



Our
WINES

WINERY - HOSPITALITY - FARM

EST 1837

THE FARM

One Belvedere Tuscany farm is located in Castellina in Chianti. 45km south from Florence, 35k north of Siena.

The farm extends over 50 hectares of land of which, 10ha are planted as vineyard, 5ha as Olive Grove, 13ha arable crops for flowers, 21ha as bushes, 1ha as vegetables and orchards, 150 chickens and 50 bee hives. One Belvedere Tuscany farm has been organic from the very beginning, with no pesticides or herbicides ever used on this land.

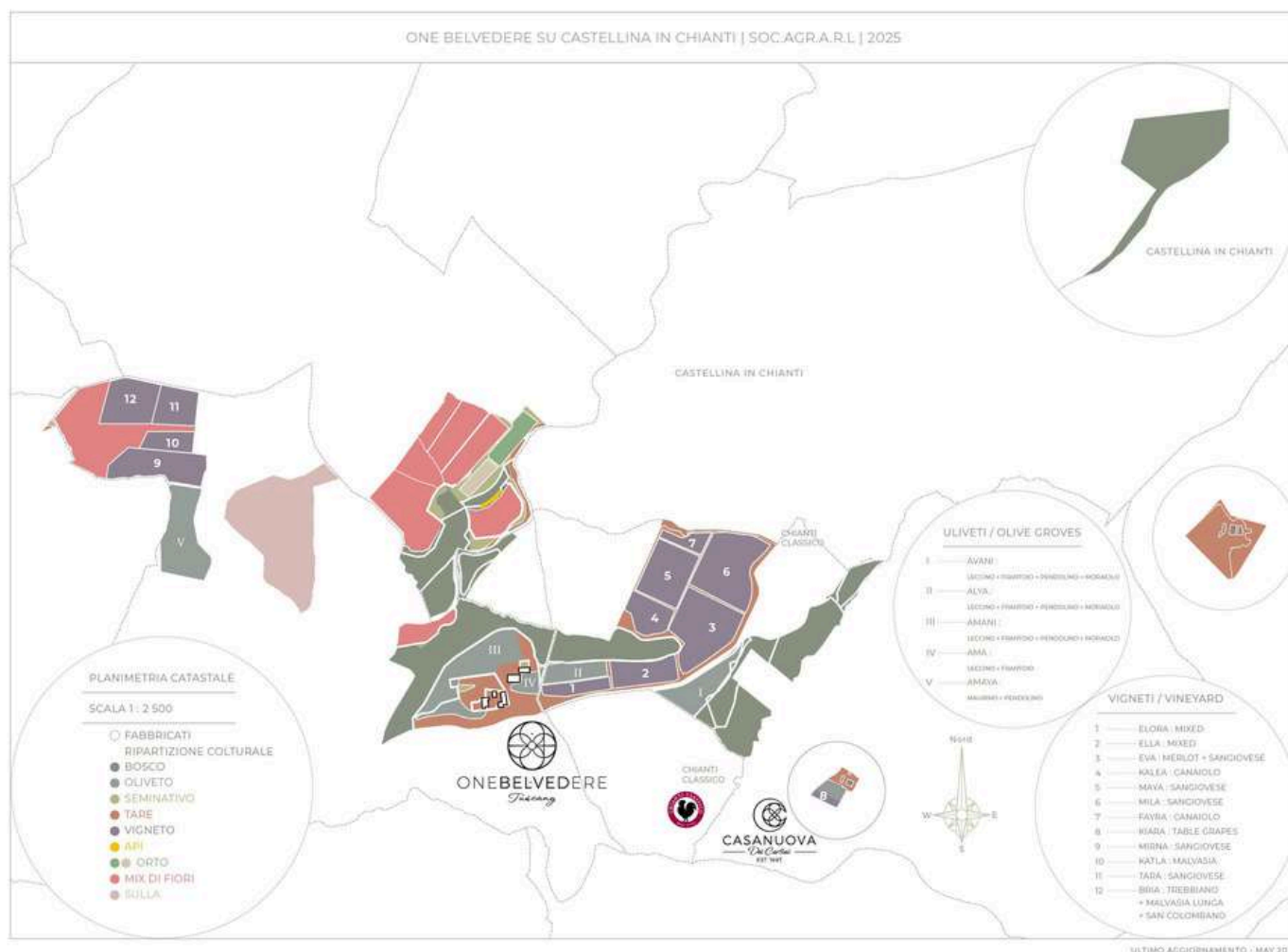
We are located in the Chianti Classico appellation, the historical heart of wine production of the iconic wines of Tuscany.

Today we farm over 10 hectares of vineyards.

