



FATTORIA LAVACCHIO

Organic Lifestyle
Since 1978





Our Estate is a place full of History between centuries-old vines, olive trees and Tuscan Dolce Vita...

Benvenuti nella
FATTORIA LAVACCHIO

“ Beyond words, *Organic Lifestyle* embodies our philosophy, our values and above all our way of acting, producing and existing. There is no love without proof of love. We put all our energy into demonstrating this every day. At Fattoria Lavacchio, we are convinced that Nature and Humans are one and the same... ”

Faye Lottero
Owner of Fattoria Lavacchio

SINCE 1978

More than the place to be...

A UNIQUE DESTINATION FOR INTERNATIONAL WINE LOVERS

A stone's throw from the magnificent city of Florence, three steps from Siena and four from the sumptuous marble quarries of Carrara, a Tuscan city in the province of Massa, the Fattoria Lavacchio, nestled in the heart of the Chianti Rufina valley, well known for its wine quality, is a prime destination, offering a unique experience

A PLACE AND SURROUNDINGS FULL OF HISTORY A HERITAGE OF RENAISSANCE

The estate was built in 1700 by the noble Florentine Peruzzi family. In 1840, the property was bought by the Marchesi Strozzi Saccati and belonged to this noble and influential family until 1978, when the Lottero family decided to settle down to make it a family refuge before then opening it to the public

THE BEST OF TUSCANY, WINERY & ORGANIC LIFESTYLE

Fattoria Lavacchio extends on 120 hectares, of which 44 hectares are olive groves, 25 hectares are vineyards, 6 are wheat and 9 are wooded forest where you can find truffles!

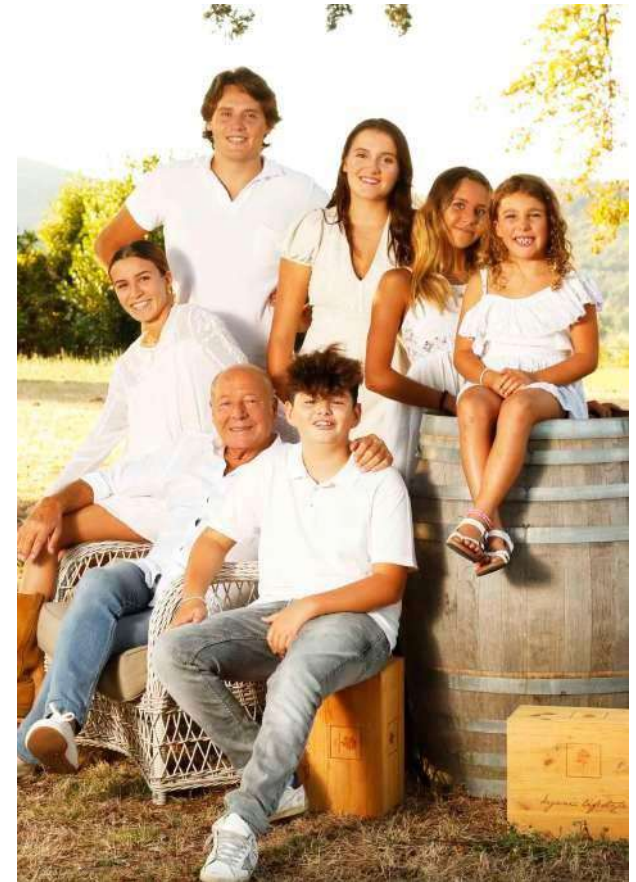


SINCE 1978

... una Storia di Famiglia!

OUR FAMILY AND THIS PLACE IS EVERYTHING TO US







L'AZIENDA

The 'Dolce vita' in Chianti hills



WORLD-CLASS

Wine Makers

VISION & ...

« Our **guiding principles** in wine making are to **respect nature** and use best and viticultural and oenological practices. We aim to **create clean wines in which the fruit prevails** with a sense of place »

M.B. Lottero –Founder & Honorary President.

