



# CASA ALLE VACCHE

San Gimignano

# About us

Our company name “Casa alle Vacche” (literally “Home to the Cows” in English) immediately arouses curiosity, is neither random nor imaginary but purely a historical reference.

In the 1800’s the area where our company buildings stand today, and in particular the oldest building, were used as stables for the cows that used to haul the wagons and work the fields. The typical vaulted ceiling with exposed brickwork on the ground floor of the old building is evidence of this.

As well as the history, the name also evokes the simplicity, naturalness, effort and hard work of a family of winemakers.



We, the Ciappi family, always winemakers, are 100% Tuscan. "Tuscanity" that reflects in the character of our wines and the genuineness of our welcome.

For generations the Ciappi family has dedicated love and passion to the cultivation of the land and the production of wine and olive oil. Then, twenty years ago, the farm holiday was devised with the idea of offering guests from all over the world the chance to enjoy the beauty of our country and savour its delights.

The whole family is involved in the company's activities, each with a specific role, a source of pride and satisfaction to Silvano, the grandfather, who passed it on to his sons, Fernando and Lorenzo.





Character, heart and soul of our wines are explained by their birth in the distant past, from a “family” concept of the vineyard, the attention dedicated at every stage: from the care of the grapes, the harvest, and culminating in the winemaking.

In recent years, we are focusing mainly on native autochthonous vines, a “return to origins” where ancient cultures meet modern technology.





# The farm

Casa alle Vacche is situated a few kilometres from San Gimignano, surrounded by the wonderful landscape offered by the Tuscan country, in a particularly good area for the cultivation of the vines and olives.

The traditional farm, owned by the Ciappi family for generations, expands for 25 hectares of vineyards and 3 hectares of olive trees.

Thanks to the nature of the soil and its ideal position, high quality grapes are picked and transformed using our experience, allowing us to produce the excellence of wines such as Vernaccia di San Gimignano, Chianti Colli Senesi and red and white Toscana IGT.

Our farm which has been awarded the “Agriqualità” by the Tuscan Region, uses integrated cultivation techniques, in respect of the environment and of natural balance.





**Denomination:** Vernaccia di San Gimignano DOCG

**Production zone:** San Gimignano district

**Grape variety:** Vernaccia di San Gimignano

**Soil composition:** ochreous sands

**Training and cultivation system:** Guyot and spurred cordon, partial grassing and green pruning

**Density:** 4000 vines/ha

**Production of wine per ha:** 63 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in summer

**Vinification:** off skins, separation from skins, soft pressing and temperature controlled fermentation.

**Organoleptic characteristic:**

**Colour:** pale straw yellow with greenish hues

**Bouquet:** fine, penetrating with scents of wild flowers and bitter almonds

**Flavours:** dry, harmonious, pleasantly fruity with a subtle base of peach kernel

**Alcohol content:** 12,5°

Service temperature: 10/11° C

**Serving suggestions:** as an aperitif with hors d'oeuvres, white meats and fish

**Packing:** cardboard box containing six or twelve 0.750-litre bottles packed vertically.



**Denomination:** Vernaccia di San Gimignano DOCG "I Macchioni"

**Production zone:** San Gimignano district

**Grape variety:** Vernaccia di San Gimignano

**Soil composition:** Pliocene ochreous sands and Pliocene calcereous concretions

**Training and cultivation system:** Guyot, partial grassing, green pruning, manual grape selection

**Density:** 4.600 vines/ha

**Production of wine per ha:** 55 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in summer

**Vinification:** off skins, destalking and soft pressing with cooling of the pressed grapes for a short period of maceration followed by separation from the skins. Temperature controlled fermentation on fine lees. It matures in the bottle for at least 1 month.

**Organoleptic characteristic:**

**Colour:** pale yellow with greenish hues

**Bouquet:** expansive, penetrating and reminiscent of ripe fruit with scents of almonds

**Flavours:** dry, harmonious with a pleasant freshness and subtle, characteristic aftertaste of almonds

**Alcohol content:** 13°

**Service temperature:** 10/11° C

**Serving suggestions:** hors d'oeuvres, white meats, soft cheeses, shellfish and fish in general, as well as some types typical Tuscan soup and fish soup in particular

**Packing:** cardboard box containing six or twelve 0.750-litre bottles packed vertically.



**Denomination:** Vernaccia di San Gimignano DOCG  
Riserva “Crocus”

**Production zone:** San Gimignano district

**Grape variety:** Vernaccia di San Gimignano

**Soil composition:** Pliocene ochreous sands and calcareous concretions

**Training and cultivation system:** Guyot and spurred cordon. Total grassind, green harvests, meticulous manual selection of the ripest, best exposed bunches

**Density:** 4.600 vines/ha

**Production of wine per ha:** 45 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in summer

**Vinification:** direct pressing of the grapes into pneumatic press. Controlled fermentation in new barrels with continuous “batonage”. It matures in the bottle for at least 4 months.