White: Trebbiano, Malvasia and San Colombano

Red: Sangiovese, Canaiolo and Merlot

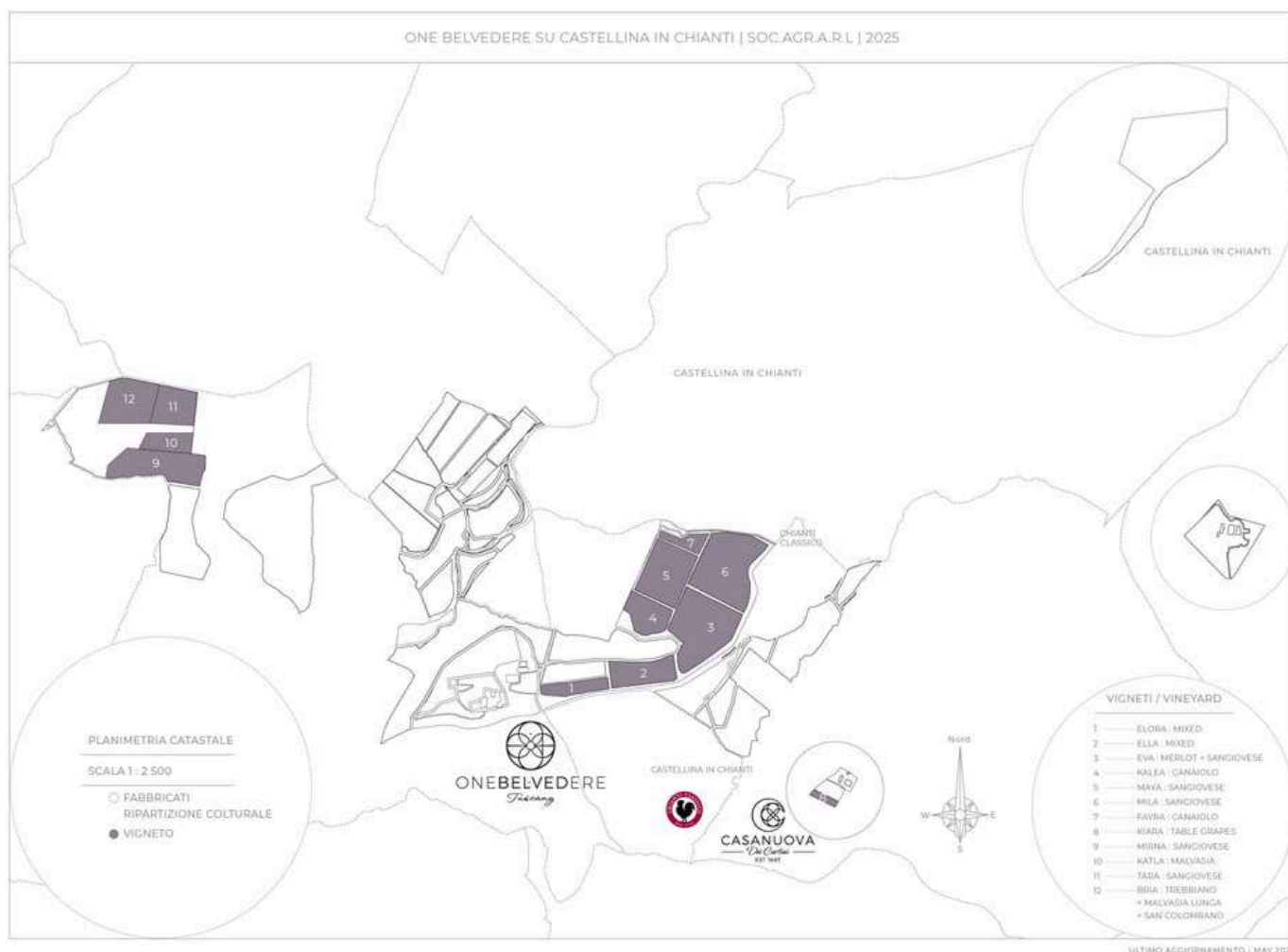
Our approach is simple: we allow the wine's natural uniqueness to shine, striving to preserve what nature so generously offers.





AMPHITEATRO BIANCO TOSCANA IGT

Amphiteatro Bianco is an IGT Toscana Bianco made from Trebbiano grapes. The vineyards lie on Pliocene sediments rich in clay, tuff, and marine fossils. Vinification takes place in stainless steel with temperature control. Skin maceration is limited to a few hours of contact. Alcoholic fermentation is spontaneous, followed by a natural malolactic fermentation without any inoculation. The wine remained in contact with fine lees until bottling in April 2025. The result is a fresh and fruity wine, medium-bodied, well-balanced with a pleasant structure, juicy acidity, minerality, and long persistence.

