Tenuta la Novella

Tuscany, Italy

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

Sandstone soils approx. 550 meters above sea level. Yield: ~35 hl/ha. Average age of vines: 20 years old planted at 5,500 vines per hectare.

Hand-picked. Spontaneous alcholic fermentation & malolactic fermentation in stainless steel. Macerated for 30 days on skins. Aged for 18 months in large oak casks.

Certified Biodynamic

100% Sangiovese

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.