

Tenuta la Novella

Tuscany, Italy

Winemaker: Simone Zemella

Region: Chianti, Italy

Location: Greve-en-Chianti

Appellation: Toscana IGT, Chianti

Classico, Chianti Classico Riserva

**Varietals: Sangiovese, Trebbiano,
Malvasia, Moscato, Syrah**



20 year old vines, on clay and limestone soils



Hand-harvested and softly pressed.
Spontaneous fermentation with pied de cuve. No fining or filtration.



Certified Biodynamic



50% Sangiovese, 20% Trebbiano, 20%
Malvasia, 10% Moscato



Sambrena Bianco

Tenuta la Novella is located in the heart of Tuscany, between Florence and Siena, in the Chianti Classico appellation. This vast 188 hectare estate, which had been abandoned for years, has regained its lost splendor under the leadership of Simone Zimonella, becoming one of the most ambitious restoration projects in Tuscany. The 15 ha of vineyards are Certified Biodynamic, at some of the highest elevations in all of Chianti, and planted on the highly prized shist and sandstone soils of Greve. Everything produced on the estate is done by hand, nothing is industrialized.

50% Direct Pressed Sangiovese, 20% Trebbiano, 20% Malvasia , 10% Moscato
Whole cluster pressed, fermented with skins in large concrete tank. Aged for 8 months in both used large oak barrels and ceramic. No fining.