a selection of these, we obtain "VinSanto" which is made according to our tradition.

Most of our wine is the "Chianti Montespertoli docg" 100% from Sangiovese, vinified and slow aged with up-to-date technique.

In the "Ingannamatti" vineyards we select a Chianti Montespertoli d.o.c.g. aged for 12 months in French barrels made out from Allier oak wood. "P.a.x." is the best evidence of our passion for expressivity of every harvest reaching intense Tuscan characteristic, is produced only in favorable years, vinification and aging take place in little oak barrels for more than 24 months.

Our olives "Leccino" and "Frantoio" are picked by hand and cold pressed the same day thus producing an extra-virgin olive oil with a 'piquant', hint of artichoke.





«ANSELMINO» BIANCO TOSCANO IGT

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: 4000 bottles.

VINEPLANT BREEDING: Spur Cordon

VINES PER HECTAR: 4000

GRAPE VARIETIES: Sauvignon

VINEYARD CHARACTERISTIC: Malvasia and Trebbiano comes from older vineyards, originally used up to 10% in the Chianti, they are also selected for Vin Santo. harvest and fermentation follow the characteristic of each grape.

HARVEST ON SALE: 2022

VINIFICATION: Brief cold skin contact and fermented with controlled temperature

AGEING PERIOD: In little stainless-steel vats, two months in bottle.

ALCOHOL CONTENT: 13,5 %

TASTING: Intense pale yellow with reflections fading to green, intense nose with of orange peel, ripe fruits, pineapple, apple; compelling taste of honey with good acidity, and a long lingering finish.

COUPLING: Perfect aperitif, fish hors d'oeuvre, grilled fish, lobster and creamy cheese.

REVIEWS: I Vini di Veronelli 2021 86/100, Luca Maroni 2019 88/99, Vini d'Italia 2015 Gambero Rosso 2 bicchieri, I vini di Veronelli 2017



«Marea»

“Here is a message in a bottle brought by the Marea (tide)”

Without added sulphites

The wine Marea comes from our oldest tradition. It is made with the Malvasia Bianca Lunga grape variety from the Chianti area with a 4-month-long maceration and no oenological additives, not even sulphites. The message of continuity with our past gives us a wine that, with its mineral and herbal taste, recalls the white wines of the past. All without abandoning the fruity scents of the Malvasia grape that, thanks to another 8 months on its fine yeasts, acquires extraordinary complexity and a prolonged aftertaste.

PRODUCTION AREA: Hills facing east, 7 km-far from Montespertoli and 10 km-far from S.Casciano V.P.. The vineyards are in the immediate vicinity of the company headquarters.

TYPE OF SOIL: Soil made of conglomerates and calcareous gravels. Marine fossil sediments.

BOTTLES PRODUCED: 2700 bottles.

VINEPLANT BREEDING: Spurred Cordon

GRAPE VARIETIES: Malvasia lunga del chianti of over fifty-year-old vines

VINEYARD CHARACTERISTICS: they come from a vineyard close to the riverbed of the Virginio River.

HARVEST ON SALE: 2021

VINIFICATION: after a destemming without crushing the grapes and a fermentation with indigenous yeasts, the wine remains in contact with the skins of the grapes for 120 days

AGEING PERIOD: In a stainless-steel tank. 8 months on the fine yeasts, then in bottles

ALCOHOL CONTENT: 13 %

ORGANOLEPTIC CHARACTERISTICS:

Outlook: Golden yellow with amber highlights

Smell: Intense with aromatic notes of ripe apricot and chamomile tea

Taste: full, savoury with a persistent note of peach, apricot and dried fig with fresh and savoury balsamic hints. The aftertaste is persistent, warm, and harmonious, whilst the sweetness will soon come with the aging of the bottle.

COUPLINGS: Excellent with both meat and seafood dishes. Perfect with truffles and raw seafood, but also not bad with a pizza marinara

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«TERRE DI BRACCIATICA» BIANCO IGT TOSCANO

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: 2700 bottles.

VINEPLANT BREEDING: Spur Cordon

GRAPE VARIETIES: Vermentino

VINEYARD CHARACTERISTIC: the grapes come from a vineyard in the district of Casciana Terme

HARVEST ON SALE: 2022

VINIFICATION: Brief cold skin contact and fermented with controlled temperature

AGEING PERIOD: In little stainless-steel vats, two months in bottle.

ALCOHOL CONTENT: 13,5 %

TASTING:

Intense pale yellow with reflections fading to green, intense nose with of orange peel, ripe fruits, pineapple, apple; compelling taste of honey with good acidity, and a long lingering finish.

COUPLING: Perfect aperitif, fish hors d'oeuvre, grilled fish, lobster and creamy cheese.

REVIEWS: Vini d'Italia 2022 Gambero Rosso Terre di Bracciatika '18 2 bicchieri, Vini di Veronelli 2021 85/100, Luca Maroni 2019 90/99



«COLMO DI CIELO» ROSATO DI TOSCANA IGT

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: 1800 bottles.

