

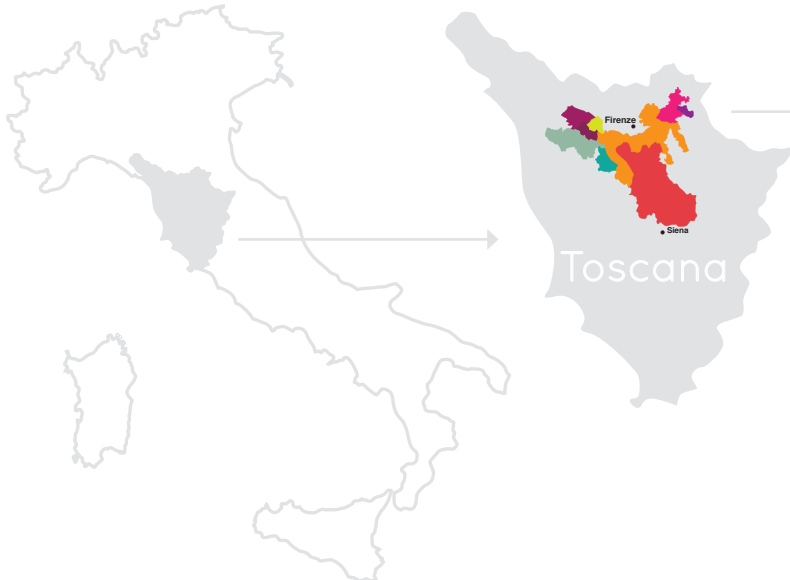
FATTORIA SAN MICHELE A TORRI



Fattoria San Michele a Torri is located in the heart of Chianti, around 15 km from Florence. It takes its name from the village in which it stands, on a beautiful hill at the gates of Florence, from which you can admire the wonderful Tuscan landscape full of vineyards, olive groves and woods. It covers 600 hectares of lands (1482,63 acres), 65 hectares (160 acres) of vineyard, 65 hectares (160 acres) of olive three groves, 40 hectares (100 acres) of cereals and legumes cultivations, an area dedicated to our Cinta Senese breed pork (they live free range within the property) and woodland.

Paolo Nocentini, the current owner of the company, has given new impetus and development to the traditional agricultural activity, expanding and renewing the cultivations and directing it to the biological production of typical Tuscan products.

The estate is located between two important regions of wine production: **Chianti Colli Fiorentini** (50 hectares - 123 acres of vineyard) and **Chianti Classico** (15 hectares - 37 acres of vineyard). The wine production is excellent here, and we obtain very perfumed, velvety and strong character wines.



FATTORIA
SAN MICHELE A TORRI



THE WINE...

We have always produced **Chianti Classico DOCG**, **Chianti Colli Fiorentini DOCG** and **IGT Toscana** wine. The most important grape variety we cultivate is Sangiovese, but we also have small vineyard of complementary grapes like Canaiolo, Colorino, Ciliegiolo, Montepulciano, Malvasia Rossa and also with the grapes like Trebbiano, San Colombano and Malvasia Bianca. In the past years we introduced more international grape varieties like Cabernet Sauvignon, Merlot, Chardonnay, Petit Manseng and Pinot Bianco. These grape varieties cover small lands though. The planting density is high (5000-7000 plants for hectare) with a grape production for plant of 1-1.5 kg.

Production:

- Chianti Colli Fiorentini DOCG 200.000 bottles
- Chianti Classico DOCG 75.000 bottles
- IGT Toscana 50.000 bottles

Our wines are fruity wines and modern, with a clear and round taste by giving value to our traditional grape variety. After the fermentation in steel and cement tanks, the DOCG wine finishes inside typical oak barrels of 25 and some IGT wines in Barriques and Tonneaux.





THE EVO OIL...

Extra virgin olive oil is undoubtedly a symbolic product of Tuscan agriculture. We currently cultivate around 20,000 olive trees. Among these, the most important variety is **Frantoio** but we also have plants of **Moraiolo**, **Leccino**, **Maurino** and **Rosselleino Cerretano**. The olive groves extend over 65 hectares at heights between 150 and 300 meters above sea level on lands highly suited to the olive tree. Since 2017 we have an oil mill that allows us to better organize the **pressing**, one of the most important stages of oil production. Our oil mill is one of the most modern on the market. Is designed to produce oils of the highest quality, fruity, spicy and with a high polyphenol content. The annual production is about 20,000 kg of Extra Virgin Olive Oil.

LAUDEMIO

The "Laudemio" organic Extra Virgin Olive Oil is our flagship.

