

FATTORIA LE MASSE

Toscana



Products

Camporella IGT Bianco
Forasacco IGT Bianco
Chianti Classico DCG
Timeo IGT Rosso
Santa Gocia IGT Toscana

Creativity has always run through Robin Mugnaini's veins. Born to a German artist and a fifth-generation Italian winemaker, Robin frequently found himself amongst the vines. He participated in harvests every year (his first time picking grapes was in 1993 at the young age of 7) and worked alongside his family early on. However, dreams of acting pushed him to the big city. After receiving a degree in acting at the National Cinema Academy of Rome, Robin pursued an acting career during the mid-2000s. However, his love for his family's farm pulled him back to the world of viticulture. Since 2006, Robin has overseen all viticulture and vinification operations at Fattoria Le Masse. He organically and biodynamically farms 20 hectares of vineyards and 15 hectares of olive trees in the areas of Barberino and Tavarnelle (Chianti Classico). Like most Tuscan producers, Robin's vineyards are predominantly dedicated to Sangiovese, though smatterings of Canaiolo, Colorino, Malvasia, Trebbiano, and Chardonnay are also present. In the cellar, all fermentations are done with native yeasts, vinification is done in a variety of vessels, and aside from a small amount of sulfites upon bottling, absolutely nothing is added. "Our cellar is really simple. This simplicity is what makes our artisanal dimension unique. We do not use temperature control or pumps. We like to keep our impact on the wine as soft as we can," - Robin Mugnaini

Owner : Mugnaini family

Winemaker : Robin Mugnaini

Varietals planted :

Chardonnay, Pinot Grigio, Canaiolo, Sangiovese

www.fattorialemasse.com/en

