



THERE IS NO SUBSTITUTE FOR QUALITY

FATTORIA DI FUBBIANO

Fattoria di Fubbiano • Lucca

A thirty-minute drive northeast of Lucca, Fubbiano is a storybook Tuscan landscape at the foot of the Apennine Mountains. The working farm was first mentioned in the local San Gennaro church records in 1694. The Corsini family are its curators, giving us an unparalleled collection of single batch, pot-stilled Grappa, Sangiovese "add" Teroldego, Aleatico passito, and luxurious olive oils. With its 45 hectares of woods and wild flowers, olive groves, and vineyards, Fattoria di Fubbiano is a farm of many shapes and sizes. Marco Corsini was born at Fattoria di Fubbiano where his father, Sauro, made wine in the 1960s and 1970s. Although Marco and Sauro are not the official owners of the estate, they are the core and soul of Fubbiano; it is their work and home. The ownership of Fubbiano changed hands in the mid-1990s when Mr. Schiller, a Swiss-German businessman, bought the property. He became an enhancer, a doer of good for the workers and the land of Fubbiano. Together, with Sauro and Marco, they restored the estate's original buildings, preserving their unique architectural character and offering guests a place to stay for extended visits. They also constructed a new state-of-the-art gravity flow winery (in 2009), complete with "shiny new toys" for controlled fermentation and proper cask aging. The last two decades at Fubbiano, have undoubtedly been a successful marriage of tradition and technology.

Marco Corsini directs a team of more than twenty, individual caretakers of the farm. His stance on organics is firm, "At Fubbiano we are committed to nurture the exceptional agricultural potential of our property by developing exciting groves and vines and diversifying our products, while promoting indigenous varieties of olives and grapes. We strongly believe in maintaining the delicate balance of a biological ecosystem and only use traditional organic products to protect our vines from diseases. Weed-killers or insecticides are never applied." Fortunate by nature and by his forward-thinking vision, Marco is never bored. He listens to Vermentino, Malvasia, Trebbiano, then pays attention to Sangiovese, Cilieggiolo, and Teroldego, and starts a conversation with Cabernet Sauvignon and Merlot. From straw mats, to pot-stills, to large ovals, to the finest German steel, Marco is an efficient craftsman with a fine tool belt.

Lastly, Fubbiano cannot be a proper agriturismo without a gracious host. For us, that person is Chiara. Chiara is the caretaker of the entire estate, or professionally speaking, she is the property director. From leading olive oil and wine tastings to checking-in guests as they arrive to their villa, she is like Marco and Sauro, a proud Fubbiano.

The Wines, Spirits, and Oils of Fubbiano

Bianco Costa Toscana

Vermentino di Fubbiano

Rosso di Fubbiano

Rosato di Marco

Colline Lucchesi "First Love"

Colline Lucchesi "San Gennaro"

Rosso di Toscana "I Pampini"

Aleatico Passito

Grappa "Aqua Vitae"

Olio di Oliva, Lucca D.O.P. (Single Vintage)





The San Gennaro Vineyard



Marco Corsini



Sauro, Chiara, and Marco

