

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 about 30% whole
bunches. Aged for 8–10 months in
stainless steel, concrete eggs and
ceramic tanks on lees.



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 Tuscany. 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 schist 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.