



fattoria di magliano

MAREMMA



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FARM



The Fattoria di Magliano is a young vineyard covering 97 hectares in the heart of the Maremma region set up in 1996 by Agostino Lenci who, after a long and successful career in the footwear industry, decided to follow his dream of becoming an important wine grower, choosing this part of Tuscany because he was fascinated by a countryside that in its centuries old traditions, sees the work of man safeguarding a balance in a nature both wild and reserved. The first wines were sold in 2003.



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VINEYARD



The well balanced soil has a medium consistency containing as it does a large percentage of sand, a satisfactory amount of clay, an absence of lime and a decidedly rich skeleton. It is a territory which permits good ingress for watering, a perfect oxygenation and great penetrability of the roots of the plants. These are the characteristics, together with the amount of sun and sea breezes which allow the production of great wines, even from white grapes, having full bodies and capable of ageing well.



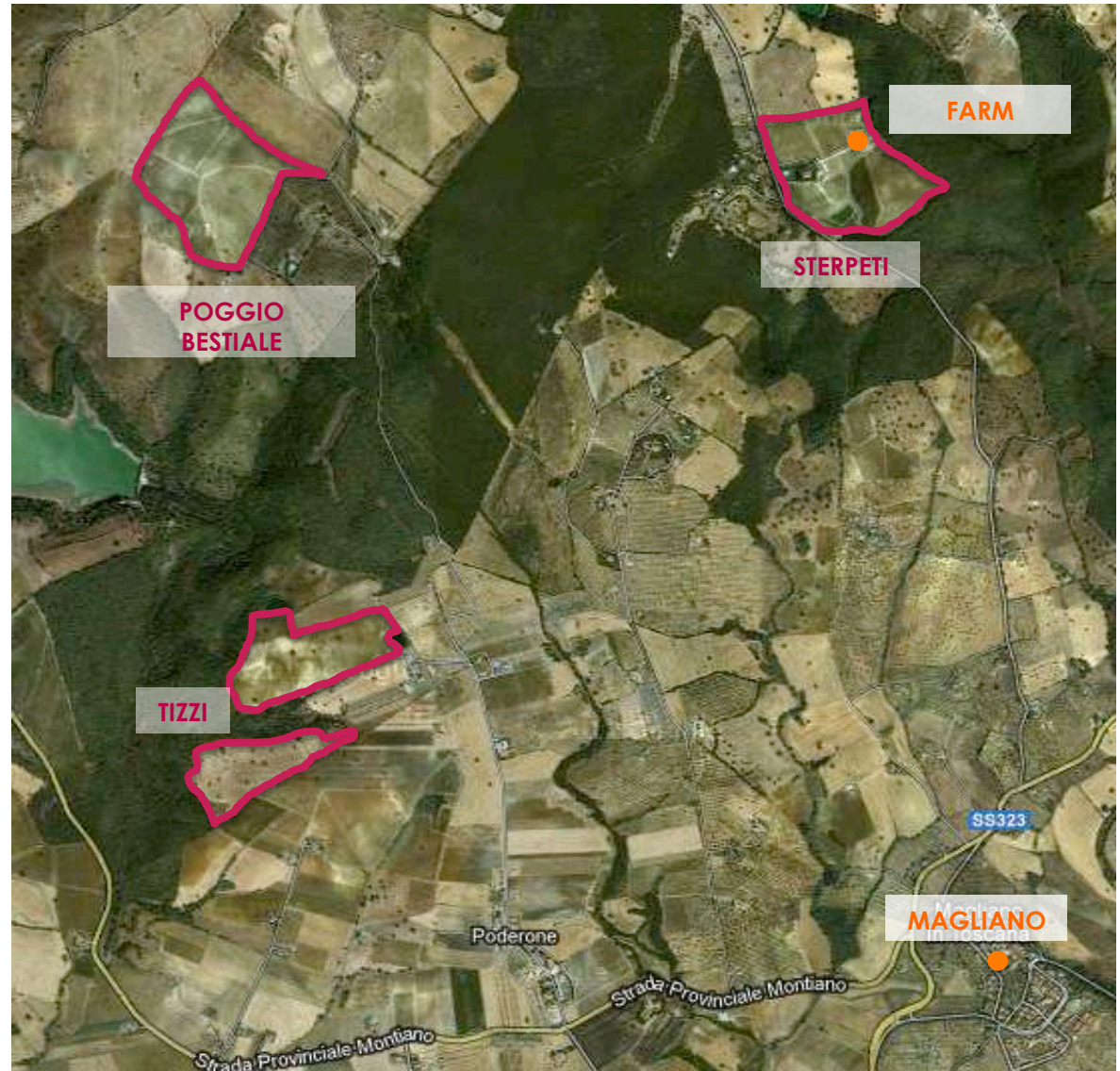
VINEYARD



VINEYARD

This precious soil structure, the exposition of the vines, the limited rainfall, a very different climate from that of inland Tuscany help and encourage the biological side of the cultivation. From 2011 on the Fattoria has adopted an exclusive biological approach for its vineyards; this choice means that from 2014 all wines will have the “biological wine” certificate.

Sangiovese and Vermentino, the vines which are typical to this area represent about 80% of our cultivation, but given the relative newness of the enterprise we have also had the possibility of experimenting other varieties which the agronomists suggested could be particularly suited to the area, such as Syrah and Cabernet Franc. Merlot and Petit Verdot are also present in our vineyards and these contribute to the fragrance and elegance of our Poggio Bestiale.