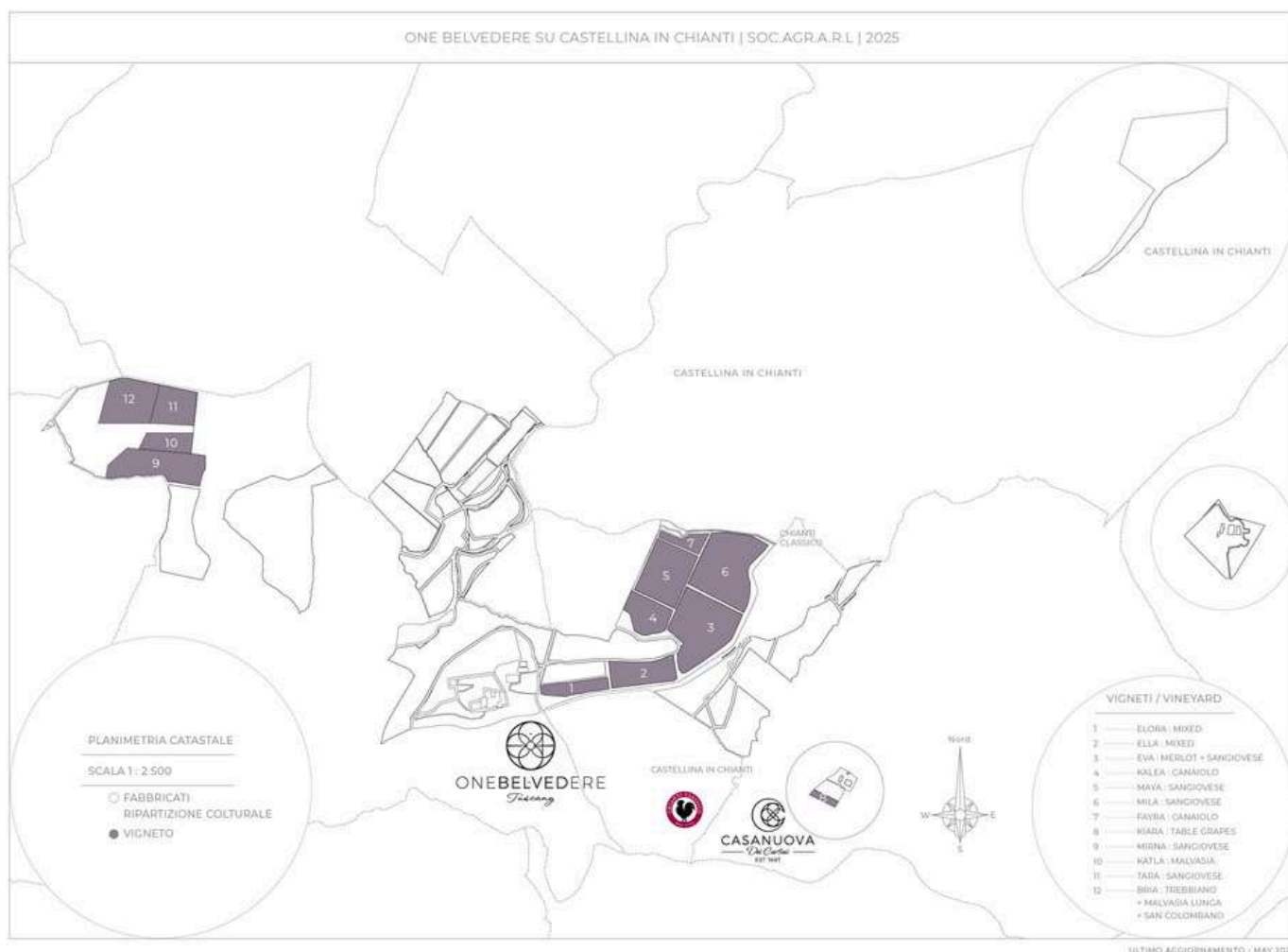


PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	100% Trebbiano
EXPOSURE	South-West, 250-300 m above sea level
SOIL	Marine sediments, clay, and tuff
VINEYARD PLANTATION	1975
YIELD	45 quintals per hectare
ANNUAL PRODUCTION	1100 bottles (750 mL), 25 magnums (1500 mL)
FERMENTATION AND MACERATION	Spontaneous, brief skin contact
FERMENTATION TIME	About 20 days
TEMPERATURE	Controlled, max 25°C
MALOLACTIC FERMENTATION	Natural, in steel
AGING	6 months in steel
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Straw yellow with golden reflections
NOSE	White flowers, aromatic herbs, Mediterranean maquis
TASTE	Citron, pink grapefruit, flint, almond finish
SERVING TEMPERATURE	12°C
FOOD PAIRING	Vegetables, broths, butter-based dishes, shellfish and mollusks
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Zuccheri residui < 1 g/l
ALCOHOL	13%



AMPHITEATRO ORANGE TOSCANA IGT

Amphiteatro Orange is an IGT Toscana Bianco made from Trebbiano grapes. Vineyards are located on Pliocene sediments rich in clay, tuff, and marine fossils. Vinification occurs in stainless steel without temperature control. Skin maceration lasted 25 days. Alcoholic fermentation is spontaneous in an oxidative environment, followed by natural malolactic fermentation in barriques (1/3 new, 2/3 second and third passage). The wine remained on the lees until bottling in April 2025. It results in a structured wine with pleasant oxidative notes, medium acidity, tannic texture, and long persistence.