It's an oil with a complex, fresh taste with herbaceous notes supported by a very pleasant spiciness and a final bitter note that enhances its taste. It is appreciated for its great freshness, complexity and harmony. Packaged in 500 ml bottles.

EXTRA VIRGIN OLIVE OIL

The taste is harmonious, enveloping, stands out a sensation of freshness reminiscent of the olive, with notes of artichoke and bitter almond.

Packaged in 500 ml bottles, 3 lt and 5 lt cans.





ORGANIC...

Since 1993 the company has been certified organic.

We believe that the **use of only natural products, respect for biological balances and biodiversity** are the basis of an agriculture that respects the environment and people and is able to produce the highest quality food: **healthy, guaranteed and certified.**

Preferring the purchase of organic food and products with a low environmental impact is a conscious choice for a sustainable future.

For us, organic does not just mean respecting a production specification, it is our company philosophy. Since 2007 we have a photovoltaic system for the production of electricity and since 2011 a biomass boiler. Both meet the needs of the whole company.

The organic certification body is the Consortium for the Control of Organic Products based in Bologna.





CINTA SENESE DOP...

Cinta Senese is an Italian pork breed bred already in ancient times.

For about 25 years, some Tuscan breeders have rediscovered and enhanced these animals appreciated for the high quality of their meats. Since 2012, the Cinta Senese DOP has been recognized by the European Community.

It is a rustic breed characterized by a pink band that surrounds the pig's chest, hence the name "Cinta". **Our animals are bred in a semi-wild state in woods** where the presence of **oaks, holm oaks, olives** and **arbutus** dominates, they constitute their main food. **Grass** and **simple cereals** such as **barley, corn** and **field bean** are integrated to this.

Luca Magazzini, the pork butcher of the farm, is the person in charge who personally supervises the processing of the meats and the cured meats for which we use only animals from our farm. The high quality and craftsmanship allow us to obtain excellent cured meats. Some of our specialties are 24 month cured ham, air dried fillet and capocollo, a very delicate crumb...



Cinta Senese D.O.P.





OTHER PRODUCES...

It's been a while since, in addition to wine, extra virgin olive oil and salami from Cinta Senese DOP porks, we added other small productions like: **eggs** (from our hens raised on the ground outdoors), **vegetables** from our garden, **ancient grain bread**, **legumes**, **honey**, **compotes**, **spelt**, **flours** etc ... These products have expanded the range of produces to offer to our customers while maintaining high quality and Tuscan tradition.





TOUR & TASTINGS... AT THE FARM

What drives us is love for the environment, passion and pleasure for good and well done things and **we want to share all of it with you!** This is why we organize tours and tastings of our products at our beautiful farm. During the tour, in addition to a presentation of our activities and philosophy, we show step by step all the stages of wine and olive oil production. We visit both the cellars with oak barrels and the orciaia where we keep our Extra Virgin Olive Oil and then... **we taste!**

Languages: Italian, English, French, Spanish, Portuguese, German. **Booking is required ph. +39 055769183.**





How do you get from a single grape to wine?

Tasting € 15,00 per person

- 1 Chianti Colli Fiorentini
- 1 Chianti Classico
- 1 IGT red wine
- Taste of Cinta Senese Dop pork cold cuts
- Bruschetta with "Laudemio" Extra Virgin Olive Oil



Chianti Classico Experience...

Tasting € 25,00 per person

- 2 Riserva wines: Chianti Colli Fiorentini, Chianti Classico
- Supertuscan
- Taste of Cinta Senese Dop pork cold cuts
- Bruschetta with "Laudemio" Extra Virgin Olive Oil
- Pecorino cheese selection with honey or compote
- Eggs from our hens raised outdoors



Relax in the vineyard...

Pic-nic in the vineyard € 40,00 per person (min. 10 pax)

The clients will be provided with all the equipment and:

- Chianti Colli Fiorentini wine
- Cinta Senese Dop pork cold cuts
- Bruschetta with "Laudemio" Extra Virgin Olive Oil
- Pecorino cheese selection with honey or compote

In case of rain the pic-nic will be organized in the cellar.



Lunch in Chianti...

Tasting € 32,00 per person

- 2 Riserva wines: Chianti Colli Fiorentini, Chianti Classico
- Supertuscan
- Taste of Cinta Senese Dop pork cold cuts
- Bruschetta with "Laudemio" Extra Virgin Olive Oil
- Pecorino cheese selection with honey or compote
- Seasonal first course



Cooking Class...

Tuscan cooking course led by a Chef to learn about the ingredients and flavors of our cuisine (duration 3 hours with tasting).

Max 15 persons.

