

# Bedford Uncorked!

Pressing News About Our Fine Italian Wines - June 2008



Video interviews on [winesfrombedford.com](http://winesfrombedford.com)

## Fattoria Le Sorgenti

We begin our series of video interviews shot in Italy with filmmaker Francisco Fagan with a focus on Fattoria Le Sorgenti and the wonderful wines of the Colli Fiorentini area.

**[Watch the video interview here!](#)**

Despite its unique location this very interesting appellation is still somewhat unknown in the U.S.: Colli Fiorentini lies just a few miles south of America's favorite Italian city - Florence - and it has been home to the Ferrari family since 1959.

We have asked Gabriele Ferrari to give us a few pointers on the beautiful villa and its products.

### History

The original estate dates back to the 1300s whereas the villa was built by Cosimo Bardi in 1585. The Bardi family maintained propriety until 1885 when the Pillori family bought it and renamed it "Fattoria Le Sorgenti" or "Estate of the Springs" because of the three ancient springs located on the property, all of which are still active today.

The Ferrari family purchased Fattoria Le Sorgenti in 1959 and I started managing it in 1974.



Fattoria Le Sorgenti in Bagno a Ripoli (Florence)

### Winemaking

From the beginning I wanted to focus on the traditional Tuscan varietals like Sangiovese and Trebbiano but also experiment with international varietals like Cabernet, Merlot, Chardonnay, and Sauvignon Blanc that I thought were well suited for our diverse terrain.

In fact, Le Sorgenti's 40 acres of vines are located in as many as 8 different vineyards, which range

from 350 to 1,500 feet in altitude. The soil composition is also varied with different percentages of sand, silt, and clay.

As a result all our wines are crus - single vineyards - and each varietal is grown according to its unique needs with a combination of Guyot and cordon training. The work in the vineyards is all done by hand.

Bio-balancing and organic fertilization are integrated with a very limited use of pesticides.

### **Family**

Gabriele is the viticulture and olive tree expert and he personally takes care of the vineyard and grove management.

His wife Elisabetta is administrator of the estate and has a great passion for gardening and apiculture.

Their son Filippo has a degree in winemaking and is responsible for the vinification as well as marketing, with the cooperation of Christian Giorni, a Sommelier who also does public relations for the Estate and the Agriturismo.



(L to R) Christian Giorni, Filippo, Elisabetta and Gabriele Ferrari

### **Production**

[Scirus Tuscany IGT Red Supertuscan](#)

[Gaiaccia Tuscany IGT Red Supertuscan](#)

[Respiro Chianti Colli Fiorentini DOCG](#)

[Sghiràs Tuscany IGT White Supertuscan](#)

[Vin Santo Colli Etruria Centrale DOC](#)

[Laudemio Olive Oil](#)

### **Symbol**

When asked why they chose the squirrel as the logo for the estate, the Ferraris answer:

"It is the squirrel that has chosen Le Sorgenti, populating our parks and woods. Full of energy and with its curious and careful nature, the squirrel is the keeper of the forests and a symbol of continuity: by carefully hiding its stock of food for the wintertime, it allows new generations of trees to grow.

The squirrel is the animal with which we want to identify our estate and our philosophy because it is the current caretaker of a greater patrimony, the Earth."



### **Hospitality**

Villa Le Sorgenti also offers the opportunity to vacation in the heart of the Tuscan hills, a few miles from the centre of Florence. It is a peaceful getaway that combines rich historical perspectives with natural charm but also provides the comforts of large rooms, a terrace ideal for wine tastings and 'al-fresco' dinners, and an outdoor pool.

For information about vacationing or organizing a winetasting at the Villa please email: [cristian@fattoria-lesorgenti.com](mailto:cristian@fattoria-lesorgenti.com)





**Riccardo Falchini Supertuscan 'Campora' 1997**  
**91 points**

It's great fun to revisit the stellar 1997 vintage and see that this Tuscan Cabernet has evolved so gracefully over the years. Aromas include white mineral, ash, licorice, dried flowers and measured tones of red cherry fruit. It makes for a delicate ensemble that is lean and a bit thorny in the mouth but still very satisfying.

**Riccardo Falchini Supertuscan "Campora" 1998**  
**87 points**

Here's a Cab with aromas of beef broth, cigar box and spice. Its distinctive nose is framed delicately by dusty mineral tones and black licorice, while the mouthfeel is fresh and vibrant.

**Riccardo Falchini Supertuscan 'Campora' 1999**  
**89 points**

Lovely aged nuances emerge from the nose of this elegant Cabernet and recall tomato leaf, chopped herbs, tar, resin, licorice, forest floor and earthy mineral notes. The wine maintains a chewy, firm structure with dusty tannins and pretty menthol notes on the finish.

**Vignamaggio 'Cabernet Franc' 2004**

**90 points**

Cabernet Franc is the base of this modern, plush wine with notes of cherry, plum, prune, mature fruit, earth, porcini mushroom and spicy tobacco. The mouthfeel is elegant and delicate despite the thick extraction.

**Also winner of Gambero Rosso Vini d'Italia Three Glasses**



**Colle Massari Montecucco Riserva 2004**  
**90 points**

Unabashedly exhibits thick layers of roasted nut, espresso bean, black chocolate and spicy pipe tobacco. The wine is modern and plush and seems to be bursting at the seams in terms of richness and concentration.



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