Tenuta la Novella

Tuscany, Italy

Winemaker: Simone Zemella
Region: Chianti, Italy
Location: Greve-en-Chianti
Appellation: Toscana IGT

Greve in Chianti, Florence, Tuscany. 450–600 meters above sea level planted on primarily schist with some clay.

Spontaneous native yeast fermentation with a portion of whole bunches; no sulfites added during fermentation. Aged for 8–12 months in concrete eggs and ceramic tanks; no fining or filtration.

Certified Biodynamic

100% Syrah

About the Winery/Winemaker

Tenuta la Novella is a historic estate located in the heart of Tuscany, between Florence and Siena, in the Chianti Classico appellation. With roots dating back to the 19th century, the property has lived many lives—from a Florentine watchtower to a 16th-century convent to a Napoleonic-era farm. After years of abandonment, it was revived in 1996 by François Schneider, who spent a decade restoring the Medici-era cellars, vineyards, and olive groves. Today, the 188-hectare estate has regained its lost splendor under the leadership of Simone Zimonella, becoming one of the most ambitious restoration projects in Toscany.focuses on producing exceptional wine and olive oil, with 13.5 hectares of vines planted at some of the highest elevations in all of Chianti, and planted on the highly prized shist and sandstone soils of Greve.. Certified organic since 1996 and biodynamic since 2012, Tenuta la Novella practices sustainable, hands-on farming with no pesticides or synthetic fertilizers—crafting Chianti Classico, IGT wines, Vin Santo, and olive oil entirely by hand.