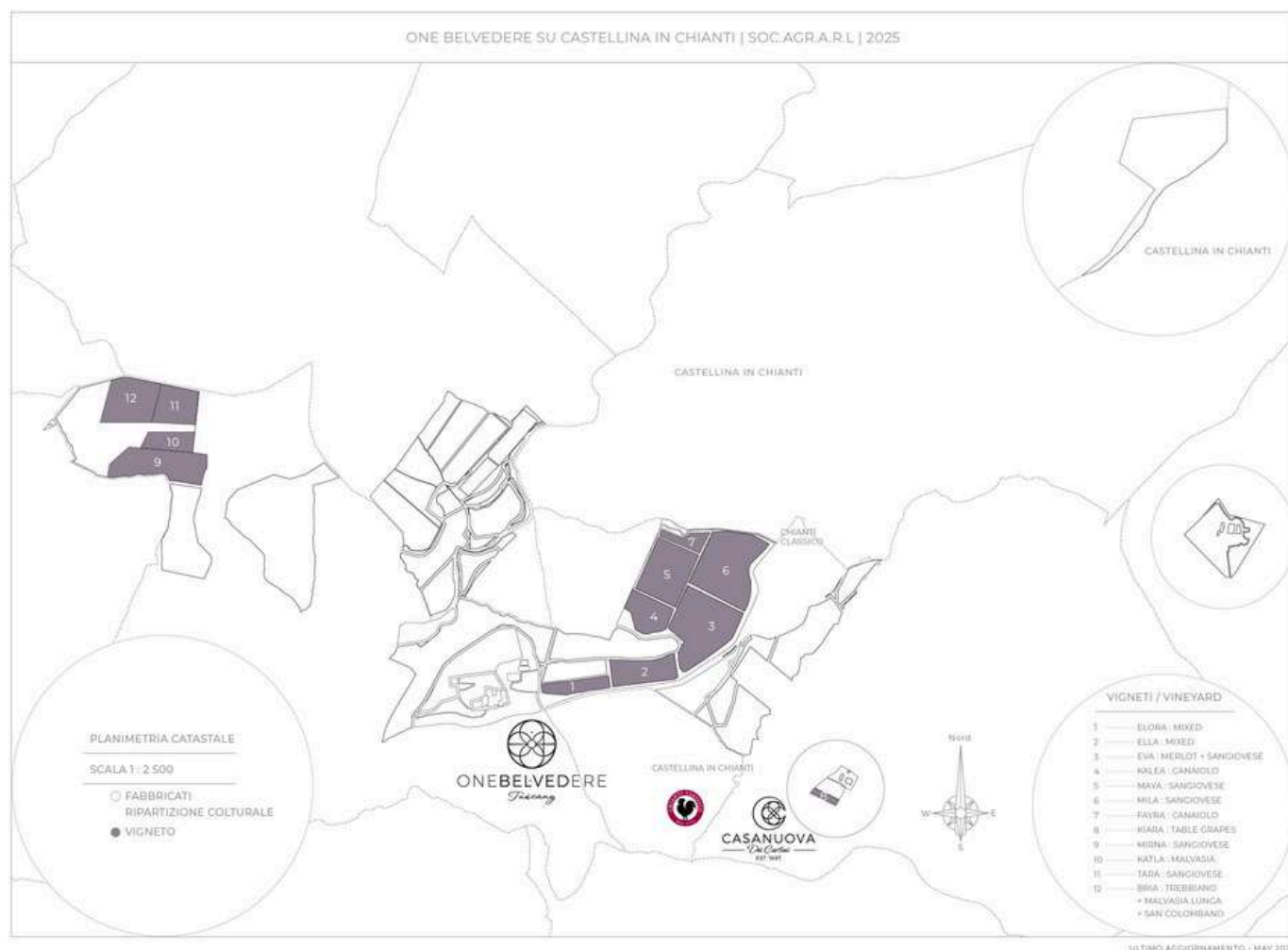


PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	100% Trebbiano
EXPOSURE	South-West, 250-300 m above sea level
SOIL	Marine sediments, clay, and tuff
VINEYARD PLANTATION	1975
YIELD	45 quintals per hectare
ANNUAL PRODUCTION	860 bottles (750 mL)
FERMENTATION AND MACERATION	Spontaneous, long skin contact
FERMENTATION TIME	About 25 days
TEMPERATURE	Uncontrolled, max 25°C
MALOLACTIC FERMENTATION	Natural, in wood
AGING	6 months between steel and barriques
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Amber with golden reflections
NOSE	Chamomile, pear, aromatic herbs, acacia
TASTE	Apple, cinnamon, nuts
SERVING TEMPERATURE	13-14°C
FOOD PAIRING	Aged cheeses, blue cheeses, truffle, mushrooms
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Zuccheri residui < 1 g/l
ALCOHOL	13%



N - ROSATO TOSCANA IGT ROSATO

N is an IGT Toscana Rosato made from Sangiovese grapes. The vineyards are located on sandstone marls and clay. Vinification takes place in waxed cement tanks with temperature control. Skin maceration lasted only a few hours. Alcoholic fermentation is spontaneous, followed by natural malolactic fermentation in cement. The wine stayed on fine lees until bottling in April 2025. It is a fresh, fruity, floral wine, perfect for summer. While ready to drink immediately, it gains complexity with aging.