VINEPLANT BREEDING: Spur Cordon

VINES PER HECTAR: 4000

GRAPE VARIETIES: Sangiovese

VINEYARD CHARACTERISTIC: From selected Sangiovese of Vineyard "Ingannamatti", new clonal selection. Harvest and fermentation follow the characteristic of each grape.

HARVEST ON SALE: 2021

VINIFICATION: Brief cold skin contact for 48 hours, then separation from skins and fermented with controlled temperature.

AGEING PERIOD: In little stainless-steel vats, two months in bottle.

ALCOHOL CONTENT: 13 %

TASTING: Pale pink with raspberry hues, brilliant and bright, intense nose with wild strawberry and flowers. Taste with good acidity, and a long lingering finish.

COUPLING: Perfect for aperitif, fish hors d'oeuvre, grilled fish, lobster and creamy cheese.

REVIEWS: I Vini di Veronelli 2021 87/100, Luca Maroni 2018 90/99, Vini d'Italia 2015 Gambero Rosso 1 bicchieri, I vini di Veronelli 2017

PODERE DELL'ANSELMO





«TERRE DI BRACCIATINA» ROSSO TOSCANO IGT

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: *Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P. This wine comes from our " Le Strisce di Bracciatina " vineyard planted in 2001 and from other older vineyards.*

TYPE OF SOIL: *The soil is of a clay and limestone texture.*

BOTTLES PRODUCED: *Up to 12 500 per year.*

VINEPLANT BREEDING: *Spur Cordon*

VINES PER HECTAR: *5700*

GRAPE VARIETIES: *Sangiovese and Cabernet sauvignon*

VINEYARD CHARACTERISTIC: *Sangiovese bbs11 and other selected clones together with older farm selected grapes.*

HARVEST ON SALE: *2021*

VINIFICATION: *Red traditional maceration 15 days with controlled temperature.*

AGEING PERIOD: *5 months in new French oak medium toasted barrique, 2 months in glass.*

ALCOHOL CONTENT: *15 % by vol*

TASTING: *Intense ruby red, gentle toasted note together with hint of floral iris; round taste, pleasant, balanced tannins; sweet warm finish.*

COUPLING: *Young cheeses, grilled red meat, vegetable soups, braised meat, also good with fish and fish pasta or risotto.*

REVIEWS: *I Vini d'Italia Espresso 2015 15,5/20, I Vini di Veronelli 2015 87/100, X selezione vini toscana "diploma D'onore" top 100, Veronelli 2017, Winehunter red, Vini d'Italia Gambero Rosso 2021 88/100*



«CHIANTI MONTESPERTOLI» DOCG

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: Up to 20,000 per year.

VINEPLANT BREEDING: Spur Cordon

VINES PER HECTAR: 3500 - 4500

GRAPE VARIETIES: 100% Sangiovese

VINEYARD CHARACTERISTIC: From the farm's older and newly planted vineyard.

HARVEST ON SALE: 2021

VINIFICATION: Red traditional maceration of 10 days and fermented with controlled temperature.

AGEING PERIOD: 16 months in stainless steel vats and 2 months in glass

ALCOHOL CONTENT: 14,5 % by vol

TASTING: Luminous ruby red, hints of vanilla spice, licorice, and cocoa powder, with red fruit, dry, warm on the finish, with luscious tannins.

COUPLING: Matured cheese, red grilled meat, wild game with sauté and vegetables, goose.

REVIEWS: I Vini di Veronelli 2021 89/100, Luca Maroni 2018 91/99, DWWA commended, 1 glass Vini d'Italia 2015, 1 glass Gambero Rosso Italian wine 2017, Vini Veronelli 2017



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«INGANNAMATTI» CHIANTI MONTEPERTOLI RISERVA DOCG

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: 10 000 bottles.

VINEPLANT BREEDING: Spur Cordon

VINES PER HECTAR: 4500

GRAPE VARIETIES: Sangiovese

VINEYARD CHARACTERISTIC: From selected Sangiovese of Vineyard "Ingannamatti", new clonal selection. Harvest and fermentation follow the characteristic of each grape.

HARVEST ON SALE: 2018

VINIFICATION: Red traditional maceration of 25 days and fermented with controlled temperature.

AGEING PERIOD: 12 months in French oak cask

ALCOHOL CONTENT: 15 %

TASTING: Luminous ruby red, hints of vanilla spice, licorice, and cocoa powder, with red fruit, dry, warm on the finish with luscious tannins.

COUPLING: Matured cheese, red grilled meat, wild game with sauté and vegetables, goose.

REVIEWS: I Vini di Veronelli 2021 89/100, Luca Maroni 2019 88/99, DWVA commended, 1 glass Vini d'Italia 2015, 1 glass Gambero Rosso Italian wine 2017, Vini Veronelli 2017



«PAX»

ROSSO TOSCANO IGT

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: Up to 3000 per year.

VINEPLANT BREEDING: Spur Cordon

VINES PER HECTAR: 4500

GRAPE VARIETIES: Colorino

VINEYARD CHARACTERISTIC: Planted in 1993 with prime clonal selection, coming from best Sangiovese selection.