CELLAR



The cellars at the Fattoria di Magliano cover some 1,500 square metres on two floors, one of which is underground. The underground cellar is where the vinification and the storage of the products take place. Here we find thirty two stainless steel vats holding 2,720 hectolitres as well as ten cement vats holding a further 420 hectolitres. The two underground barrique cellars are 250 square metres each. The above ground rooms house the tasting room, the bottling plant and the ageing in the bottles area.



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CELLAR



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CELLAR



WINES



BRISSAIA

Maremma Toscana Ansonica
DOC Biologico

Grape: 100% Ansonica

Scent: apple and mediterranean
macchia aroma, fruity notes.

Taste: rich and balanced, mineral
undertones.

Colour: pale yellow.

Matching dishes: crustaceans and
seafood, grilled vegetables, fresh
cheese. Its lightweight nature makes it
ideal for aperitifs.

Organic wine



PAGLIATURA

Maremma Toscana Vermentino
DOC Biologico

Grape: 100% Vermentino

Scent: floral and citrus perfumes,
white peaches and pear

Taste: fresh, intense and long lasting
on the palate.

Colour: pale bright yellow.

Matching dishes: fresh cheeses, white
meats, fish and crustaceans.
A wine which ages surprisingly well.

Organic wine



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WINES



ILLARIO

Maremma Toscana Rosato DOC
Biologico

Grape: 100% Sangiovese

Scent: intense red fruits, cherry and raspberry, floral notes of violets and cyclamen.

Taste:
well structured, full bodied, pleasant and fresh.

Colour: light rose with shades of coral.

Matching dishes: hors d'oeuvres, pasta dishes with fish, fried and boiled fish, white meats and cheese.

Organic wine



HEBA

Morellino di Scansano DOCG
Biologico

Grape: 95% Sangiovese, 5% Syrah

Scent: winning and fragrant of red berries

Taste: fresh and winy with an attractive sweet fruity and likeable personality

Colour: bright ruby

Matching dishes: as an aperitif or the complete meal, red and white meats, game, pasta dishes and cheeses

Organic wine



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I VINI



SINARRA

Maremma Toscana Rosso
DOC Biologico

Grape: 100% Sangiovese

Scent: fruity, with intense hints of violets and red fruits.

Taste: persistent and intense having hints of red berries, decidedly full bodied.

Colour: ruby, with shades of violet.

Matching dishes: cured meats, pasta dishes with tomato, red and white meats, cheeses.

Organic wine.



ALTIZI

Maremma Toscana Rosso
DOC

Grape: 100% Cabernet Franc

Scent: vegetal and red fruits smell, spicy, with light smoky notes.

Taste: very aromatic, round and fresh. Full-bodied, with velvety tannins and beautiful notes of blueberries, currants, raspberries and strawberries, licorice.

Colour: ruby brilliant, with violet hints.

Matching dishes: great aperitivo, seasoned cheeses, red, white and cured meats, game meat.



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WINES



PERENZO

Maremma Toscana Syrah DOC

Grape: 100% Syrah

Ageing process: french oak barriques.

Scent: intense fruity perfume with notes of pepper, liquorice and sweet spices.

Taste: large intensity on the palate and possessing an elegant tannin texture.

Colour: deep ruby.

Matching dishes: seasoned cheeses, red and white meats, game.

Organic wine



POGGIO BESTIALE

Maremma Toscana Rosso DOC

Grape: 35% Merlot, 30% Cabernet Sauvignon, 30% Cabernet Franc, 5% Petit Verdot

Ageing process: french oak barriques.

Scent: intense. Full bodied having raspberry and cherry hints.

Taste: persistent and intense backed up by a full body and possessing the tannin sweetness of the great Tuscan reds.

Colour: deep ruby.

Matching dishes: seasoned cheeses, red and white meats, roasts, game.

Organic wine



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WINES



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WINES



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PEOPLE



GRAZIANA
GRASSINI
enologist



AGOSTINO
LENCI
founder



fattoria di magliano

PEOPLE - Agostino Lenci and Graziana Grassini



PEOPLE - Agostino and Nicola Lenci



FARM HOUSE



The Fattoria of Magliano lies at the centre of a large agricultural estate in the heart of the Maremma region of Tuscany. The holiday home offer an ideal opportunity for those looking for peace and quiet and also for those seeking well-being and authentic and unconventional pastimes. The accommodation area has recently been renovated so as to offer a welcoming and comfortable atmosphere, capable of guaranteeing a pleasant stay from all points of view. The Fattoria di Magliano has also an excellent restaurant which offers typical Tuscan cuisine. Accompanying the tasty cuisine of our local cook you will obviously be able to partake of our complete wine list as well as our olive oil.



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ACCOMODATION



Internal spaces are light and airy.
All rooms and the apartment have private bathrooms, air conditioning and independent central heating, external telephone line, digital television, wifi internet connections, hair driers and mini bar.



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SERVICES



The swimming pool is situated amid greenery in a panoramic setting. The pool is stepped therefore making it suitable for even small children. The pool facilities are exceedingly comfortable and made complete by the presence of an ample solarium, showers, deckchairs, sun lounges and sunbathing towels.

Guests are welcome to use the garden and panoramic terrace.

Guests will also find internet access, daily newspapers, a common room which has satellite television and DVD/VHS players.



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