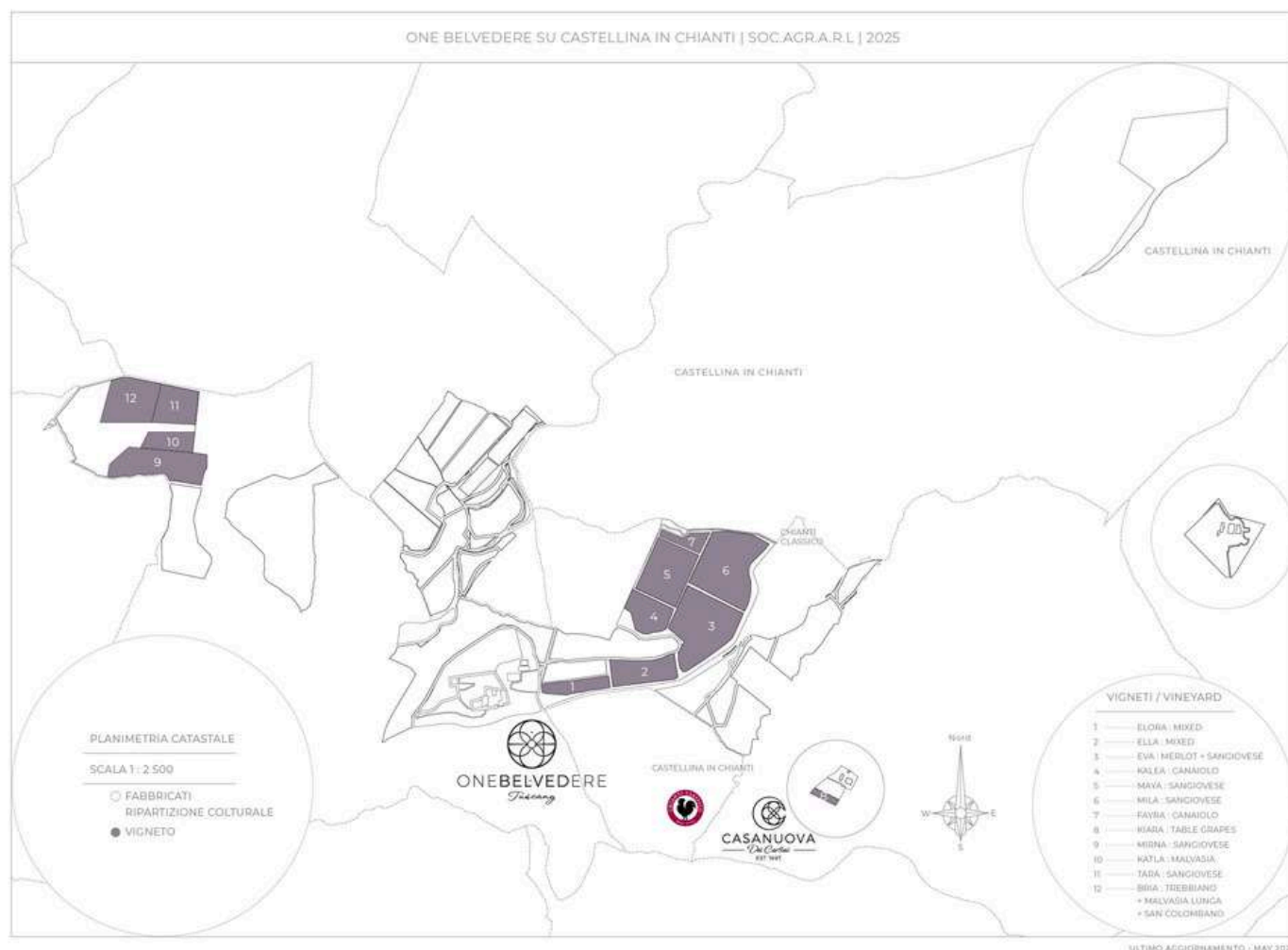


PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	100% Sangiovese
EXPOSURE	South-West, 250-300 m above sea level
SOIL	Marine sediments, clay, and tuff
VINEYARD PLANTATION	2004/2019
YIELD	45 quintals per hectare
ANNUAL PRODUCTION	2400 bottles (750 mL)
FERMENTATION AND MACERATION	Spontaneous – no maceration, only pressing
FERMENTATION TIME	About 15 days
TEMPERATURE	Controlled, max 25°C
MALOLACTIC FERMENTATION	Natural, in cement
AGING	6 months in waxed cement vat
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Pale pink, “onion skin”
NOSE	Red berries, currant, pink grapefruit
TASTE	Savory, mineral, sharp
SERVING TEMPERATURE	13-14°C
FOOD PAIRING	Perfect as an aperitif while young, suitable throughout the meal after one year of bottle aging
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Zuccheri residui < 1 g/l
ALCOHOL	11.5%



