

FALTOGNANO

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Chianti Montalbano

Tuscany

## FATTORIA DI FALTOGNANO

“Much happiness comes to men who have the fortune to be born where wine is good”, wrote Leonardo da Vinci of his hometown (His surname means “from Vinci”). He may well have made this statement tasting the wine of Roberto Comparini’s ancestors, the Comparini Bardzky family, whose ownership of this estate dates back to around 1,000 AD.

The winery of Fattoria di Faltognano sits high up on the slopes of the Monte Albano, between Florence and Pisa, surrounded by its many olive groves and looking down on the town of Vinci and the Arno River valley. On clear days, one can see Pisa, Livorno and the Tyrrhenian Sea. During WWII, German officers occupied the Faltognano villa to take advantage of this view for surveillance purposes. The vineyards lie downhill from the winery, closer to the town of Vinci, where the sandstone and calcareous soil of the slopes blends with the sandy clay of the lower Arno plain. The uniqueness of the Faltognano property lies in the continuity of its ownership and traditions. The vines and olive trees have been grafted and replanted, generation after generation, from the estate’s own stock and by the estates own workers, whose families have also lived here for generations. They can therefore be considered uniquely acclimated to the microclimate of Faltognano. Wine has been made here for centuries, but never bottled until Roberto Comparini decided it was time to let the world know the uniqueness of his property through his olive oil and wines. To this end, many important changes were made in the vineyards (the density from 3,000 vines per hectare, considerably dense for old plantings, was and is moved to as high as 5,000 vines per hectare) and in the cellar acquiring technologically up to dated equipment.

Fattoria di Faltognano has 18,000 olive trees covering 62 hectares (155 acres). Up until a few years ago the estate had its own mill for the olives, but the difficulty of finding properly trained manpower, a major problem in the Tuscan countryside, forced the owners to dismantle it. Now, under the direction of Roberto Bardzky Comparini, who is striving to make the products of Faltognano known beyond the Montalbano region, a new, modern mill will start to “frangere” the olives of Faltognano in October 2005.

**Below:** The historic villa of Faltognano, which during the Second World War, was inhabited by the Germans to take advantage of the view it offered of the entire valley of the Arno River. It is now used as a part-time residence by members of the Bardzky family, but is very well maintained.



**Above:** The view from the Fattoria di Faltognano is absolutely breath-taking! This photograph looks down to the bottom of the mountain, at the historic, medieval village of Vinci, within whose commune the great artist and inventor Leonardo da Vinci was born.



*Fattoria di Fallognano*

TENUTE DELLA NOBIL CASA COMPARINI BARZKY

SITO IN COSTRUZIONE

ESPOSIZIONE INTERNAZIONALE DI TORINO 1902





Leonardo  
da Vinci







# FATTORIA DI FALTOGNANO

<b>Property Name:</b>	Fattoria di Faltognano	<b>Region:</b>	Tuscany	<b>Total size:</b>	180 ha. (543 acres)
<b>Established:</b>	ca. 1000 AD	<b>Province:</b>	Florence	<b>Total vineyards:</b>	19 ha (47 acres)
<b>Township:</b>	Vinci	<b>Wine area:</b>	Chianti Montalbano	<b>Years planted:</b>	1969
<b>Owner's name:</b>	Roberto Bardzky Comparini	<b>Oenologist:</b>	Francesco Bartoletti	<b>Re-planting:</b>	1985-95 – ongoing process
<b>Tot. Production:</b>	85,000 liters	<b>Agronomist:</b>	Domenico Tancredi	<b>Soil:</b>	Sandy clay w/ calcareous sandstone
<b>Territory &amp; Locality:</b>	Gentle slopes	<b>Gen. Manager:</b>	Roberto Comparini	<b>Yield x vine:</b>	1 Kg
<b>Elevation:</b>	200m (650 ft.) asl	<b>Cellar Capacity:</b>	2750 hl	<b>Density:</b>	3-5,000 vines/ha
<b>First Traded:</b>	1800	<b>Wood:</b>	200 hl	<b>Training:</b>	Spurred cordon & "a cristo"
<b>Agriturismo:</b>	Yes			<b>Harvesting:</b>	By hand