**Organoleptic characteristic:**

**Colour:** pale straw yellow with greenish hues, tending towards golden with age pale yellow with greenish hues

**Bouquet:** expansive, fine, fruity and penetrating

**Flavours:** dry, full, velvety with scents of ripe fruit, vanilla and peach kernel

**Alcohol content:** 13°

**Service temperature:** 10/11° C

**Serving suggestions:** excellent with seafood hors d’oeuvres, medium- mature cheeses, shellfish and baked fish.

**Packing:** cardboard box containing six or twelve 0.750-litre bottles packed vertically.





**Denomination:** Toscana Igt Bianco “Sangiovese B.”

**Production zone:** San Gimignano district

**Grape variety:** Sangiovese

**Soil composition:** over-consolidated pliocene clays and ochreous

**Training and cultivation system:** Guyot and low spurred cordon. Total grassing, green harvests, manual harvesting and selection of grapes .

**Density:** 4.500 viti/ha

**Production of wine per ha:** 50hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** Early harvest. After racking the must ,cold clarification. This is followed by a careful fermentation in temperature-controlled in steel.

**Organoleptic characteristic:**

**Colour:** white with peach reflections

**Bouquet :** flower and fruity notes with hints of wild berries

**Alcohol content:** 13,5°

**Service temperature:** 12° C

**Service suggestions:** salami, pasta with meat sausages, fried fish and vegetables

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Toscana Igt Rosato "Raffy"

**Production zone:** San Gimignano district

**Grape variety:** Canaiolo, Colorino, Ciliegiolo

**Soil composition:** Over-consolidated Pliocene clays and ochreous

**Training and cultivation system:** Guyot and low spurred cordon. Partial grassing, green harvests, manual harvesting and selection of grapes .

**Density:** 4.500 viti/ha

**Production of wine per ha:** 80hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** Must obtained from the drainage of gently pressing grapes. fermentation in white at 20°C.

Organoleptic characteristic:

**Colour:** light cherry rosè

**Bouquet :** Intense with suadente fragrance of ribes, musk, bitter honey, ribes

**Alcohol content:** 13 °

**Service temperature:** 10° C

**Service suggestions:** fish soup, white meat, cheeses

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Chianti Colli Senesi DOCG

**Production zone:** San Gimignano district

**Grape variety:** Sangiovese toscano, Canaiolo, Colorino, Ciliegio

**Soil composition:** pliocene clays

**Training and cultivation system:** Guyot and spurred cordon. Partial grassing, green harvests, manual grape selection.

**Density:** 3000 / 4.500 vines/ha

**Production of wine per ha:** 56 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in summer

**Vinification:** traditional on skins at a controlled temperature of 28°C, with pumping over and punching the cap operations. It matures in steel followed by maturing in the bottle for at least 1 month.

**Organoleptic characteristic:** Colour: ruby red, deep purple

**Bouquet:** expansive, fragrant, vinous and fruity with scents of pansies and blackberries and red berries

**Flavours:** harmonious, dry and slightly tannic becoming velvety smooth as time goes by

**Alcohol content:** 13°

**Service temperature:** 18/20° C

**Serving suggestions:** a wine for every occasion, it can be served with pasta and ragout, boiled meats with sauces, cured meats, cheeses, soups and red cod.

**Packing:** cardboard box containing six or twelve 0.750-litre bottles packed vertically, cardboard box containing six 1,5 litre bottles packed vertically



**Denomination:** Chianti Colli Senesi DOCG Riserva  
“Cinabro”

**Production zone:** San Gimignano district

**Grape variety:** 100% Sangiovese in different clone  
qualities

**Soil composition:** over-consolidated Pliocene clays,  
ochreous sands and calcareous concretions

Training and cultivation system: Guyot and lowspurred  
cordon. Total grassing, green harvests, meticulous  
manual selection of the ripest, best exposed bunches.

**Density:** 4.500 vines/ha

**Production of wine per ha:** 45 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in  
summer

**Vinification:** traditional fermentation on skins for at least  
20 days with temperature control 30°C. After the first  
transfer, the wine is raised in barriques on fine lees and  
remains in wood for at least 1 year. It matures in bottle for  
at least 4 months.

