



## Azienda Agricola Carla Simonetti

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### Description

Podere Trinci (Trinci Farm) at Fonte di Foiano is a rectangle of about 3 hectares stretching up the Segalari hillside in one of the most famous Italian wine-producing locations, the DOC Bolgheri. It lies between the old and the new Bolgherese road (Km 6,350) that links Castagneto Carducci to Bolgheri, today better known as "Strada del Vino e dell'Olio Costa degli Etruschi" (Etruscan Coast Wine and Olive Oil Route). Oak trees and Holm Oaks protect the holding on the mountain side, while a line of olive trees between a cypress and an oak protect it from the wind on the sea side. The business is managed by the family and predominantly focuses on wine and olive oil production with an IGT red wine and an extra-virgin olive oil which are both genuine thanks to the respectful cultivation of the soil and plants, following traditional processes to maintain the natural specifications and properties of the raw materials and their products.

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### The Vineyard

Listed under DOC Bolgheri, IGT Toscana and IGT Costa Toscana, the vineyard spreads over about one hectare at roughly 20 meters above sea level with a selection of Merlot, Cabernet Sauvignon, Cabernet Franc, Sangiovese and Syrah cultivars.

The installation is built with chestnut poles over six portions of arable soil with rows of Olive trees following a typical Tuscan field layout, with a sixth of 1,80 x 0,70 meters corresponding to a unit investment of 7,936 plants per hectare therefore in total, for all six vineyards, to an actual investment of 6,184 rooted vine cuttings. The orientation of the rows, which respects the natural shape of the plots, is NW-SE. Farming and pruning is carried out according to local regulations (cordon and bow).

Weed killer, chemical topdressing and systemic treatments, are avoided in soil and plant cultivation and care in favour of weed cutting and extirpation, organic (*favino*) and organic-mineral fertilizer and superficial copper and sulphur treatments. Any aggressive practices are also avoided, irrigation included. To complete the production cycle and for the enrichment of the soil, the farm implements the agronomic usage of the vinification by-products (marc and lees), dispersing them over the holding's fields.

The care of plants (green pruning and thinning) is carried out manually as is the harvesting and the selection of grapes. The grapes are processed on the farm just cut from the vine to preserve their absolute integrity and health. The wine production is currently represented by just one IGT red wine, reaching an average of 60 hl per harvest, although it is limited and strictly depends on each year's performance.



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### The Olive grove

The centenary Olive grove covers an area of almost one hectare and reveals, with its 64 plants, the natural vocation of the area for extra virgin olive oil production. Another 50 centenary plants are the sentinels of the old plantation that divide the six portions of the vineyard.

The new plantation, following modern standards, covers more than one hectare upstream of the vineyard and it is made up of about 300 plants. The olive oil varieties are known as "frantoio", "leccino" and "moraio".

Weed killer and chemical fertilizers are avoided in the care of the soil, making way for organic-mineral fertilizer including vinification by-products. Farming and pruning techniques follow the local tradition: four branched vase.

The olive harvesting is manual from the plant. The just-harvested fruit is immediately brought to the nearby oil mill of Segalari, where it is cold-pressed using traditional methods. The extra virgin olive oil with the lowest acidity grade is kept at the farm in stainless steel jars; it is intended for family consumption, tasting and selling at the farm and, for a few years now, it has also been sent to privileged connoisseurs in Germany.

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### The Origins

The croft holding has been in the Trinci family since 1600 and for centuries the family has been responsible for the maintenance of the precious Foiano spring that was an essential waypost for all the people that travelled the old Bolgherese road. The holding reached Carla and Clara Simonetti through their mother's side (Camilla Trinci) and it has always been dedicated to the cultivation of olive trees, peach trees, vines and wheat thanks to the rare fertility of the soil.

Since 2003, thanks to the initiative, will and involvement of the agronomist and wine grower, Salento born Pasquale Perrone, who understood and exploited the soil's peculiarities, the croft has seen the growth of a vineyard of about one hectare, planted according to "DOC Bolgheri" regulations.

Pasquale, with the support of his wife Clara, his sister-in-law Carla, and his children Maria Chiara (together with her husband Paolo), Camilla and Lorenzo, wanted to revert the soil to its original vocation with the conscious and attentive preservation of its healthiness, the plants' naturalness and therefore of their products' authenticity.

In this way the memory of one Trinci lives on: Giovanni known as "Giannino" was an esteemed local wine taster and friend of the famous poet Giosuè Carducci who, precisely for this reason, described him as an "...intenditor di vini e ribottista eccelso." ("...wine connoisseur and excellent guzzler.").





This 1885 photograph shows, in the middle, the poet Giosuè Carducci amongst “the friends of Maremma”, and an ancestor of the Trinci family, Giovanni named “Giannino” (second from left on the top row), described by Giosuè as a “..wine connoisseur and excellent guzzler.”



Diploma, ministerial reward, for the improvement of land productivity for the year 1956-57 awarded in 1958 to Camilla Trinci, owner of the croft at Fonte di Foiano and manager of the farm.