PRIMO ROSSO
TOSCANA IGT

Primorosso is an IGT Toscana Rosso made from Sangiovese and Canaiolo grapes. Vineyards are on Pliocene sediments rich in clay and sandy tuff. Vinification happens in cement without temperature control. Carbonic maceration lasted 20 days, divided into 1/3 destemmed and crushed grapes, 1/3 whole berries, and 1/3 whole clusters. Alcoholic fermentation is spontaneous, followed by natural malolactic fermentation in cement and barriques (1/3 new, 2/3 second and third passage). The result is a fresh, summery, easy-drinking wine with floral notes, medium-bodied and with a dense tannic texture, medium acidity and medium persistence.

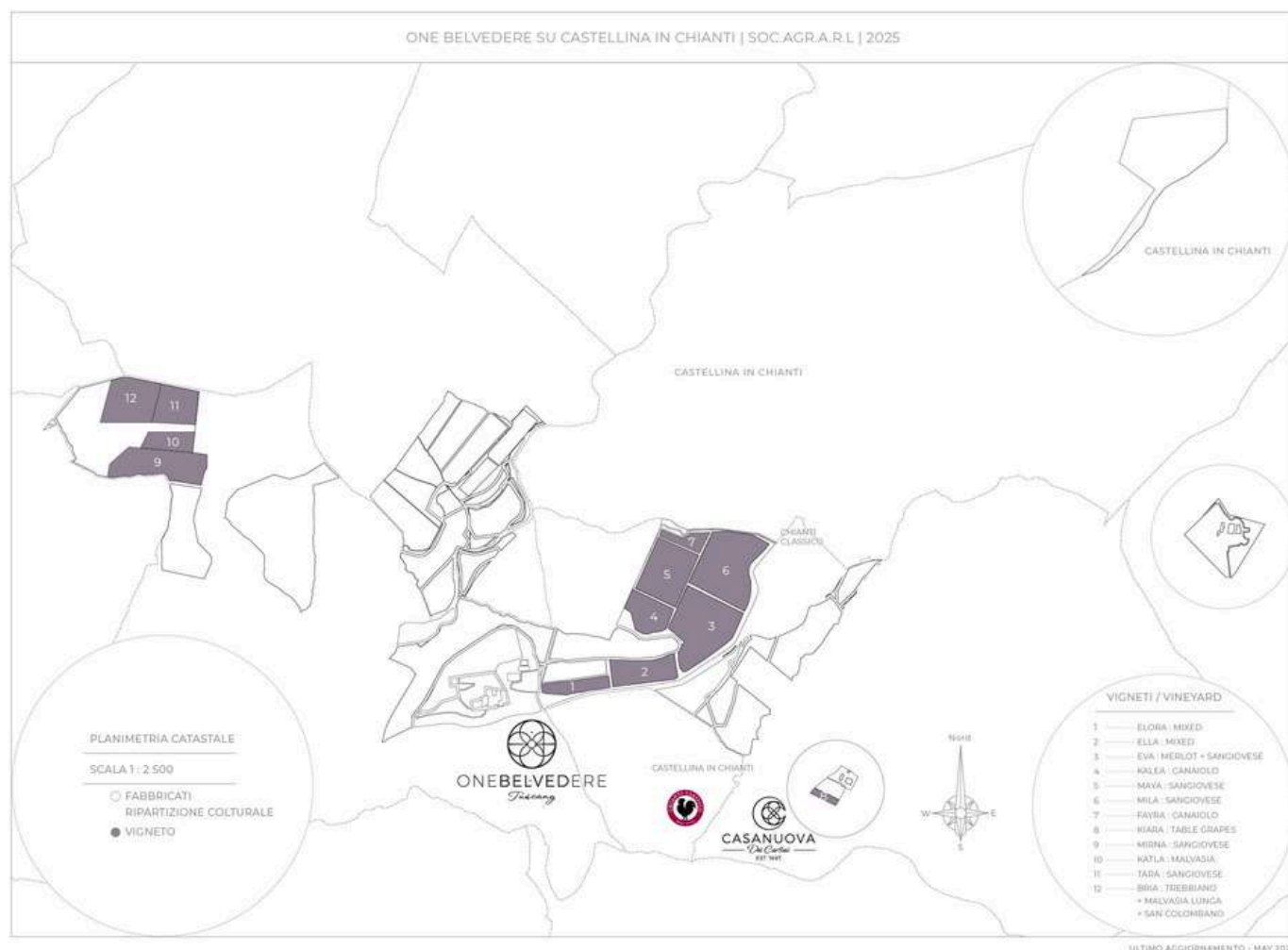


PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	85% Sangiovese, 15% Canaiolo
EXPOSURE	South-West, 250-300 m above sea level
SOIL	Marine sediments, clay, and tuff
VINEYARD PLANTATION	2004
YIELD	45 quintals per hectare
ANNUAL PRODUCTION	2400 bottles (750 mL), 25 magnums (1500 mL)
FERMENTATION AND MACERATION	Carbonic, spontaneous
FERMENTATION TIME	About 20 days
TEMPERATURE	Uncontrolled, max 25°C
MALOLACTIC FERMENTATION	Natural, in cement and wood
AGING	6 months in cement and wood
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Ruby red
NOSE	Strawberry, raspberry jelly, wisteria flowers
TASTE	Defined fruit, balanced by complexity and elegance
SERVING TEMPERATURE	16°C (in summer, recommended at 14°C)
FOOD PAIRING	Tomato-based dishes, fish soups, stewed vegetables
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Zuccheri residui < 1 g/l