**Organoleptic characteristic:** Colour: bright, deep garnet  
red

**Bouquet:** evident, expansive, complex and persistent  
with jam, vanilla, spicy and cocoa notes.

**Flavours:** dry, warm, austere, with great structure, a good  
tannic component and a persistently aromatic sensation  
Alcohol content: 14°

**Service temperature:** 18/20° C

**Serving suggestions:** barbecue red meats, game and  
mature cheeses

**Packing:** cardboard box containing six 0.750-litre bottles  
packed horizontally



**Denomination:** Toscana Igt Rosso "Aglieno"

**Production zone:** San Gimignano district

**Grape variety:** Merlot, Syrah, Cabernet Sauvignon

**Soil composition:** Over-consolidated Pliocene clays and ochreous sands

**Training and cultivation system:** Guyot and low spurred cordon. Total grassing, green harvests, manual harvesting and selection of grapes into small crates.

**Density:** 4.500 viti/ha

**Production of wine per ha:** 45hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** traditional maceration on skins initially at 20°C, followed by punching the cap and pumping over at least 15 days at a controlled temperature of 30°C. After racking off, the wine is transferred to medium-sized oak barrels, where it stays for 4 months. It matures in the bottle for at least 2 months.

**Organoleptic characteristic:**

**Colour:** deep ruby red

**Bouquet :** ripe red berry fruits and slightly vanilla note

**Flavours:** warm, flavoursome with an evident aftertaste reminiscent of jam and spices. Considerably persistent and intense

**Alcohol content:** 13,5° Service temperature: 18/20° C

**Service suggestions:** cured meats, mature cheeses, assorted roast and grilled meats and game

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Toscana Igt Rosso "Acantho"

**Production zone:** San Gimignano district

**Grape variety:** Cabernet Sauvignon, Ciliegolo

**Soil composition:** over- consolidated pliocene clays and ochreous sands

**Training and cultivation system:** Guyot and low spurred cordon. Total grassing, green harvests, manual harvesting and selection of grapes into small crates

**Density:** 4.500 vines/ha

**Production of wine per ha:** 40hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in summer

**Vinification:** tradicional maceration on skins for at least 20 days at a controller temperature of 30°. After racking off, the wine is transferred to tonneau and medium-sized oak barrels, where it stays for 18 months. It matures in the bottle for at least 6 months

**Organoleptic characteristic:**

**Colour:** deep garnet red

**Bouquet:** persistent. Rich spice and vanilla notes

**Flavours:** full and intense, persistent, bilance flavoursome with an evident aftertaste reminiscent of jam and liquorice

**Alcohol content:** 14°

**Service temperature:** 18/20° C

**Serving suggestions:** cured meats, mature cheese, assorted roast and grilled meats and game..

**Packing:** cardboard box containing six 0.750-litre bottles packed horizontally



**Denomination:** Toscana Igt Rosso “Merlot” Production zone: San Gimignano district

**Grape variety:** Merlot

**Soil composition:** Pliocene clays and ochreous sands  
Training and cultivation system: Guyot and spurred cordon. Total grassing, green harvests, manual harvesting and selection of grapes in little cases.

**Density:** 4.500 viti/ha

**Production of wine per ha:** 45hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** traditional maceration on skins initially at 20°C, followed by punching the cap and pumping over at least 15 days at a controlled temperature of 30°C. After racking off, the wine is transferred to medium-sized oak barrels, where it stays for 4 months

**Organoleptic characteristic:**

**Colour:** deep ruby red

**Bouquet :** ripe red berry fruits and slightly vanilla note

**Flavours:** warm, flavoursome with an evident aftertaste reminiscent of jam and spices

**Alcohol content:** 13,5°

**Service temperature:** 18/20° C

**Service suggestions:** cured meats, mature cheeses, assorted roast and grilled meats and game

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Toscana Igt Rosso “Lorenzo”

**Production zone:** San Gimignano district

**Grape variety:** Sangiovese, Canaiolo, Ciliegiolo and other red grape varieties

**Soil composition:** over-consolidated pliocene clays

Training and cultivation system: Guyot and spurred cordon. Partial grassing, green pruning and meticulous

**Density:** 3000 /4.500 vines/ha

**Production of wine per ha:** 80hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** Traditional on skins at a controlled temperature of 28°C, with pumping over and punching the cap operations. It matures in steel followed by maturing in the bottle for at least 1 month.

Organoleptic characteristic:

**Colour:** ruby red

**Bouquet:** expansive, fragrant, vinous and fruity

**Flavours:** harmonious, dry and slightly tannic becoming velvety smooth as time goes by

**Alcohol content:** 12,5° Service temperature: 18/20° C

Service suggestions: a wine for every occasion, it can be served with pasta and meat sauce, boiled meat with sauces, cured

**Packing:** cardboard box containing six 0.750 litre bottles packed vertically





**Denomination:** Toscana Igt Bianco “Fernando”

**Production zone:** San Gimignano district

**Grape variety:** Vernaccia di San Gimignano, Chardonnay and other white grape varieties

**Soil composition:** Over-consolidated Pliocene clays and ochreous sands

**Training and cultivation system:** Guyot and spurred cordon. Partial grassing, green pruning and meticulous manual selection of the ripe grapes

**Density:** 4000 vines/ha

**Production of wine per ha:** 90 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** off skins, separation from skins, soft pressing and temperature controlled fermentation on fine lees. It matures in the bottle for at least 2 months.