... INNOVATIONS

From **Super Tuscan** wines to **labeled Chianti Rufina**, and Chardonnay, discover a wide & premium range of wines.

Our 'PURO', a one-of-a-kind Italian wine, the 1st Chianti Rufina without added sulfites and certified D.O.C.G.

For products informations, request a detailed brochure at
info@fattorialavacchio.com





THE OLIVE OIL

The respect of traditions

OUR SECRET: HARVEST AND PRESS THE SAME DAY

Lavacchio's organic extra-virgin olive oils are the **essence of nature** themselves and reflects the best expression of our region **olives**. We cold-press our olives, using a state-of-the-art mill. Our secret is that the olives are pressed and the oil filtered on the same day they are harvested, in order to **guarantee the best possible quality**.



LAUDEMIO'S EXCELLENCE CERTIFICATION

The remarkable quality of Fattoria Lavacchio's **Laudemio** originates in the olive groves located at an **altitude between 400 and 500 meters above sea level, organically cultivated**, benefiting from **optimal exposure** and well-ventilated conditions.

For products informations, request a detailed brochure at:
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A WINE THAT LOOKS LIKE YOU

Tailor-made wine



« Participating in the creation of your own wine means discovering the secret of successful blends, and an intimate and sensory research guided by our team of enthusiasts »

F. Lottero – Owner

We offer you a **unique experience in Tuscany**: to **create your own blend** by putting at your disposal the treasures of our estate, our grape varieties but also our cellar master, our oenologist and our creative team.

We give you the opportunity to create your ideal wine, a **nectar tailored to your palate**, blending your favourite aromas, flavours and tastes.

A PIECE OF YOUR HISTORY ADDED TO YOUR FAMILY HERITAGE

Once your grape varieties have been blended, let your **imagination guide you** in creating your own numbered bottle, from the glassware to the engraving of the cork, from the label signed by an artist to the box itself. This wine will be the **expression of your sensibility**.

A **unique work of art**, with exceptional ageing properties, a piece of **your history** added to your family heritage...



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ADOPT OUR LIFESTYLE

Adoption

ADOPT A VINE FROM OUR ESTATE

What you will adopt?

You adopt a vine cultivated in organic agriculture and in the respect of the principles of biodynamics

What will you receive?

You will receive 6, 12, 24 bottles of 750ml of wine produced by your vine.

When will you receive it?

You will receive your bottles the year after your adoption or two years later. Don't worry, we'll keep you regularly informed about your protégé and all the stages of vinification up to your home.



ADOPT AN OLIVE TREE

What you will adopt?

You will be adopting an olive tree that is organically cultivated in line with the principles of biodynamics. The varieties present are Frantoio, Leccino and Moraiolo which come from Tuscany and are the most representative of our region.

What will you receive?

You will receive 6 bottles of 500 ml of extra virgin olive oil produced by your olive trees.

When will you receive it?

The harvest begins in early November and immediately afterwards we start bottling and packaging it, ready to arrive on your tables for Christmas.

For products informations, request a detailed brochure at:

info@fattorialavacchio.com

RELAXING

Cosy Rooms

THE EXPERIENCE OF THE TUSCAN DOLCE VITA

A stay at Fattoria Lavacchio will change you forever. It will give so much memories to your children that they will never forget.

Staying at Fattoria Lavacchio is to experience a life disconnected from the hustle and bustle of the world but connected to nature, history and emotions.



PLUNGE INTO A VINTAGE & WELCOMING ATMOSPHERE

The 4 types of rooms full of characters, bright and warm, express this spirit of 'chic countryside' so dear to the Fattoria Lavacchio.

From the classic room, to the family suite via the 7 apartments and 4 villas, all the accommodation will immerse you in the heart of Tuscan life. As for room service, it watches over the comfort of guests 19/24.

