



BELVEDERE  
*Castellina in Chianti*

*Our*  
WINES

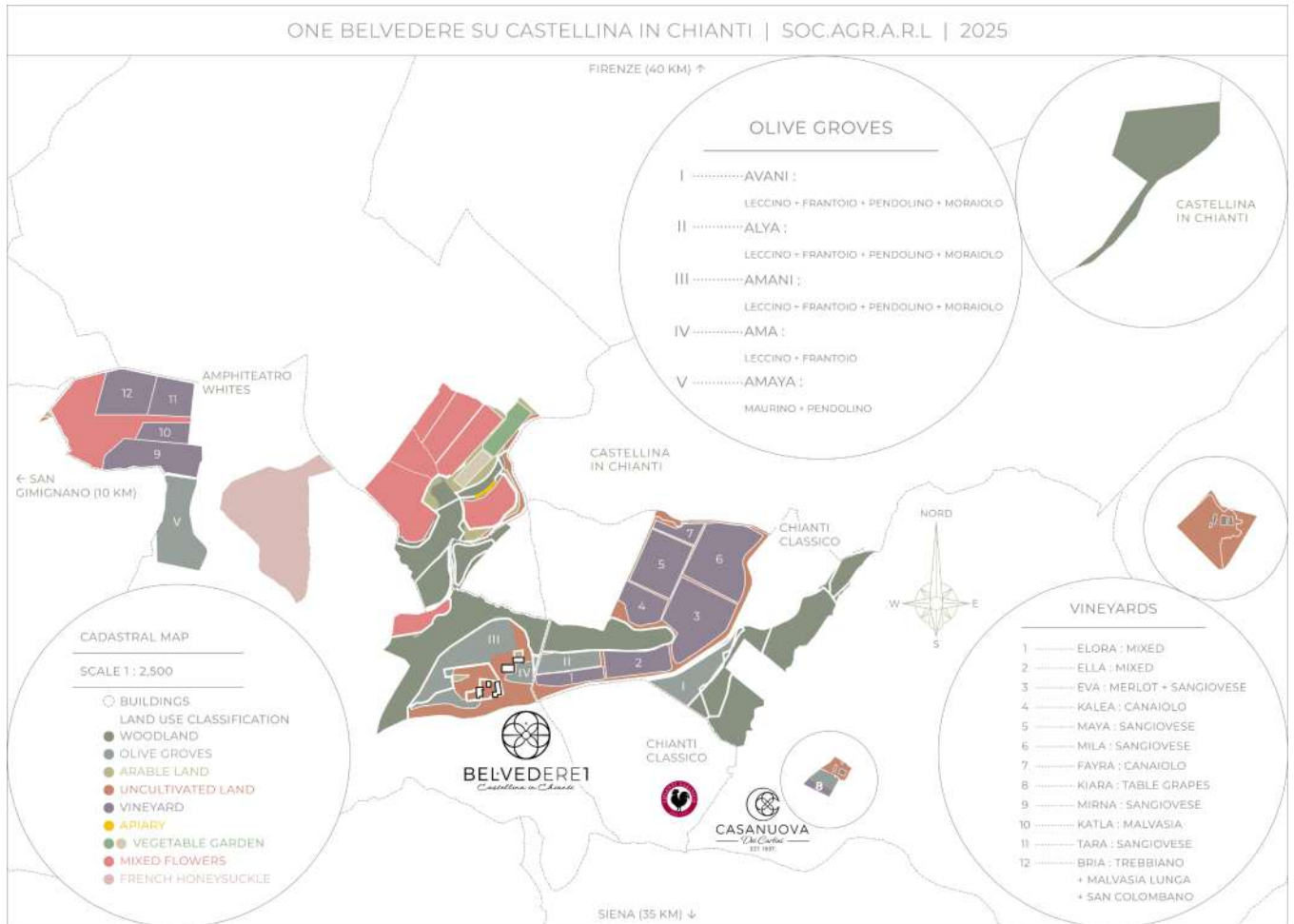


*Crafted within One Belvedere Tuscany*



## A PROJECT ROOTED IN NATURE

One Belvedere Tuscany and Belvedere 1 Winery were established by Natacha Fazal-Karim, rooted in a vision for sustainable viticulture and regenerative agriculture. Driven by a deep reconnection with nature and a strong environmental ethos, she embraced permaculture and regenerative farming as guiding principles for the estate. Her vision goes beyond winemaking, focusing on restoring soil health, enhancing biodiversity and cultivating a harmonious relationship between land and people.



LAST UPDATE - MAY 2025

## THE WINERY

Located in the heart of the Chianti Classico region, One Belvedere Tuscany spans over 50 hectares of organically managed land, including more than 10 hectares of vineyards, which are the heart of Belvedere 1 Winery. The winery cultivates both native and

international grape varieties such as Sangiovese, Canaiolo, Trebbiano and Merlot, following a natural approach that allows each wine to express its true identity. Every decision, from vineyard care to production, reflects a commitment to sustainability, authenticity and respect for the Tuscan terroir.





## AMPHITEATRO BIANCO

Amphiteatro Bianco is an IGT Toscana Bianco made from Trebbiano grapes grown on Pliocene soils rich in clay, tuff, and marine fossils. Vinification occurs in temperature-controlled stainless steel, with only a few hours of skin contact. Fermentation is spontaneous, including the natural malolactic fermentation. The wine rests on fine lees until bottling.

