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An Italian Evening with Fattoria Betti



When in Rome do what the Romans do. We say, when in Tuscany, drink Chianti. Recently, we attended a dinner with the Fattoria Betti crew, whose vineyard was voted as the top winery in Vinitaly by GQ Italia.

Fattoria Betti

[Fattoria Betti \(http://www.fattoriabetti.it/\)](http://www.fattoriabetti.it/) offers guided tours in Tuscany of their cellar and vineyards. Their wines are proprietary and produced locally. Not only that, but you can also tour the Medici Villa La Magia in Quarrata and their beautiful Italian Garden and interiors. Fattoria Betti Oil, Fattoria Betti Wine, the vineyards... there's so many things to explore at this place and I heard all about it. I also recruited my friend Aurora who was more than happy to tag along. I know Sara was super bummed about missing it. I'd be too!

If you're looking for things to do in Tuscany, definitely consider going to this vineyard for tastings and the tour. **We love meeting local business owners in Italy** because when you're there you get extra attention. The food and wine is good throughout Italy, but somehow, it just seems to taste better when it feels like it has a "home" element to it.

Fattoria Betti Wine

The vineyards at Fattoria Betti use clay soil, which are 150-200 metres above sea level. The types of wine you'd find there are to Sangiovese, Cabernet, Trebbiano, Canaiolo Nero and Merlot.

As their site says "they are cultivated using the spurred cordon systems, and processed through partial grassing and organic fertilizers. Once optimum ripeness is achieved, **all grapes are hand harvested and meticulously sorted.** Our wines are **the result of a deep passion and pride** for our splendid territory. We combine modern technologies with the ancient art of winemaking, taking particular care to express regional fruit characteristics with the subtle use of oak."

The Fattoria Betti Dinner

The dinner had focused on 4 different wines that matched with 4 different courses. The estate owner, Mr Guido Betti, introduce his winery and spoke about the winery life and its history.

Everyone was so friendly and it was a really enjoyable evening. Claudia, one of our contacts, lives in Florence and I'm so jealous of that. Florence is one of my favorite areas in Italy, next to Tuscany and Rome. So there was lots to talk about with everyone involved. And of course, what would a wine tasting be without listing some of the best ones.

- **CHIANTI MONTALBANO DOCG**

- Grape varieties: Sangiovese 90%, Canaiolo and Colorino 10%.
- Trellissing: Spurred cordon.
- Harvest: By hand, careful selection of the grapes.
- Vinification: Fermentation and maturation in concrete or steel vats at controlled temperature, then the process is completed in bottles for other 2 to 3 months. Carried out malolactic fermentation and light filtering.
- Bottling: In April of the year following the harvest.
- Tasting profile:
 - Brilliant ruby red with plain ruby shades, fairly clear.
 - Pleasant bouquet, pure and intense aromas that develop a note of amarena cherry, raspberry and violet, then of plum, raspberry and cyclamen. Fruity, seductive and charming wine, easy to drink.
 - Slightly tannic and fresh, balanced and medium bodied.
 - Alcohol: 12% 13%.

- **CHIANTI MONTALBANO DOCG RISERVA**

- Grape varieties: Sangiovese 90%, Canaiolo nero 8% and Cabernet S. 2%.
- Trellissing: Spurred cordon.
- Harvest: By hand, careful selection of the grapes.
- Vinification: Fermentation in concrete and steel vats at controlled temperature, maturation in 25 hl oak casks, then, again, in steel vats. The process is completed in bottles for other 3 months. Carried out malolactic fermentation and light filtering.
- Bottling: In April, two years after harvest.
- Tasting profile: Brilliant ruby red with plain ruby shades, fairly clear.
 - Blackberry and violet notes emerge on the nose with spiced and vegetal tones, leading to a leathery and pencil lead finish. Elegant, pleasant, pure and intense aromas but vigorous and round.
 - Slightly tannic and fresh, balanced and fullbodied.
 - Alcohol: 13%.

- **ROSSO DI TOSCANA IGT: “PRUNIDEO”**

- Grape varieties: Sangiovese 90%, Cabernet 10%.
- Trellissing: Spurred cordon.
- Harvest: By hand, careful selection of the grapes.
- Vinification: Fermentation in concrete and steel vats at controlled temperature. Maturation in oak casks (12 months) and in steel tanks (3 months), then the process is completed in bottles for other 3 months. Carried out malolactic fermentation and light filtering.
- Bottling: 16 months after harvest.
- Tasting profile:
 - Garnetred with brown shades, fairly clear.
 - Intense aromas that develop a note of coffee, undergrowth and plum preserve.
 - Tannic and fresh, balanced and full-bodied.
 - Complex wine, spicy and oaky but elegant.
 - Alcohol: 14,5%.

