



THERE IS NO SUBSTITUTE FOR QUALITY



## Fattoria La Violla • Arezzo, Tuscany

In 1978, the Lo Franco brothers of Fattoria La Violla first began assembling their dream of an estate. Their vision was to use their lands to produce classic Tuscan wines, pastas, cheeses and fruits in a way that enriched the earth rather than depleted it, and would provide a focus of both culture and employment for their community. To do this, they knit together farmland and woods, while restoring neglected vineyards and renovating derelict stone houses. Organic since the beginning, the estate has grown to 3,459 acres and 150 employees. Never content with their past successes, the brothers have gone way beyond mere organic to biodynamic farming, and have been Demeter certified since 2005. As one of the largest biodynamic farms in Europe, La Violla has a real shot at being a closed system, an interactive, wholistic entity that is close to self-sustaining in contrast to the chemical-intensive monoculture of the vast proportion of modern agriculture.

The agricultural diversity at La Violla extends well beyond vineyards, from orange and olive groves, to massive vegetable gardens, and flocks of Sardinian sheep whose milk is used to make pecorino cheese. 200 bee colonies are partners in the venture pollinating every plant that flowers and producing honey that reflects the natural wildness of La Violla's lands. Recently, the brothers have used bee pollen from these colonies to isolate indigenous yeast for their wine fermentations. That kind of focus on regenerative agricultural processes shows just how committed they are to working in balance with the land and all of its inhabitants. There are even solar panels, harvesting sunlight itself. La Violla is one organic whole.

**One more thing:** in 2023 with the return of VinItaly to post-pandemic vibrancy, Fattoria La Violla was named Biodynamic Winery of the Year at the fair. Literally thousands of wines were evaluated for this recognition, which was awarded based on the remarkable and consistent high quality of the wines La Violla showed to say nothing of the estate's amazing commitment to the most stringent biodynamic practices over all aspects of its wine growing and making.

### Chianti Superiore D.O.C.G. "Casa Conforto" 2020

Named for one of the guest-houses on the property, this blend of Sangiovese and 10% Canaiolo is aged minimally in Slavonian oak and bottled early. It's a non-Classico classic, and dynamic it is with both spicy and savoury notes, and a vivid, deep palate moving from juicy sweet fruits as it opens to something a little more grippy and austere at the end. It presents blackberry, cassis, cherry and raspberry - evolving to leather, spice, clay and tobacco. The flavors feel focused and concentrated grounded by a rustic, ferrous, volcanic feel to the tannins, firm and lasting.



Botti of Slavonian oak in which Casa Conforto rests prior to bottling

