



KERMIT LYNCH WINE MERCHANT

PODERE CAMPRIANO

Country: Italy

Region: Tuscany

Appellation(s): Chianti Classico, Chianti Classico

Riserva, IGT Alta Valle della Greve

Producer: Elena Lapini, Luca Polga

Founded: 1924

Annual Production: 1500 cases

Farming: Organic

Website: www.poderecampriano.it



Almost all of the growers with whom we work manage “small family farms.” Then there is Podere Campriano in Greve-in-Chianti, who proves the statement more literally than just about anyone. This tight-knit Tuscan family lives in a humble farmhouse atop a small hillside of 2 hectares of Sangiovese vines. This is their little organically pampered backyard from which they craft a delicious range of Chianti Classicos in the tiny stone cellars beneath their home. It is all family, all artisanal, all natural, and all good. The only hard part is figuring out which is better: the wines, or the heaping platters of house cured salamis and prosciuttos and the local, aged pecorino cheese drizzled with their own homemade red wine must balsamico, all of which are permanent place holders at their table every single day. Thankfully one doesn’t have to choose. Unfortunately we can only import the wine.

The three Campriano red wines are traditionally made and reflective of the unique *terroir* of the Alta Greve—dark, galestro schist infused wines with bold fruit and serious depth. All are 100% Sangiovese from three different micro *terroirs* (the upper and lower slope below their home, and a third hectare across the valley with a different exposition and more limestone). Their “IGT,” the way we like our “Super Tuscans,” is a de-classified Chianti Classico from their oldest, highest altitude vines, just to diversify their range. The extreme care and focus of the Lapini family and their dedication to organic agriculture impart a unique character and spirit upon their wines. These soulful wines are, much like the family, instantly likeable. Above all, and most importantly, they are delicious to drink at table, and we can’t wait to make them a part of our daily life.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Chianti Classico	Sangiovese	Planted in 1997	Galestro (Clay and Schist)	1.46 ha
Chianti Classico Riserva	Sangiovese	Planted in 1998	Galestro	1.4 ha
IGT Alta Valle della Greve “80”	Sangiovese	Planted in 1980	Galestro (Clay and Schist), Limestone	.18 ha



PODERE CAMPRIANO (continued)

VITICULTURE / VINIFICATION

- Hand harvested
- Grapes are sorted in the vines
- Fermentation takes place in stainless steel tanks
- Neither filtered nor fined

Chianti Classico:

- Located on the lower slope below the winery, south-west exposure
- Wine ages for 7 to 8 months in a combination of 10HL Italian oak *botti* and 5-7HL *tonneaux* of 4-5 passages
- After barrel aging, wine ages in stainless steel tanks for 10 to 12 months
- Wine ages in bottle for at least 12 months before release

Chianti Classico Riserva:

- Located across the valley from the winery, north-west exposure
- Wine ages for 13 to 14 months in a combination of 10HL Italian oak *botti* and 5-7HL *tonneaux* of 4-5 passages
- After barrel aging, wine ages in stainless tanks for 12 to 14 months
- Wine ages in bottle for at least 18 months before release

IGT Alta Valle della Greve "80":

- Located on the upper slope below the winery
- Wine ages for 13 to 14 months in a combination of 10HL Italian oak *botti* and 5-7HL *tonneaux* of 4-5 passages
- After barrel aging, wine ages in stainless tanks for 12 to 14 months
- Wine ages in bottle for at least 18 months before release