 GRAPE VARIETY

100% Trebbiano

 AGEING

Aged 6 months in steel; unfiltered with at least 3 months in bottle.

 TASTING NOTES

Fresh and fruity, medium-bodied and well-balanced, with juicy acidity, minerality and long persistence.

 FOOD PAIRINGS

Butter-based dishes, broths, shellfish, mollusks and vegetables.





## AMPHITEATRO ORANGE

Amphiteatro Orange is an IGT Toscana Bianco made from Trebbiano grapes grown on Pliocene soils rich in clay, tuff, and marine fossils. Vinified in stainless steel without temperature control, it undergoes 25 days of skin maceration. Fermentation is spontaneous in an oxidative environment, followed by natural malolactic fermentation in barriques (one-third new). The wine rests on the lees until bottling.

 GRAPE VARIETY

100% Trebbiano

 AGEING

Aged 6 months between steel and barriques; unfiltered with at least 3 months in bottle.

 TASTING NOTES

Structured wine with pleasant oxidative notes, medium acidity, tannic texture, long persistence.

 FOOD PAIRINGS

Mushrooms, blue cheeses, truffle, aged cheeses.





## N ROSATO

N is an IGT Toscana Rosato crafted from Sangiovese grown on sandstone marl and clay soils. Vinified in temperature-controlled waxed cement tanks, it undergoes a short skin maceration and spontaneous alcoholic fermentation, followed by natural malolactic fermentation. The wine rests on fine lees until bottling.

 GRAPE VARIETY

100% Sangiovese

 AGEING

Aged 6 months in waxed cement vats; unfiltered with at least 3 months in bottle.

 TASTING NOTES

Fresh, fruity and floral rosé, ideal when young but gaining complexity with bottle ageing.

 FOOD PAIRINGS

As an aperitif when young or throughout a meal after one year in bottle.





## PRIMO ROSSO

Primo Rosso is an IGT Toscana Rosso from Sangiovese and Canaiolo grown on clay-rich Pliocene sediments and sandy tuff. Vinified in cement without temperature control, it undergoes 20 days of carbonic maceration using a blend of destemmed grapes, whole berries and whole clusters. Spontaneous alcoholic fermentation is followed by natural malolactic fermentation in cement and barriques.

### GRAPE VARIETY

85% Sangiovese,  
15% Canaiolo

### AGEING

Aged 6 months in  
cement and wood;  
unfiltered with at  
least 3 months in  
bottle.

### TASTING NOTES

Fresh, easy-  
drinking red with  
floral notes,  
medium body  
and pleasant  
tannic structure.

### FOOD PAIRINGS

Tomato-based  
dishes, fish soups,  
stewed vegetables.





## CHIANTI CLASSICO DOCG ANNATA

Our Chianti Classico Annata is a 100% Sangiovese from vineyards rooted in Pliocene clay and sedimentary stones. Produced in small batches using traditional methods, it undergoes spontaneous fermentation in open concrete vats and 30 days of maceration, followed by 12 months of aging in concrete and oak casks. It has excellent aging potential.

### GRAPE VARIETY

100% Sangiovese

### AGEING

Aged 12 months in concrete and oak casks; unfiltered with at least 3 months in bottle.

### TASTING NOTES

Fresh and vibrant yet concentrated, with pure Sangiovese fruit, earthy and spicy nuances, balanced acidity and persistent structure.

### FOOD PAIRINGS

Ribollita, parmigiana, roasted white meats, fish stews.





## CHIANTI CLASSICO DOCG TENUTA DE' CARFINI

Tenuta de' Carfini Chianti Classico is a 100% Sangiovese from old clones planted in 1975 on alluvial sediments and river stones. After extended skin maceration, the wine ages slowly in 20hl conical oak casks, developing finesse and structure. Powerful, promising excellent aging potential with time and evolution.

 GRAPE  
VARIETY

100% Sangiovese

 AGEING

Aged 12 months, including 6 months in large oak cask; unfiltered with at least 3 months in bottle.

 TASTING NOTES

Elegant and precise, showing red fruit, earthy and spicy notes, fine tannins and a refined, persistent finish.

 FOOD  
PAIRINGS

Mushroom-based dishes, truffle, aged cheeses.





## BALVEDE

Balvede is an IGT Toscana Rosso made from Sangiovese and Merlot, sourced from the estate's oldest vineyards on clay-rich Pliocene sediments and sandy tuff. Vinified in open tonneaux without temperature control, it undergoes 20 days of carbonic maceration using a mix of destemmed grapes, whole berries and whole clusters. Spontaneous alcoholic fermentation is followed by natural malolactic fermentation in barriques.

### GRAPE VARIETY

80% Sangiovese,  
20% Merlot

### AGEING

Aged 6 months in  
used barriques;  
unfiltered with at  
least 3 months in  
bottle.

### TASTING NOTES

Smooth and easy-  
drinking red with  
floral notes,  
medium body,  
pleasant  
roundness and  
balanced acidity.

### FOOD PAIRINGS

Asian-style seitan,  
tempeh served  
with a vegetable  
brown stock.

