



History

The origins of the Mannucci Droandi estate lie in farming and winemaking traditions, in practically all branches of my family. The Mannuccis were landowners in Valdarno at least from the early 19th century; from the 18th century the Droandis were definitely farmers in Carminano, including the unforgettable Lorenzo Droandi, steward of the Fattoria del Borro in Valdarno in the late 19th century, and responsible for its layout which has lasted almost until the present day. An ancestor of my maternal grandmother, Francesco Carafa, was wine merchant in Lucca more or less at the same time. Today the estate is family-run. I am the owner, assisted by my wife, Maria Grazia Mammuccini (also the daughter of farmers) and my nephews Andrea and Matteo Mammuccini. We aim for quality products and land, which is why, helped by qualified staff, we are committed to obtaining the best we can from a mixture of tradition and innovation, in order to carry forward what was built up by the generations before us.



Estate/Vineyards

The estate is divided into two main parts. The first is the Campolucci property (Latin for “field of the holy wood”), this is the location of the winery and cellars. Along with cultivated land and woods, this property has been owned by the family since 1929, when it was purchased by the grandparents Ezio Mannucci and Isabella Carafa. The original mixed cultivations of vines, olives, and cereals were replaced in about 1970 with specialized vineyards and olive groves by the father, Alberto Mario Droandi, and by the mother Matilde Mannucci. Campolucci is situated on the eastern slopes of the Chianti mountains (Chianti zone, subzone of Colli Aretini) at an altitude of 250m above sea level, on the top of a south-facing hill overlooking the ancient fortified village of Caposelvi near Mercatale Valdarno (municipality of Montevarchi, province of Arezzo). The second part of the estate is the recently-purchased Ceppetto, which consists of vineyards and olive groves planted around a large, square stone farmhouse (built in the 18th century on the ruins of an old hermitage) and surrounded by dense oak and chestnut woodland. The property is situated on the west side of the Chianti mountains (Chianti Classico zone), at 450m above sea level, on the southern slope of the hill on which the castle of Starda stands. Between these steep hills, furrowed by deep valleys, flows the Caposelvi stream, which takes its name from the village a few kilometers down. It is possible to walk from one estate to the other following the old paths along the stream. 1





Cellar

My grandfather Ezio cared deeply about the quality of his wines, and it has become a family tradition to make our own grapes into wine. With my nephew Andrea, I have looked after the cellar for over 25 years, yet until a few years ago we sold our wine unbottled; it was only in the early 90s that we decided to adopt new agronomical and enological techniques which would allow us to reach the end of the productive cycle, bottling our own wine within a few years. This meant huge investments in the vineyards (new planting systems with selected clones, and renewal of the older systems) and in the cellar (purchase of state-of-the-art enological equipment), an assessment of the effective quality potential, adoption of our productive mentality towards higher quality. But

at the end of that decade all this work enabled us at last to produce wines for bottling which conformed to our ideals and which we consider worthy of our name. I personally supervise the severe winter pruning, thinning of bunches in summer, selection of grapes first in the vineyard and later in the cellar, and the work and training of our assistants.



The Experimental Vineyard

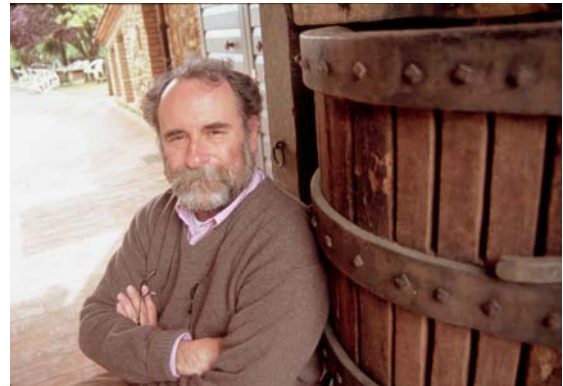
For about ten years now the estate has worked with the Arezzo Section of the Experimental Winegrowing Institute of the Ministry for Agriculture and Forestry Policy. Initially we worked on projects aiming to perfect monitoring methods and the battle against fungi and parasitic pests, like oidium and moths, and reduce the use of chemical products to a minimum in eco-compatible winegrowing. We ourselves do not use chemical fungicides, and only use organic fertilizers. Later an experimental vineyard was planted for the “Conservation of the winegrowing germoplasm in the province of Arezzo”: old vine varieties have been planted here that were once widespread in the area and are now faced with extinction. Starting with the 2000 vintage, the grapes of these vines have undergone their first micro-vinification and

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Owner Roberto Giulio Droandi with wife Maria Grazia near the old press.



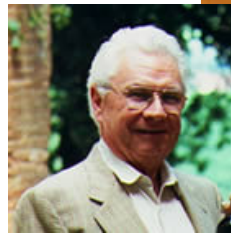
Owner Roberto Giulio Droandi



Andrea Mammuccini, cellar man



Gianfrancesco Paoletti, Consultant Oenologist as partner of Studio Giorgio Marone.