- Price for 2 people: € 150.00 per person
- For groups up to 15 people: € 100.00 per person
- Children 6-12 years: € 50.00 per person



PASTA MAKING... IN FLORENCE

Pasta Factory via de' Rustici 6/r Firenze Ph. +39 055289009

We organize **MAKING PASTA LESSONS** at our pasta factory in Florence. We give a demonstration and we explain to the groups how we produce our own pasta of durum wheat flour. We show the process of making pasta with the traditional method of compression, by using restored ancient machines. The visit lasts about an hour, on top of which you may taste our Chianti wine and our extra virgin olive oil on our bread made with flour of our grain. At the end of the visit the Pasta produced is offered to the participants to carry home.

Max 10 people per group.

Cost per person is € 8.00.





OUR RESTAURANT...

"San Michele all'Arco" Restaurant

Via dell'Oriuolo 1/r – Firenze Tel. 055245626

www.sanmicheleallarco.it - info@sanmicheleallarco.it

In August 2012 we opened a small restaurant under the Arch of San Pierino, in the center of Florence, 200 meters from the Duomo. The owner of the farm, the **Knight of Labor Paolo Nocentini**, explained the opening of the restaurant:

Why? To find a direct outlet to the products of the Farm, to give a more authentic realization of traditional Florentine dishes. We try to use the products of Fattoria San Michele a Torri in the largest possible part: wine, oil, Cinta Senese Dop salami, Cinta Senese Dop ham, fresh pasta from our laboratory, fresh meat from our Cinta Senese breed of porks, bread made with the wheat of our fields and some minor products like seasonal vegetables from our garden etc ... Last but not least because we have found a place available under the Arch of San Pierino. This place has a special charm, do not ask us why, this vault of ancient trippai inspires us. We hope to do something good.

Paolo Nocentini



OUR DISHES...

Our dishes are mainly made with the products of our farm **Fattoria San Michele a Torri**, organic since 1993.

The cured meats and pork used to make our dishes are **Cinta Senese DOP** and they come from animals raised in our forest.

Our extra virgin olive oil "**Laudemio**" served on the tables, is produced with our Frantoio, Moraiolo and Leccino olives. All our dishes, in the kitchen, are made with our organic entry level extra virgin olive oil.

We even produce **fresh, simple and stuffed, pasta!** It's made at our **Laboratorio** Via dei Rustici 6 / r in Florence. It's durum wheat semolina pasta produced with the help of ancient machines restored according to the traditional compression method. On our tables come many other of our products such as: an excellent traditional **bread**, with an intense flavor, produced with our organic flour, **honey, chickpeas, spelt, eggs** of our hens raised in the open air (mainly used for our omelettes) and **seasonal products from the vegetable garden**: costoluti tomatoes, zucchini, salad, cabbage, broccoli, fennels, leeks, yellow pumpkins, peppers, eggplants etc ...

The restaurant is open every day for lunch and dinner (Closing: Monday for lunch).

From 10 to 12 am and from 4 to 6 pm it is possible to organize also tastings of wines and Cinta Senese cold cuts.





OUR STORES...

San Michele a Torri store at the farm

via San Michele, 36 - 50018 - Scandicci - Firenze (Italia) - Tel. 055 769111 - Fax. 055 769191

www.fattoriasanmichele.it - info@fattoriasanmichele.it

Open: Mon - Sat 9 am - 7 pm / Sunday only on reservation

San Michele a Torri Store

via dell'Agnolo 101/r

50122 Firenze

Tel. 055 2001926

Open:

Monday

3.30 - 7.30 pm

Tuesday - Saturday

10.30 am - 1 pm / 3.30 - 7.30 pm

San Michele all'Arco Restaurant

via dell'Oriuolo 1/r

50122 Firenze

Tel. 055 245626

www.sanmicheleallarco.it
info@sanmicheleallarco.it

Open:

