

Azienda Agraria IL GREPPO



IL GREPPO

Farm "il Greppo" of Parigi family

THE FIRM

"Il Greppo" is located in the south part of Siena, close to Montepulciano and not far from other historical towns like Arezzo, Pienza, Cortona and Assisi. The farmhouse, completely restored in high standard, is situated in a beautiful and quite Tuscan countryside surrounded by round hills with olive trees and vineyards.

The vocation of the farm is not limited to a careful selection in the vineyard but goes towards research into production, in absolute respect of product quality, make the product unique for its elegance and charm. The proper use of technology at the service of tradition is evident in the ageing cellars, where barrels (25 to 100 hl) and oak barrels for aging masterfully combine the best selection of Sangiovese grapes used to produce.

THE HEART OF WINERY



Parigi family, owner of the farm

Romano Parigi, agronomist, and his wife Lia, a retired teacher, bought the property in 1963 and created the actual Estate. Their sons Luigi and Paolo both work in the farm.

THE WINERY



They found traces of farm Greppo, part of the Royal Farm Bettolle, since the seventeenth century.

The history of the farm is actually much older. These lands were in fact part of the large properties of the Medici Family of Florence and were organized in the form of farms managed by the "desk of the Royal Possessions" meaning of 'state apparatus who edited the interests of the Princely House.

At the beginning of the second half of 1600 Ferdinando II de 'Medici decided to sell its four best farms Order of the Knights of St. Stephen.

Hence the use of the cross at St. Stephen's' inside of our company logo. The shell and coral, which form the crown and the branches represent the origin instead of soil Greppo land, dating from the Late Pliocene, when these lands were in fact seabed covered in corals and sediments.

THE QUALITY

To get a superior wine the Parigi family starts from the vineyard by using eco-compatible treatments, traps with pheromones, by thinning out the bunches, then they proceed in the cellar with a modern and innovative equipment such as the "Ganimede" patented tanks and the traditional wooden tuns, where the temperature is electronically controlled.

Last but not least, they complete the ageing in French oak, Slavonia oak and European mixed oak barrels and barriques, in order to obtain a strong wine, spicy but rounded, delicate, fruity, pleasant but above all unique.

They would like to export our products into your country and therefore we kindly ask you to confirm your address, in order to be able to send you a sampling of our production, free of charge.

THE VINES

Farm Il Greppo has Sangiovese (or Prugnolo gentile), Canaiolo nero, Mammolo, Colorino, Merlot, Cabernet Sauvignon, Trebbiano, Malvasia, Vermentino, Grechetto.

Sangiovese

Sangiovese is a red Italian wine grape variety whose name derives from the Latin "*sanguis Jovis*", the blood of Jove. Though it is the grape of most of central Italy from Romagna down to Lazio, Campania and Sicily, outside Italy it is most famous as the main component of the blend Chianti, Carmignano, Vino Nobile di Montepulciano and Morellino di Scansano, although it can also be used to make varietal wines such as Brunello di Montalcino, Rosso di Montalcino or Sangiovese di Romagna, as well as modern "Super Tuscan" wines like Tignanello.

Canaiolo nero

This red grape is grown all over central Italy, yet has declined in popularity over the years. Its requirement of warm autumns and low yields has dissuaded many growers.

Minor grape grown in the Tuscany region of northern Italy. Red wine from this variety is often used for blending with Sangiovese Grosso in some of the Chianti range of red wines. Is also an ingredient in other local blends.

DOCG VINO NOBILE DI MONTEPULCIANO

The famous wine "Nobile di Montepulciano" is considered "the king of the Italian wines" by poetry Francesco Redi.

Vino Nobile di Montepulciano is a red wine with "Denominazione di Origine Controllata e Garantita" status produced in the vineyards surrounding the town of Montepulciano. The wine is made primarily from the Sangiovese grapes (known locally as Prugnolo gentile), minimum 70%, blended with Canaiolo Nero (10%-20%) and small amounts of other local varieties such as Mammolo. The wine is aged in oak barrels for 2 years; three years if it is a "riserva".

WHERE IS IL GREPPO?



Il Greppo is situated in Abbadia di Montepulciano, Siena province, in Tuscany region.

Abbadia di Montepulciano is located in the south part of Siena, not far from other historical towns like Arezzo, Pienza, Cortona and Assisi, and close to Montepulciano, the town of famous wine "Nobile di Montepulciano", considered "the king of the Italian wines" by poetry Francesco Redi.

Montepulciano is a medieval and Renaissance hill town in the province of Siena. The main street of Montepulciano stretches for 1.5 kilometres from the "Porta al Prato" to the "Piazza Grande" at the top of the hill. The city is renowned for its walkable, car-free nature.

REFERENCES

Reviewed as fine wine in: "Guida oro. I vini di Veronelli 2011" (Golden Guide. The wines of Veronelli) by Veronelli, "Annuario dei migliori vini italiani 2011" (Yearbook of the best Italian wines) by Luca Maroni.

Winner of "Menzione speciale" (special mention) and "Diploma di merito" (merit badge) in "VIII Selezione dei Vini di Toscana" (Selection wines of Tuscany).

IL GREPPO WINES

DOCG Vino Nobile di Montepulciano Riserva

Barrel red wine
Sangiovese (Prugnolo gentile) 100%



DOCG Vino Nobile di Montepulciano

Barrel red wine
Sangiovese (Prugnolo gentile) 100%



DOC Rosso di Montepulciano

Barrel red wine
Sangiovese (Prugnolo gentile) 100%



Chianti DOCG

Barrel red wine
Sangiovese (Prugnolo gentile) 95%
Canaiole nero 5%



Il Greppino

Red wine
I.G.T. Toscana
Sangiovese (Prugnolo gentile) 90%
Canaiole nero 10%



Bianco di Toscana

White wine
I.G.T. Toscana
Trebiano 40%
Malvasia 40%
Grechetto and Vermentino 20%

