

FIRENZE
MALENCHINI



THE VINEYARD & SHOP



The winemaking vocation of the Malenchini family is over 100 years old. Within the 70 hectares of vineyards in the heart of Chianti, the estate cultivates grapes for the production of Chianti, Chianti Colli Fiorentini, the "super Tuscan" Bruzzico, Vin Santo del Chianti and the highly acclaimed Extra Virgin Olive Oil, all according with organic agriculture.

OUR PRODUCTS

Passion and resolve coupled with accurate supervision are the basis for the high quality of our products, highlighting true Tuscan tradition.

Our Wine Estate has been around long enough to establish a fine reputation for producing deliciously tempting wines. Complementing our vineyards are over 12,000 olive trees, whose combination of varieties create our multi award winning Extra Virgin Olive Oil.

As we transform to organic agriculture, one can also enjoy our healthy fresh produce.

During the season, one can watch the harvest and get hands-on picking our grapes and olives. Or join us for a private guided tour, exploring our vineyards and historic, atmospheric ageing cellars. We offer wine and olive oil tasting events too, with the light Tuscan appetizers featuring fresh locally produced food, accompanied by a choice of music or other entertainment.

For more information, please visit www.malenchini.it

Wine

MALENCHINI CHIANTI D.O.C.G

MALENCHINI CHIANTI COLLI FIORENTINI D.O.C.G.

MALENCHINI IGT TOSCANO BRUZZICO

MALENCHINI VINSANTO DEL CHIANTI

Olive Oil

MALENCHINI EXTRA VIRGIN OLIVE OIL

Cold pressed within 24 hours of harvesting "frantoio", "leccino", "moraiole" and "pendolino" olives. Very distinct green color with a fresh, intense and fruity smell, with notes of artichoke. The taste is predominantly fruity, albeit delicious and pleasantly spicy.

Fresh Produce

LA VIA DELL'ORTO

Seasonal fruits and vegetables can be purchased at our estate and we also deliver locally. Assortments range from €17,00 to €22,00 including VAT.

Wine and Olive Oil Tasting

Guided tours are available any time of the day. You can taste our wines and our Extra Virgin Olive Oil, together with a selection of typical local foods, including salami and two types of Pecorino cheese. The tour includes a visit of our historic ageing cellars as well as the new vinification hall.

Price:

- 1-6 persons: €30,00/each including 22% VAT (price includes 4 bottles of wine per group)
- 7 persons and more €25,00/each including 22% VAT

Terms:

- 30% down payment at time of confirmation, 70% 45 days in advance. Number of participants must be communicated 45 days in advance.

Wine Shop

The shop is open from Monday to Friday from 10 a.m. to 1 p.m. and from 2 p.m. to 5 p.m., on Saturday from 10 a.m. to 1 p.m.

We ship our products within Italy at a price of €15, -- (excluding the islands). For purchase orders and information, please see our website at www.malenchini.it and kindly fill in our information form or contact us by email at info@malenchini.it.

Prices are quoted in European Euros (€) and subject to change any time without notice.

Villa Medicea di Lilliano

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