ALCOHOL	12%



BALVEDE - TOSCANA IGT

Balvede is an IGT Toscana Rosso made from Sangiovese and Merlot grapes. The estate's oldest vineyards lie on Pliocene sediments rich in clay and sandy tuff. Vinification occurs in open tonneaux without temperature control. Carbonic maceration lasted 20 days, divided into 1/3 destemmed and crushed grapes, 1/3 whole berries, and 1/3 whole clusters. Alcoholic fermentation is spontaneous, followed by natural malolactic fermentation in barriques (1/3 new, 2/3 second and third passage). The result is a smooth and easy-drinking wine with floral notes, medium-bodied and with a pleasant roundness, medium acidity and medium-long persistence.



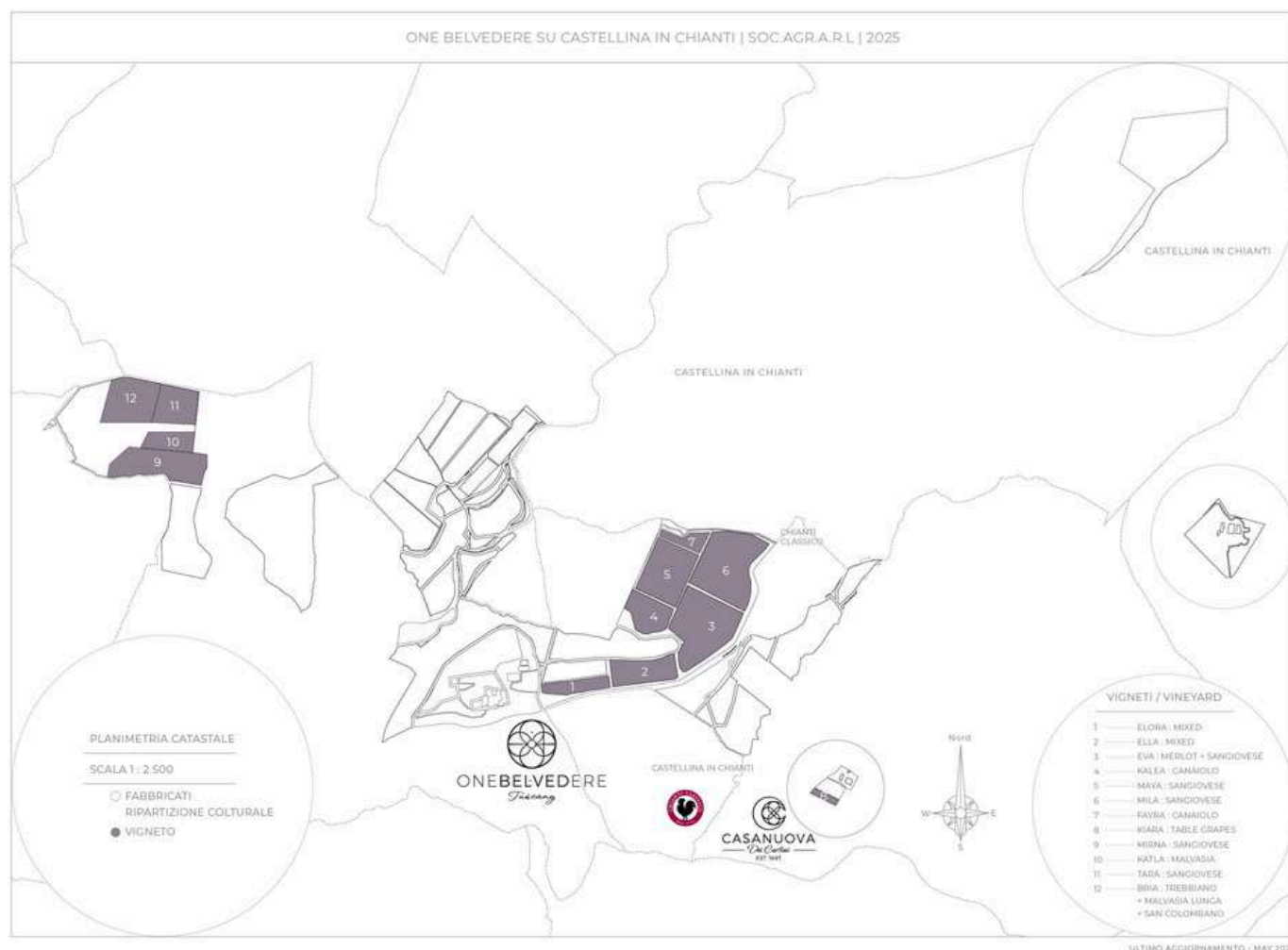
PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	80% Sangiovese, 20% Merlot
EXPOSURE	South-West, 250-300 m above sea level
SOIL	Marine sediments, clay, and tuff
VINEYARD PLANTATION	1975
YIELD	45 quintals per hectare
ANNUAL PRODUCTION	1200 bottles (750 mL), 25 magnums (1500 mL)
FERMENTATION AND MACERATION	Carbonic, spontaneous in open tonneaux
FERMENTATION TIME	About 20 days
TEMPERATURE	Uncontrolled, max 25°C
MALOLACTIC FERMENTATION	Natural, in wood
AGING	6 months in used barriques
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Ruby red
NOSE	Dark ripe cherries, black olives, cloves
TASTE	Pomegranate, orange peel, pepper
SERVING TEMPERATURE	16°C
FOOD PAIRING	Asian-style seitan, tempeh served with a brown vegetable bottom
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Zuccheri residui < 1 g/l
ALCOHOL	12.5%