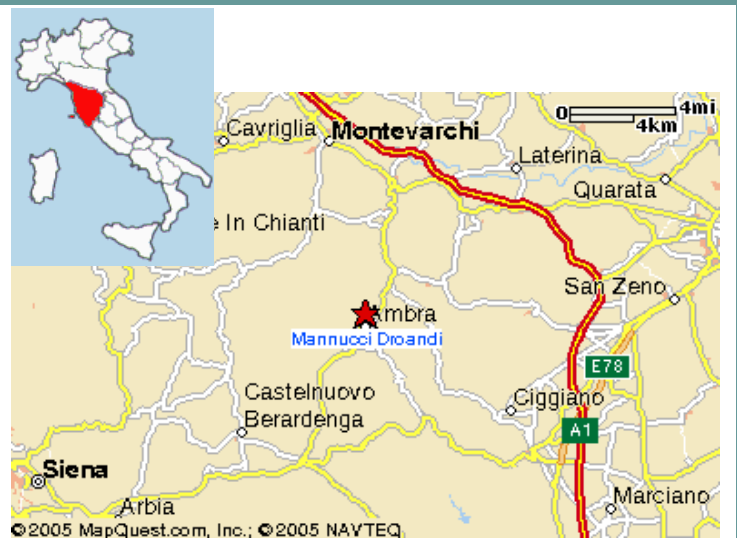


Dr. Giacomo Tachis—Winemaker Consultant

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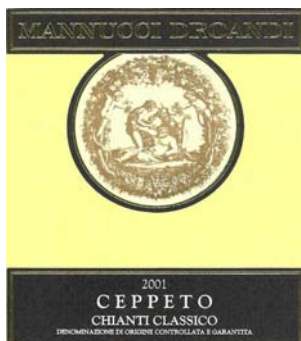
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Chianti Classico “Ceppetto” d.o.c.g.



Made with grapes from the estate of the same name for the first time in 2000, is an important wine, fully expressing the terroir of Gaiole, intensely fragrant and very well-structured, with unusually smooth balance if we bear in mind that it is practically a monovarietal Sangiovese. Because of its vocation as an emblematic product of the area we try to respect its character: a year in wood (only two-year-old barrels are used) and one in the bottles enhance its character during the maturation period.

Varietals: Sangiovese 90%, Canaiolo 5%, and Merlot 5%

Vineyard: Excellent aspect, at an average altitude of 400m above sea level: the best possible production conditions which, along with suitable agronomical choices (minimum cultivation of the land; cordon training and short spur pruning; foliage control in summer; bunch thinning; leaf thinning; and harvesting in several stages), guarantee the highest quality grapes.

Soil: Six hectares of medium-texture clayey soil, with plenty of stones.

Wine-making: The selected grapes are destemmed and gently crushed; vinification is carried out in medium-sized vats (50-100hl) with extended maceration (18-20 days) and *delestage* at intervals. Malolactic fermentation is carried out soon after devatting, a necessary step for the subsequent ageing (12 months) in French oak barriques (used for the second time). Lastly the wine completes its maturation with 12 months in the bottles.

Recommended ageing period: the wine will continue to improve in balance and smoothness for 10-12 years.

Chianti Classico Riserva “Ceppetto” d.o.c.g.



Made with grapes from the estate of the same name for the first time in 2000, is an important wine, fully expressing the terroir of Gaiole, intensely fragrant and very well-structured, with unusually smooth balance if we bear in mind that it is practically a monovarietal Sangiovese. Because of its vocation as an emblematic product of the area we try to respect its character: a year in wood (only two-year-old barrels are used) and one in the bottles enhance its character during the maturation period. In the best vintages we produce also a particular cuvee of “Ceppetto” Riserva Chianti Classico d.o.c.g.

Varietals: Sangiovese 90%, Merlot 10%

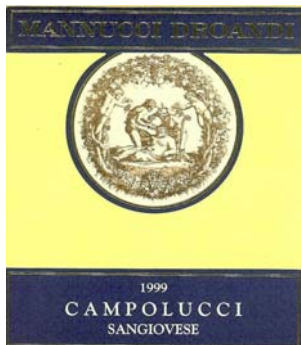
Vineyard: Excellent aspect, at an average altitude of 400m above sea level: the best possible production conditions which, along with suitable agronomical choices (minimum cultivation of the land; cordon training and short spur pruning; foliage control in summer; bunch thinning; leaf thinning; and harvesting in several stages), guarantee the highest quality grapes.

Soil: Six hectares of medium-texture clayey soil, with plenty of stones.

Wine-making: The selected grapes are destemmed and gently crushed; vinification is carried out in medium-sized vats (50-100hl) with extended maceration (20 days) and *delestage* at intervals. Malolactic fermentation is carried out soon after devatting, a necessary step for the subsequent ageing (12 months) in French oak barriques (a few of which are new, and the rest used for the second time). Lastly the wine completes its maturation with 12 months in the bottles.

Recommended ageing period: the wine will continue to improve in balance and smoothness for 10-12 years.

Sangiovese “Campolucci” i.g.t.



Made with grapes from the estate of the same name and is a challenging wine obtained from a complex blend, rich in aromas and weighty, yet stylish at the same time. Strongly evocative of its land of origin: the sunny hills of Tuscany.

Varietals: Sangiovese 80%, Cabernet 10%, Merlot 10%

Vineyard: Excellent aspect, at an average altitude of 250m above sea level: the best possible production conditions which, along with suitable agronomical choices (minimal cultivation of the land; cordon training and short spur pruning; foliage control in the summer; bunch thinning; leaf thinning; and harvesting in several stages), guarantee the highest quality grapes.

Soil: Six and a half hectares of medium-texture alluvial, sandy and silty soil.

Wine-making: The selected grapes are destemmed and gently crushed; vinification is carried out in medium-sized vats (50-100hl) with extended maceration (20 days) with extended maceration (18-20 days) and *delestage* at intervals. Malolactic fermentation is carried out soon after devatting, a necessary step for the subsequent ageing (12 months) in French oak barriques (30% new). Lastly the wine completes its maturation with 12 months in the bottles.

Recommended ageing period: the wine will continue to improve in balance and smoothness for 12-15 years.