HARVEST ON SALE: 2018

VINIFICATION: Traditional each grape is fermented on his own from 7 up to 20 days in contact with skins, depending upon the grape variety.

AGEING PERIOD: 24 months in small French oak wood barrels in underground cellar, from June 2018 lies bottled in thermo-regulated cellar.

ALCOHOL CONTENT: 16 %

TASTING: Intense ruby red, ethereal, spices like black pepper, bittersweet cocoa notes, vanilla oak; stylish, well-integrated and long-lasting tannins, spicy finish.

COUPLING: Matured cheese, red grilled meat, wild game with sauté and vegetables, goose.

REVIEWS: super three stars V94/100, Vini Veronelli 2019 winehunter red, I Vini d'Italia Espresso 2012 15/20, Luca Maroni 2017 94/99, DWWA bronze, Gambero Rosso Vini d'Italia 2021 93/100, I vini di Veronelli 2017, 96/100 Luca Maroni

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«Era Ora» ROSSO TOSCANO IGT

The tradition of the family and their knowledge and appreciation of wine along with the good position of the Estate, allow to produce long-lived wines. The Vineyard has grown directly from the property while preserving the family's structure and innovating on the one hand the productive sector and other winemaking technique. It produces about 80,000 bottles a year that are sold directly.

PRODUCTION AREA: Set on the south-east slope of the hill of Montespertoli, we are 7 km from Montespertoli and 10 km. from S. Casciano V.P.

TYPE OF SOIL: The soil is of a clay and limestone texture.

BOTTLES PRODUCED: Up to 3000 per year.

VINEPLANT BREEDING: Spur Cordon

VINES PER HECTAR: 4500

GRAPE VARIETIES: Sangiovese

VINEYARD CHARACTERISTIC: Planted in 1993 with prime clonal selection, coming from best Sangiovese selection.

HARVEST ON SALE: 2015

VINIFICATION: Traditional each grape is fermented on his own from 7 up to 20 days in contact with skins, depending upon the grape variety.

AGEING PERIOD: 24 months in small French oak 1000 lt barrels in underground cellar, from June 2018 lies bottled in thermo-regulated cellar.

ALCOHOL CONTENT: 14,5 %

TASTING: Intense ruby red, ethereal, spices like black pepper, bittersweet cocoa notes, vanilla oak; stylish, well-integrated and long-lasting tannins, spicy finish.

COUPLING: Matured cheese, red grilled meat, wild game with sauté and vegetables, goose.



«DEDICATO ALLA GIOIA» VINSANTO DEL CHIANTI DOC

Fabrizio continues the tradition of the Forconi family, who were already working in the vineyards of Montespertoli at the beginning of the 19th century. The direct cultivation of the property has preserved the typical structure of the Tuscan farm, planting new high-density vineyards aimed at obtaining reduced yields per tree. All crops follow organic farming techniques. Production of 80,000 bottles is annually sold directly.

PRODUCTION AREA: Set on an east-facing hill, 7 km from Montespertoli and 10 km from S.Casciano V.P., from the vineyards in the immediate vicinity of the company headquarters.

TYPE OF SOIL: terrain of calcareous conglomerates and gravels.

BOTTLES PRODUCED: 1000 bottles of 37,5 cl

VINEPLANT BREEDING: Spur Cordon

GRAPE VARIETIES: Malvasia, colombana and trebbiano

HARVEST ON SALE: 2012

VINIFICATION: The grapes selected by expert hands are dried on mats until the beginning of January and then after a new selection and a soft pressing they are vinified in 50 or 100 liter carats for over 5 years.

ORGANOLEPTIC CHARACTERISTICS:

Outlook: Intense straw yellow with greenish reflections.

Smell: Intense with aromatic notes accompanied by citrus peel and ripe fruit such as pineapple and apple.

Taste: Persuasive, almost sweet with a well-integrated acid vein, aftertaste

persistent with good olfactory correspondence.

COUPLING: Dessert wine that also goes very well with aged cheeses.

REVIEWS: Gambero Rosso 2015 2 bicchieri, I Vini di Veronelli 2019 90/100, Luca Maroni 2019 90/99

PODERE DELL'ANSELMO





«BRUSCOLO» OLIO DI OLIVA EXTRAVERGINE RACCOLTA 2022

PRODUCTION AREA: Located on the lateral slope of the Montespertoli hills, 7 km from Montespertoli and 10 km from S. Casciano V.P., clay-limestone soil.

ANNUAL PRODUCTION IN L. 1800

BOTTLES AVAILABLE: 2 500

VARIETY: Leccio, Frantoio, Moraiolo and others

ACIDITY: (% oleic acid by weight) 0,15

PEROXIDES QUANTITY : (meq O₂/kg) 2.10

THE WINE ESTATE :

They combine tradition and modernity, safeguarding the "roots" of the old farmhouse and also renewing their olive groves. The olives are harvested by hand and sent as quickly as possible to an oil mill equipped with modern techniques. With an extraction <28°, their oil respects the traditional Florentine spicy characteristic "olio nuovo".



Forconi Fabrizio

VIGNAIOLO IN
MONTESPERTOLI

PODERE DELL'ANSELMO



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