**Extra Virgin Olive Oil Acidity: below 0.25%**  
**Olive varieties: Mostly Moraiolo, Frantoio & Leccino**

- Notes:** - One of the most unique facets of Faltognano is the "patrimony" of their olives and vines. For generations all grafting of plants have occurred within their property, creating singular clones perfectly adapted to their soil and climate.
- The vineyards are harvested one at a time and fermented separately, due to the varying altitudes and ripening periods.
- The entire mountainside on which Fattoria di Faltognano is located faces due south.
- "A Cristo" is a traditional training system of the area in which two vines are trained up a tee-shaped pole, crossing over at the horizontal piece and then extending outward, thus resembling Christ on the cross.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION &amp; AGING</u>	<u>GRAPES</u>	<u>AVG. PRODUCTION</u>
<b>CHIANTI MONTALBANO</b> 12.5% Alc./Vol.	<b>CHIANTI MONTALBANO DOCG</b> The harvested grapes are placed in small baskets and transported to the cellars. After destemming and crushing, the must is fermented in temperature-controlled stainless steel for 30 days, punching down the cap twice daily. The following July, the wine is raked, bottled and released for sale about one year following the harvest.	95% Sangiovese 5% Canaiolo & Malvasia Nera	40,000 btl.
<b>CHIANTI MONTALBANO RISERVA "I COMPARINI"</b> 13.5% Alc./Vol.	<b>CHIANTI MONTALBANO RISERVA DOCG</b> The harvested grapes are placed in small baskets and transported to the cellars. After destemming and crushing, the must is fermented in temperature-controlled stainless steel for 30 days, punching down the cap twice daily. The wine is then transferred into 30 hl. casks, where the malolactic fermentation takes place and it is then aged for 2 years. It then is settled in cement tanks for 3 months before bottling. The bottles are kept in Faltognano's cellars for a minimum of six months before its release to market.	80% Sangiovese 15% Canaiolo 5% Malvasia Nera	5,000 btl.
<b>"MERIZZO"</b> 14% Alc./Vol.	<b>ROSSO TOSCANA IGT</b> Grapes are destemmed, soft-pressed and go through both alcoholic and malolactic fermentation in large wooden tuns. The wine is then transferred to French tonneaux where it ages for 12-18 months. After bottling, the wine is kept on the property for a minimum of 6 months rest before its release.	40% Cabernet Sauvignon 30% Merlot 20% Malvasia Nera 10% Pinot Nero	5000 btl.
<b>"POGGIO DEL FURIA"</b> 14% Alc./Vol.	<b>ROSSO TOSCANA IGT</b> The alcoholic and malolactic fermentation is carried out in 35hl wooden casks shaped as truncated cones. The wine is then transferred to French tonneaux and barriques where it ages for 15-18 months. After bottling, the wine is kept on the property for a minimum of 6 months rest before its release.	45% Merlot 45% Syrah 10% Sangiovese	2,600 btl.

