

BORGIANNI

Borgianni is the name of a “podere” located within the vineyard of Volpaia as well as the the family name of the sharecroppers who worked the podere. The Borgianni family worked the land of the Canigiani, a noble family who owned and lived in Volpaia. We’ve given the name Borgianni to our wines because we want to recall the memory of this great family who worked this land to give us its unique fruit.



100% organically grown Sangiovese from our hillside vineyards of Radda in the Chianti Classico zone. Hand harvested from our low yielding vines trained with the with the guyot system. The grapes go through a long fermentation in stainless steel (ten days) followed by eight days resting on the skins. The wine then goes through Maloctic fermentation and aged in small French oak.