Monday

6.30 - 11 pm

Tuesday - Sunday

11.30 am - 3 pm / 6.30 - 11 pm

Fresh Pasta Laboratory San Michele a Torri

via dei Rustici 6/r

50122 Firenze

Tel. 055 289009

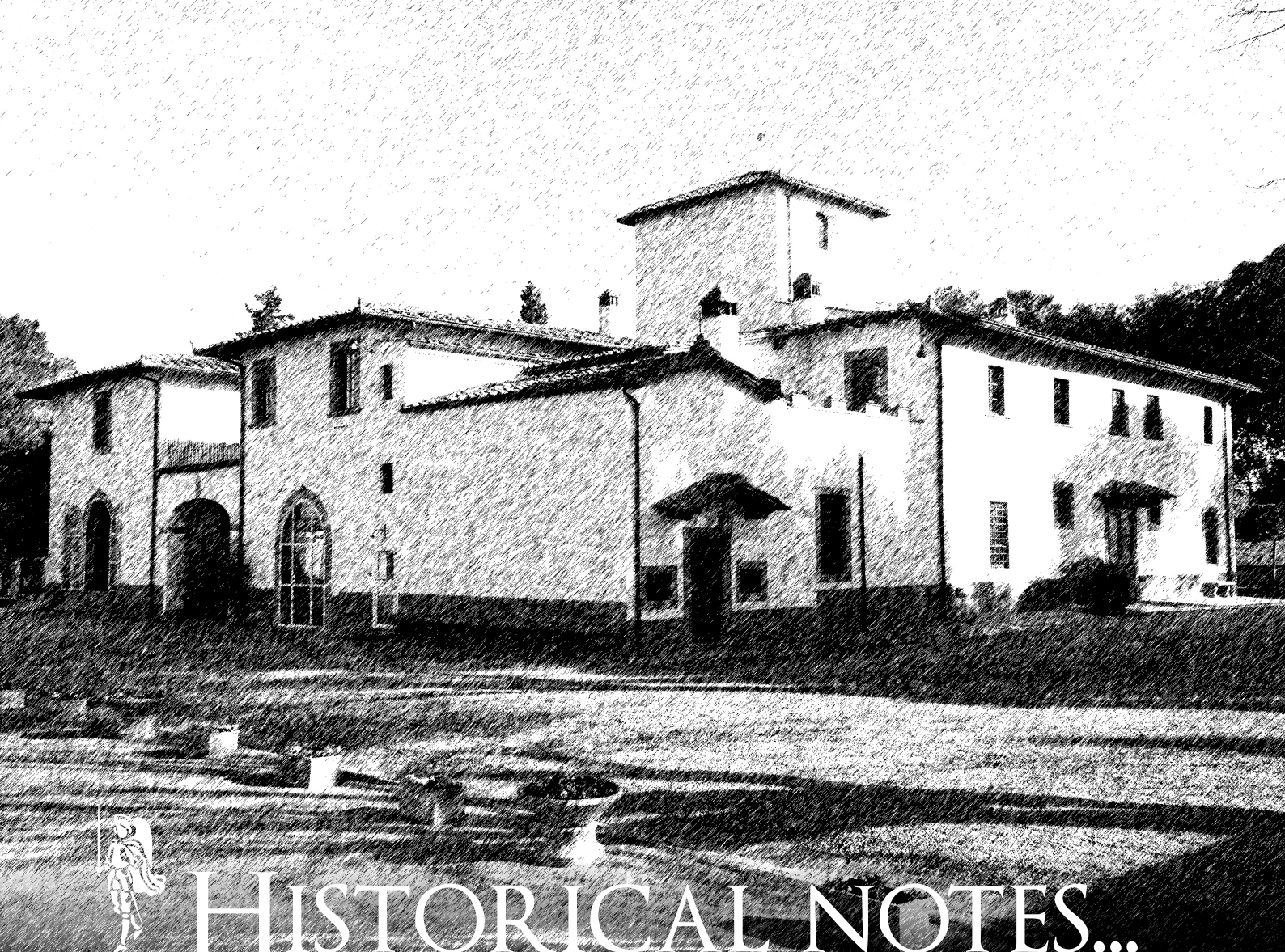
Open:

Monday

4 - 8 pm

Tuesday - Saturday

8 am - 8 pm



The name of the village San Michele a Torri comes from the castle of "Torri", a defensive medieval building that rose up on the hill of San Michele. There are only few traces left of the castle today, Castruccio Castracani, lord of Lucca, had it destroyed in 1324.

Fattoria San Michele a Torri has a long story and it's been continuously evolving during the centuries, from an ancient medieval villa to an organic farm.

Traces of this building have been found in papers dated back 1535 and it's certain that in the 1800 it was a quite important center of production.

During the centuries the farm went through several renovations. The cellars with the brick cross vaults, the eighteenth century chapel, the neo gothic spring prove these improvements.

The farm was completely restored in 1822 but damaged again during World War II.

It was at the center of a bitter battle "la battaglia di San Michele a Torri" the 30th July 1944. The hills where the farm is situated, were the last German bastion before the city of Florence. The New Zealand troops and the German ones faced each other for one week during which several people lost their lives.

During the battle all the population of San Michele a Torri took shelter in the farm cellar. Almost 120 people hid between the barrels believing it to be the safest place.

The "San Michele day" is celebrated every year the 30th of July, in memory of the New Zealand soldiers who lost their lives in the battle.

After the war the farm was restored again always respecting its original style and elegance.