For villas & accommodation informations, request a detailed brochure at

info@fattorialavacchio.com





ORGANIC TUSCAN

Gastronomy

VERANDA IN PISCINA

In the **heart of olive grove** and **overlooking the vines**, refresh yourself at the **private pool-bar**, while you enjoy a delicious snack, drink or refreshing cocktails.

GOURMET MEALS

At 'Casabella' or 'La Bottega', and between the Chianti hills, **savour fresh and typical cuisine** on the spot. Everything is **homemade and seasonal**, all the **produce come from our own garden** and local farmers (Km0).



..... *Enjoy the taste of authenticity*

OUR ORGANIC GARDEN

In its natural setting, we **cultivate the flavors of Tuscany**. The 1,000 m2 vegetable garden, located in the gardens of the mansion, is an **ode to generosity**.

Here is the **base of the cuisine** offered at Fattoria Lavacchio.



EXPERIENCES

Taking time to renewing mind and body



Rejuvenate

IN THE FRESH AIR

OUTDOOR ACTIVITIES

Vineyard safari, bike tour, horseback riding, truffle hunting... are just a few of the many activities that are available, Fattoria Lavacchio team is available to compose a wide array of **tailor-made activities** and **unforgettable experiences** for every Fattoria Lavacchio guest to ensure a return home with **fond memories**.

..... *A guaranteed change of scenery*

SPA & NATURAL WELL-BEING

Fattoria Lavacchio offers **spa-quality, full body massages** whether you'd like them given **in your cosy room** or at **different spots in the vineyard**, so you can fully benefit the Tuscan valley around you, keep **relaxed** and **feeling fabulous** during your stay.





BENEFIT FROM OUR

Wine Experience

ORGANIC WINES

Walk through our **organic vineyards** and learn about how we **grow sustainably** our grapes by listening to Nature.

HISTORY & TASTING OF OLD VINTAGES

While hearing the history of the **centuries old estate** that once belonged to the **influential Strozzini family**, you will explore our **ancient cellars** and taste from our old vintages.

.....
*Feel and understand
the dna of Chianti Rufina wines*
.....

FOOD PAIRING

Finally, learn the **best food combination** we can pair with our wines and **Tuscan specialties...**



OUR ESTATE

Know-how

OLIVE OIL & WINDMILL TOUR

The tour includes a walk in the **olive groves**, a little introduction to the Tuscan olive oil traditions and a **guided tour of the windmill**. To finish off, there is a course on **olive oil tasting** where you will learn the characteristics of **good extra virgin olive oil**.

COOKING CLASS

The cooking class uses **only local and organic products**. You will begin the class at our organic garden with an introduction to the seasonal ingredients. The course consists in **making fresh tuscan meals** with secrets and tips from our Chef. The final step consists in **tasting everything** that you have prepared **with our organic wines**.

.....
*Discover and participate to our
craftsmanship*
.....

CERAMIC CLASS

Adults and kids can **show off their creative side** and become artisans by decorating already prepared pieces. The ceramist, **famous craftsman of the area**, will teach the **techniques and secrets to produce your own piece** that expresses your own uniqueness.





EVENTS

... where time stands still





TAILOR – MADE

Reception

THE PERFECT PLACE TO HOST YOUR EVENT

Fattoria Lavacchio vineyards and olive groves offer a wide variety of welcoming and relaxing spaces that can accommodate groups both large and small. Whether you're planning an intimate family dinner, graduation celebration, baby shower, your wedding, or a corporate event, Fattoria Lavacchio is a flexible, all-season venue.



INDOORS

180 m2 reception room
Cellars & Tasting Rooms
Meeting rooms

OUTDOORS

Breathtaking spots of the estate 360°
view on the Chianti hills.
Veranda in piscina - Cocktail Bar

For tailor-made events, request a detailed brochure at

events@fattorialavacchio.com

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Since 1978



Website

www.fattorialavacchio.com

Instagram & Facebook
[@fattorialavacchiowinery](https://www.instagram.com/fattorialavacchiowinery)

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