



Azienda  
Agricola  
Biologica



Organic  
Farm

## "La Casa di Bricciano"

di Peter R.D. de Pentheny O' Kelly

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The Organic farm **"La Casa di Bricciano"** vineyards lie in the heart of the magnificent rolling hills of Tuscany, just to the south of Gaiole in Chianti between Siena and Florence. The beautiful countryside surrounding the farm is a patchwork of vineyards and olive groves scattered between oak and chestnut forests. This historic area is famous for its medieval castles and Chianti Classico wine. The curia of Bricciano was founded by Etruscans in 300 B.C. In 200 A.D. two Roman legionaries (Priscus and Briccius) took possession and gave their names to the area. In 1050 there was a castle built by the Lombardi of Presciano, part of the Firidolfi family. Documents indicate that la Casa di Bricciano was the bread oven for Bricciano and the Comune of Barbischio. **Other ancient documents indicate that vines and olives trees were planted around Bricciano already in the second half of the sixteenth century.**

Our vineyards are situated on the upper slopes of a hill at an average altitude of 550 metres, facing south, with spectacular views towards Siena. The geology can be described as shallow top soil with a large proportion of shale, and bedrock lying beneath. This is perfect for high quality wine production.

For many years the farm was not worked which allowed the soil to naturally reinvigorate itself. Only Organic manures are used to fertilize the vineyards. Winter barley is planted between the vines, both to absorb any excess nitrogen produced by the manure and to control the soil moisture content. It is cut and ploughed in as green roughage fertilizer. Thanks to the very careful selection of the grapes, reducing to a minimum the production per plant, we achieve the perfect ripening. The best wines are always first made in the vineyard then the winery.

**In both the vineyards and the winery only natural products are used. The 2009 collection is certified Organic.**

The 22.5 hectare farm is made up of 3.8 ha of vineyards (of which 2.30 in production, rest to plant), 4.0 ha of olives, and the remaining land forests.

**At every stage of our wine production we take personal care to ensure the highest possible standards. Our production is limited and of the very best quality. Our wines are exclusively produced from our own grapes organically cultivated.**

Two types of wine were produced up until 2005: a **"CHIANTI CLASSICO RISERVA" D.O.C.G.** (blended with 86% Sangiovese, 14% Merlot & Cabernet Sauvignon) and **"IL RITROVO" a SUPERTUSCAN I.G.T.** (Merlot and Cabernet Sauvignon blend).

From 2006 two new wines have been produced: a **"SANGIOVESE" I.G.T.** (98% Sangiovese & 2% Ancellotta) and a **"CHIANTI CLASSICO" D.O.C.G.** (80% Sangiovese, 20% Merlot & Cabernet Sauvignon).

The owner and winemaker **Peter R. D. de Pentheny O'Kelly** acquired the farm in 1990. He lives on the farm with his family and they personally run the farm with the help of **Giorgio Benvenuti**, a vine specialist.

We thank our oenologist **VITTORIO FIORE** for his contribution and friendship.

