

Tenuta Di Valgiano

Tuscany, Italy

Winemaker: Laura Collobiano & Moreno Petrini

Region: Tuscany, Italy

Location: Lucca, Italy

Appellation: Colline Lucchesi



San Pietro estate in Marcigliano 250 meters above sea level



Hand-harvesting, destemming, and crushing before fermenting in small vats. Aging takes place partially in tanks and partially in barrels, over six months.



Certified Organic & Demeter Certified Biodynamic



80% Sangiovese & 20% Cabernet Sauvignon

About the Winery/Winemaker

Founded in 1992 by Laura di Collobiano and Moreno Petrini, Tenuta di Valgiano is a landmark of conscious viticulture in the Colline Lucchesi of northern Tuscany. While many producers in the 1990s were focused on modernization, Laura and Moreno looked toward the intrinsic health of the land, setting a path that would eventually redefine the region's viticultural identity. The estate has long been a pioneer of environmental stewardship. Valgiano transitioned to organic farming as early as 1997 and, by 2002, fully embraced biodynamics. Today, the estate is widely regarded as the cornerstone of the biodynamic movement in all of Tuscany, serving as a mentor and model for producers seeking to restore the biological harmony of their vineyards. The property encompasses 55 hectares, with 16 hectares of vines perched between 250 and 300 meters above sea level in the rugged foothills of the Apennines. This ten time winner of Italy highest honor for wine, the Gambera Rosso-Tre Bicchieri continues to redefine elegance and prestige in the region.

