

Podere di'
GIACHETTI

SAN CASCIANO IN VAL DI PESA

Chianti Classico · since 1964

Hillside wines, made by one family.



Since 1964, three generations

1964

Silvano Giachetti bought the first three hectares at San Casciano in Val di Pesa from the Curia of Florence. There were only a few scattered rows of vines.

The estate grew one piece at a time. Today Massimo and Stefano represent the second and third generations; Stefano now runs the estate.

For more than fifty years the wine left in bulk. In 2018 the first bottles bearing our own name appeared.



THE LAND

The soil changes. The stones remain.

Alberese, galestro and clay alternate across more than twelve plots. The vines stand between 220 and 300 metres, facing mostly south.

70

hectares of vineyard

20

hectares of olive groves

80%

Sangiovese

San Casciano sits on the northern edge of Chianti Classico: cooler, with a wider gap between day and night. In the wines, it shows as acidity and scent.



FROM VINEYARD TO BOTTLE

By hand, in steel and concrete.

01 Harvested by hand

From September into October: twenty to twenty-five days, with a team of eight.

02 Sorted in the cellar

The vines are guyot-trained; the fruit is selected before it reaches the tanks.

03 Temperature controlled

Fermentation takes place in steel; malolactic starts naturally.

04 The reds mature slowly

Eighteen months in concrete, followed by six months in bottle.

6.000

hectolitres of capacity

ORGANIC FARMING

Never wood.



Four wines, four household names

A Chianti Classico, a straight Sangiovese, a rosé and a white—names born from this place.



◆ *La Bigoncia*

◆ *Vin Brusco*

◆ *I' Viottoli*

◆ *I' Bugiardo*

“di” stands for “del”. “I” stands for “il”. The apostrophe belongs to the Tuscan spoken here.



RED • CHIANTI CLASSICO DOCG

La Bigoncia

The bigoncia is the wooden tub the hand-picked grapes go into. On the label it carries the monogram branded on its side.

WINE PROFILE

VINTAGE

2025

GRAPES

Sangiovese 90% · Merlot 10%

VINIFICATION

10–15 days on the skins, in temperature-controlled steel.

AGEING

18 months in concrete · 6 in bottle.

PRODUCTION

About 10,000 bottles

ALCOHOL

14% vol.

SERVE AT

18 °C

BOTTLE

750 ml

AT THE TABLE

Game, bistecca, red meat over coals.

ON TASTING

Ruby, turning garnet with the years. Cherry, violet, earth and spice; dry tannin, with acidity that carries the wine.

The photograph shows an earlier vintage.

RED · SANGIOVESE · TOSCANA IGT

I Viottoli

Viottoli are the narrow paths between one row and the next. On these slopes, they are the only way to reach the vines.

WINE PROFILE

VINTAGE

2023

GRAPES

Sangiovese 100%

VINIFICATION

10–15 days on the skins, in steel, with selected yeasts.

AGEING

18 months in concrete · 6 in bottle.

PRODUCTION

About 10,000 bottles

ALCOHOL

13% vol.

SERVE AT

18 °C

BOTTLE

750 ml

AT THE TABLE

Pasta with sauce, meat, pecorino.

ON TASTING

Straight Sangiovese: ruby, cherry and violet. Lively acidity and a leaner tannin than La Bigoncia.

The photograph shows an earlier vintage.

PODERE DI' GIACHETTI





ROSÉ · TOSCANA IGT

I' Bugiardo

A customer drank it well chilled and noticed the fourteen degrees only when he stood up: “This wine is a liar.”

WINE PROFILE

VINTAGE

2025

GRAPES

Sangiovese 100%

VINIFICATION

1 day on the skins, 2 at most; then temperature-controlled steel.

AGEING

In steel until March, then in bottle.

PRODUCTION

About 4,000 bottles

ALCOHOL

14% vol.

SERVE AT

13 °C

BOTTLE

750 ml

AT THE TABLE

Fish; in summer, almost anything.

ON TASTING

Cherry, strawberry and violet. Drunk cold, it goes down like a light wine—but light it is not. Hence the name.

WHITE · TOSCANA IGT

Vin Brusco

“Vin brusco” is the old Tuscan farmers' name for young, lively wine with an edge still on it. That is its character.

WINE PROFILE

VINTAGE

2025

GRAPES

Trebbiano

VINIFICATION

A few hours on the skins; then temperature-controlled steel.

AGEING

In steel until March, then in bottle.

PRODUCTION

Up to 4,000 bottles

ALCOHOL

12.5% vol.

SERVE AT

11 °C

BOTTLE

750 ml

AT THE TABLE

Fish and cold dishes.

ON TASTING

Straw yellow. Green apple and white-fleshed fruit; on the palate it is straight, dry and without frills.

The photograph shows an earlier vintage.

PODERE DI' GIACHETTI





MORE FROM THE ESTATE

The oil

5,000 *litres or so, every year*

Twenty hectares of olive groves. We do not blend the extra virgin oil with anything else: what goes into the bottle comes from the estate's own trees.

In 1985 a frost killed every olive tree. They were replanted from scratch, and that date is still remembered better than many good years.

Available at the estate, just like the wine.



WHERE WE ARE

The Chianti closest to Florence

San Casciano in Val di Pesa sits on the northern edge of Chianti Classico. It is cooler here, with a wider gap between day and night: in the wines, that becomes acidity, scent and tension.

At Sant'Andrea in Percussina, a few bends from here, the Chianti Classico Consorzio has its seat in the house where Machiavelli wrote The Prince.

25

minutes from
Florence

30

minutes from
Siena

*Via Certaldese 2A
San Casciano in Val di Pesa*

Bottles are collected at the estate

Direct sales by appointment. Even for a single bottle.

I



Write to us

Tell us which wines and how many bottles. We answer the same day.

2



We settle a day

Two days' notice is enough. We are almost always here.

3



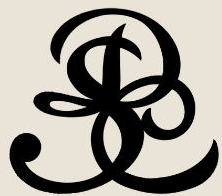
Come and collect

Via Certaldese 2A. Cash, card or bank transfer.

No minimum • Worldwide shipping • Cash, card or bank transfer

Visits and tastings will begin when work on the cellar and outdoor spaces is complete.





CONTACTS

Write to us

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DISCOVER THE ESTATE AND ITS WINES

agricolagiachetti.com