**For information, call: Paolo Boselli -Tel (718) 263-4094 - fax (718)263-4409 – Oct. 15, 2007**



TENUTE DELLA NOBIL CASA  
COMPARINI BARDZKY

*Fattoria  
di  
Faltognano*

**CHIANTI**  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA



TENUTE DELLA NOBIL CASA  
COMPARINI BARDZKY

**FATTORIA DI  
FALTOGNANO**

2002

**CHIANTI  
MONTALBANO**

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA



TENUTE DELLA NOBIL CASA  
COMPARINI BARDZKY

**FATTORIA DI  
FALTOGNANO**

2001

*Riserva  
di Comparini*

**CHIANTI  
MONTALBANO**

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA



TENUTE DELLA NOBIL CASA  
COMPARINI BARDZKY

**FATTORIA DI  
FALTOGNANO**

**MERIZZO**  
ROSSO DI TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA



TENUTE DELLA NOBIL CASA  
COMPARINI BARDZKY

**FATTORIA DI  
FALTOGNANO**

2001

*Poggio  
del Furia*

ROSSO

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

FATTORIA DI  
FALTOGNANO



*Poggio  
del Furta*



FATTORIA DI  
FALTOGNANO



*Poggio  
del Furi*

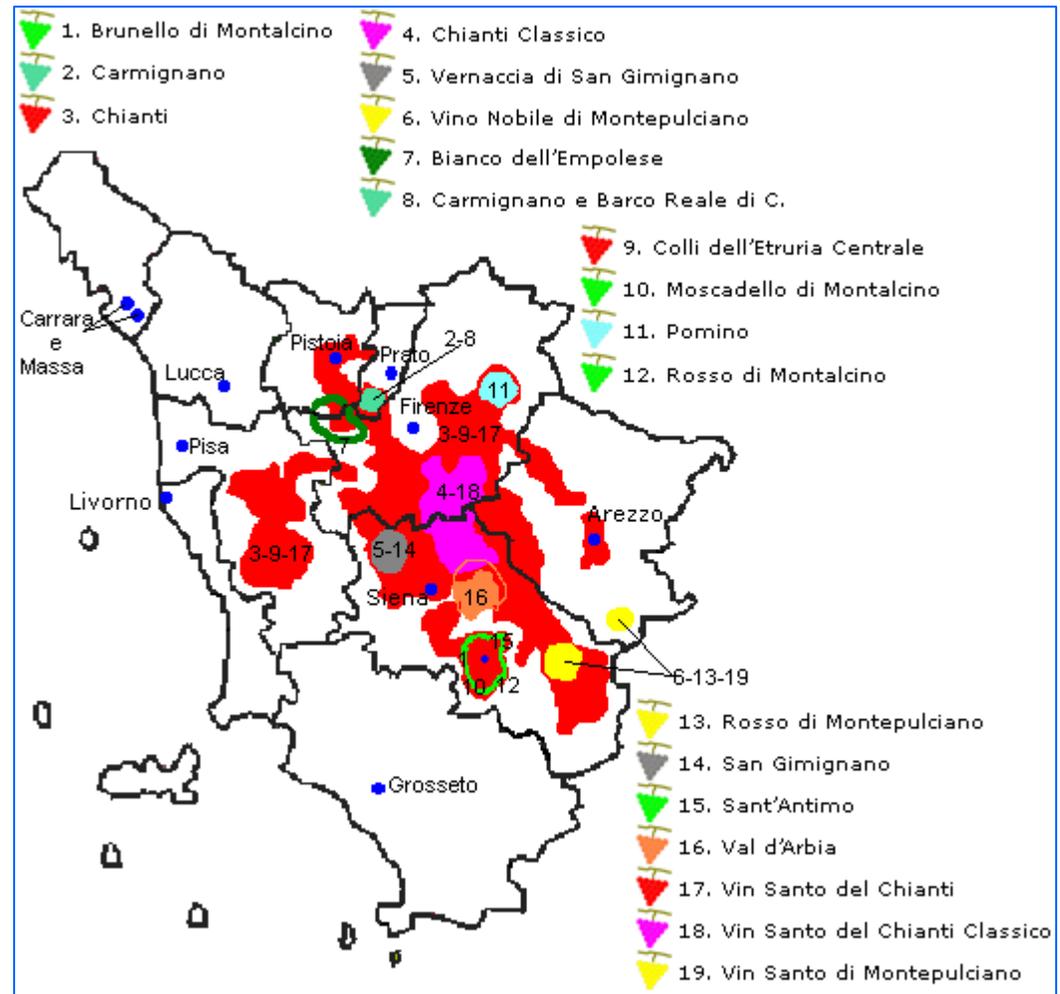


**TUSCANY**

## TUSCANY wine zone map

**Chianti Montalbano  
wine zone is a small  
area in Florence  
Province bordering with  
Pistoia and Prato  
provinces.**

**We give credit for this wine  
zone map of Tuscany to  
<http://www.lavinium.com>**





To see all the details that are visible on the screen, use the "Print" link next to the map.

