



Val di Picciola, an area devoted to viticulture since the 16th century. In this Chianti Classico valley, thanks to the vision of the Bolfo Family, which founded the Vallepiciola winery here, and the experience of winemaker Alessandro Cellai, today high quality wines are produced that have won awards all over the world.

Among the hills of Chianti Classico, the Val di Picciola is rediscovered from the history books: an area devoted to viticulture and discovered by the Bolfo Family twenty-five years ago. Thanks to the intervention of oenologist Alessandro Cellai, today Vallepiciola produces high quality wines awarded by national and international critics and is the ideal wine tourism destination for those who love traveling among vineyards, good wine and typical and unique flavors of Tuscany.

Castelnuovo Berardenga (SI), February 13, 2024 – The Val di Picciola is home to the small village of Pievasciata in the municipality of Castelnuovo Berardenga, among the hills of Chianti Classico just 20 km from Siena. This specific central area of the Tuscan region has ancient origins: since the 16th century, in fact, it has been known to be naturally suited to wine and olive oil production. It was in 1716 when the Grand Duke of Tuscany Cosimo III fixed the boundaries of the Chianti production area, today Chianti Classico, an area between the cities of Florence and Siena in which the wine of the same name was born, and which even then was highly praised. To fall perfectly with it, is [Vallepiciola](#), winery of excellence of the area and considered among the most striking and representative wine and agricultural realities of the region with as many as 107 hectares of vineyards divided into 6 grape varieties and 4,000 olive trees for olive oil.

THE BOLFO FAMILY IDENTIFIES THE WINE-GROWING POTENTIAL OF THE VAL DI PICCIOLA VALLEY

It was siblings **Bruno and Giuseppina Bolfo** who discovered the wine-growing potential of the Val di Picciola Valley when they bought an abandoned 17th-century monastery in 1999 and renovated it into what is now the five-star [Le Fontanelle](#) Hotel. Surrounding the property there was a piece of land of 3 hectares that became the starting point of the winemaking business. Five years later, the brothers bought and restored another ruin adjacent to the hotel, reaching 6 hectares of vineyards that would allow Vallepiciola to start a small wine production intended for the consumption and sale at the hotel only. Later, in 2007, an adjacent farm in Val di Picciola was purchased with about 60 hectares of mostly neglected vineyards surrounding the 17th-century *Villa Cerretani*, which belonged to the family of the same name. To be able to properly manage the production, **the Bolfo family decided to entrust architect Margherita Gozzi with the construction of the winery, which became an exemplary project of organic architecture with a harmonious relationship with the surrounding nature.** In 2017 an additional 40 hectares were purchased at the highest and most scenic point among the Chianti Classico hills, where the soil turned out to be perfect for growing excellent Sangiovese.

THE PURSUIT OF QUALITY WITH ALESSANDRO CELLAI AND VALLEPICCIOLA AS A WINE TOURISM DESTINATION

Since 2020, **Alessandro Cellai**, winemaker and general manager, has brought his own way of conceiving wine and working hard to bring to life wines that tell the story of the terroir, the grape variety and the soul of those who produce it; the three cornerstones of the philosophy of his great master Giacomo Tachis. At the same time, the **Vallepiciola Winery was inaugurated and the Wine Hospitality project** was developed with the wine shop, a food-wine tasting program and experiential Wine Tours such as the jeep tour in the vineyards. Today, Vallepiciola is a large and modern winery of about 6,000 m², 2 basement floors where all stages of winemaking take place, 1 above ground floor dedicated to hospitality. **Annual production is currently 500,000 bottles**, with wines awarded by the most important national and international wine guides; **the Gran Cru line, comprised of three wines that are the maximum expression of a territory rich in history and passion for wine - Vallepiciola IGT Toscana Bianco (Chardonnay 100%), Vallepiciola IGT Toscana Rosso (Sangiovese 100%), Migliorè IGT Toscana Rosso (Cabernet Sauvignon, Cabernet Franc, Merlot).**

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