- **ROSSO DI TOSCANA IGT “SEMEL”**

- Grape varieties: Merlot 100%.
- Trellissing: Spurred cordon.
- Harvest: By hand, careful selection of the grapes.
- Vinification: Fermentation with plunging for 10 days at controlled temperature. Maturation in 225 litre oak barrels (12 months) and in stainless steel vats (3 months), 3 months bottle ageing.
- Carried out malolactic fermentation no filtering.
- Bottling: 16 months after harvest.
- Tasting profile:
 - Brilliant ruby red. Intense and elegant aroma, raspberry, undergrowth, plum preserve notes.
 - The palate is mediumbodied, offering fine tannins, refreshing flavours and excellent balance.
 - Alcohol: 14.5%.

The History of Fattoria Betti

The cellar was founded in 1900 in Montalbano, a small town in Tuscany in the Chianti region. When you visit La Fattoria Betti, you'll experience the **“romantic parish churches and small medieval villages with their towers**, extended olive groves and vineyards, dotted by solitary cypresses, elegant and magnificent Medici villas close to laborious farmlands, **in the waft of Leonardo da Vinci discrete genius.**”

If you'd love to tour Fattoria Betti or the Medici Villa La Magia, visit their site.

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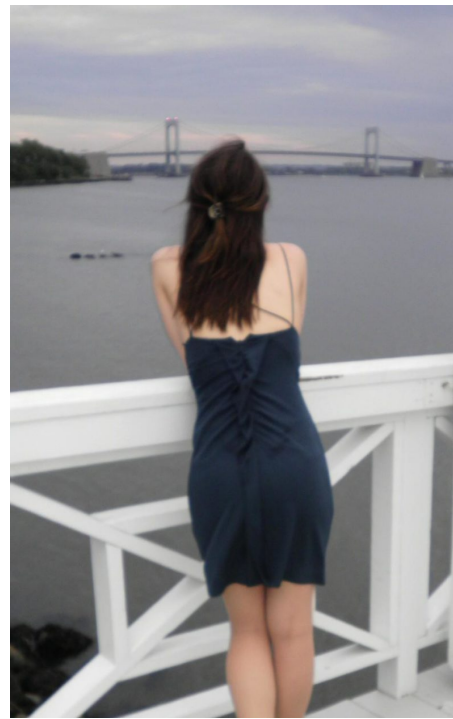
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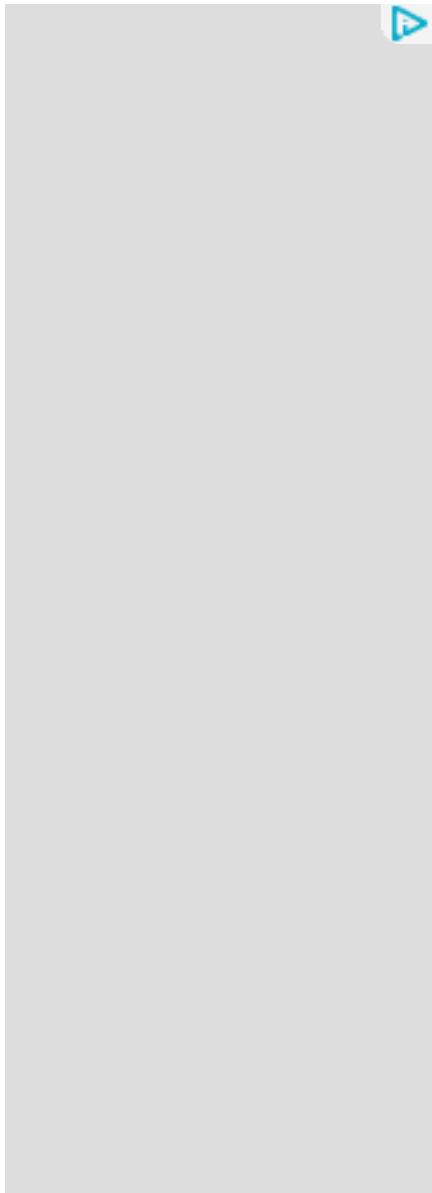


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