**Organoleptic characteristic:**

**Colour:** pale straw yellow with golden hues

**Bouquet :** fine, scented with reminiscent of ripe fruit with scents of field flowers.

**Alcohol content:** 12,5° Service temperature: 10° C

**Service suggestions:** hors d'oeuvres, white meats, shellfish and fish in general.

**Packing:** cardboard box containing twelve 0.750 litre bottles packed vertically



**Denomination:** Toscana Igt Rosso “Ciliegiole”

**Production zone:** San Gimignano district

**Grape variety:** Ciliegiole

**Soil composition:** over-consolidated pliocene clays and ochreous

**Training and cultivation system:** Guyot and low spurred cordon. Total grassing, green harvests, manuale harvesting and selection of grapes .

**Density:** 4.500 viti/ha

**Production of wine per ha:** 80hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** Traditional maceration on skins initially at 28° C followed by punching the cap and pumping over. It matures in bottle for at least 1 month

**Organoleptic characteristic:**

**Colour:** deep , intense ruby red colour

**Bouquet :**fragrant and fruity

**Flavours:** soft and velvet

**Alcohol content:** 13°

**Service temperature:** 18/20° C

**Service suggestions:** wine for any occasion

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Toscana Igt Rosso “Colorino”

**Production zone:** San Gimignano district

**Grape variety:** Colorino

**Soil composition:** over-consolidated pliocene limestone concretions, clays and ochreous

Training and cultivation system: Guyot and low spurred cordon.Total grassing,green harvests, manual harvesting and selection of grapes .

**Density:** 4.500 viti/ha

**Production of wine per ha:** 50hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** Traditional maceration on skins initially at 28° C followed by punching the cap and pumping over. It matures in bottle for at least 1 month

**Organoleptic characteristic:**

**Colour:** deep red

**Bouquet :** aromatic and fruity

**Flavours:** dry, slightly tannic,over time the soft velvety

**Alcohol content:** 13°

**Service temperature:** 18/20° C

**Service suggestions:** aged cheese,paste with meat souce,stewed meat

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Toscana Igt Rosso "Canaiolo"

**Production zone:** San Gimignano district

**Grape variety:** Canaiolo

**Soil composition:** over-consolidated pliocene clays and ochreous

**Training and cultivation system:** Guyot and low spurred cordon. Total grassing, green harvests, manuale harvesting and selection of grapes .

**Density:** 4.500 viti/ha

**Production of wine per ha:** 80hl

**Altitude:** 210/280 m above sea level

**Microclimate:** Damp in winter and spring, hot and dry in summer

**Vinification:** Traditional maceration on skins initially at 28° C followed by punching the cap and pumping over. It matures in bottle for at least 2 months

**Organoleptic characteristic:**

**Colour:** deep purple

**Bouquet:** fruity blackberry

**Flavours:** balanced, dry with a light touch bitter that refined to a soft velvet

**Alcohol content:** 14° Service temperature: 18/20° C

**Service suggestions:** risotto with mix vegetables,, soup, sauce and meat sauce, cheeses and red meats

**Packing:** cardboard box containing six 0.750 litre bottles packed horizontally



**Denomination:** Vinsanto del Chianti DOC

**Production zone:** San Gimignano district

**Grape variety:** Trebbiano, Malvasia, Vernaccia di San Gimignano

**Soil composition:** Over-consolidated Pliocene clays and ochreous sands

**Training and cultivation system:** Guyot and spurred cordon

**Density:** 3000 / 4.500 vines/ha

**Production of wine per ha:**30 hl

**Altitude:** 210/280 m above sea level

**Microclimate:** damp in winter and spring, hot and dry in summer

**Vinification:** selected bunches of grapes are harvested after slightly over-ripening and left to wither on rush mats for 2 months. After meticulous selection they are pressed. The thick must obtained is placed in small wooden barrels, from which a small amount is removed, and sealed to ferment for at least 4/5 years

**Organoleptic characteristic:**

**Colour:** old gold yellow with amber hues

**Bouquet:** characteristic, unmistakable scent of ripe grapes and candied fruit

**Flavours:** warm, not too dry and not too sweet, full-bodied and harmonious

**Alcohol content:** 17° Service temperature: 20° C

**Serving suggestions:** almond Cantucci biscuits and dry confectionery in general

**Packing:** cardboard box containing six or twelve 0.750-litre bottles packed vertically, cardboard box containing twelve 0,375-litre bottles packed vertically

# Contact

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