CHIANTI CLASSICO DOCG

Belvedere I Chianti Classico – 100% Sangiovese from our estate vineyards, rooted in Pliocene clay and sedimentary stones. Crafted in small batches using traditional methods: spontaneous fermentation in open concrete vats, 30 days of maceration, 12 months aging in both concrete and oak casks.

Fresh, vibrant, and smooth yet unusually concentrated, it combines Sangiovese's pure fruit with earthy, spicy notes from the soil. Medium-bodied, balanced, and persistent—delicious now, with great potential to age.



PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	100% Sangiovese
EXPOSURE	South-West, 250-300 m s.l.m.
SOIL	Pliocene clay and sedimentary stones
VINEYARD PLANTATION	1998 - 2004
YIELD	45 quintals per hectare
ANNUAL PRODUCTION	9000 bottles (750 mL), 100 magnums (1500 mL)
FERMENTATION AND MACERATION	Spontaneous in open concrete vats
FERMENTATION TIME	About 30 days
TEMPERATURE	Uncontrolled
MALOLACTIC FERMENTATION	Natural, in wood and concrete vats
AGING	12 months
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Pale ruby to light red
NOSE	Bright red fruit flavors like cherry, plum, and red currant
TASTE	Extremely smooth. Cherry, spice and a little black tea
SERVING TEMPERATURE	18°C
FOOD PAIRING	Ribollita, Parmigiana, Roasted white meats, Fish stews
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Residual Sugar < 1 g/l
ALCOHOL	12%



CHIANTI CLASSICO DOCG
TENUTA DE' CARFINI

Tenuta de' Carfini Chianti Classico – 100% Sangiovese, sourced from old clones planted in 1975 on alluvial sediments and river stones. A rare expression shaped by deep roots and raw material of remarkable character. After a long maceration on the skins, the wine ages slowly in 20hl conical oak casks, gaining finesse and structure.

Elegant and assertive, it shows a pleasant tension on both the nose and palate. Red-fruit notes intertwine with earthy and spicy nuances, revealing a vibrant, precise profile. Juicy and fresh on the palate, it maintains a balanced, persistent texture, with an energy that hints at excellent aging potential.



PRODUCTION SITE	Castellina in Chianti (SI)
GRAPES	100% Sangiovese
EXPOSURE	South-West, 250-300 m s.l.m.
SOIL	Alluvial sediments and river stones
VINEYARD PLANTATION	1970-1975
YIELD	30 quintals per hectare
ANNUAL PRODUCTION	2500 bottles (750 mL), 50 magnums (1500 mL)
FERMENTATION AND MACERATION	Spontaneous in open concrete vats
FERMENTATION TIME	About 30 days
TEMPERATURE	Uncontrolled
MALOLACTIC FERMENTATION	Natural, in wood and concrete vats
AGING	12 months total, 6 months in 20hl oak cask
REFINEMENT	Unfiltered, at least 3 months in bottle
COLOR	Pale ruby to light red
NOSE	Red cherry, wild berries, rose petals, and hints of balsamic herbs
TASTE	Vibrant acidity, fine tannins, and a graceful - persistent structure
SERVING TEMPERATURE	18°C
FOOD PAIRING	Mushroom-based dishes, Truffles and Blue cheeses
SO2L / RESIDUAL SUGAR	SO2L < 20mg/l, Residual Sugar < 1 g/l
ALCOHOL	12%



We are looking forward to welcoming you.

HOW TO REACH US

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