



FOR SALE

IT-53019 Castelnuovo Berardenga

Vineyards 500 ha. with Olive Trees, Forest with Truffles in Chianti

CHF 9,368,000.-

SEQUOIA
CONSULTING

Property description

Property is located in the south of Siena in the noblest region of Chianti/Chianti Classico. It's only 20 km from Siena, 90 km from Florence (high-speed train/international airport), and very well connected to the highway entrance, just 3 km away.

It's difficult to find such a beautiful environment with such excellent connectivity in Tuscany.

The property consists of two separate vineyards, a few kilometers apart, which have been merged to create a large and complex estate. The total area is about 500 hectares.

Both properties include buildings and structures in addition to vineyards, such as woods and cultivable lands, etc.

The current owner has centralized most of the wine production activities and has organized the two cellars as if they were one for the time being. Some functions are located in the main cellar, while others are in other buildings.

Unit One

Vineyards: Chianti Superiore D.O.C.G.: 23.00 Ha

Vineyards: Chianti Superiore D.O.C.G. - non-productive: 7.30 Ha

Vineyards: IGT - non-productive: 3.70 Ha

Olive groves: 18.00 Ha

Arable land: 55.00 Ha

Truffle woods: 140.00 Ha

Woods: 198.00 Ha

290 Ha - part of a wild fauna hunting reserve

THE VINEYARDS

The varietal composition is as follows:

Sangiovese, Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, Chardonnay; Sangiovese registered as Chianti Superiore D.O.C.G.

Cultivation system:

Spurred cordon, with a planting density of about 5,000/5,500 plants/ha for new plants and 2,500/3,000 plants/ha for older systems.

Average age of the vines:

The vines are between 10 and 20 years old.

Currently, the average production capacity of the plants is 3,800/4,000 quintals of grapes, equivalent to a total production of about 3,200/3,500 hectoliters, corresponding to about 400,000/480,000 bottles per year.

The average management cost for vine cultivation is 2,500/3,500 Euros per hectare.

Development with new vineyards:

By cultivating the "uncultivated" vineyards, the production could increase from the current 200,000/250,000 bottles to 300,000/350,000 bottles per year.

With a rotation in vine replanting and the introduction of masses in drier areas, a further 20% increase in production is possible, achieving a significant production increase.

The cellar can be quickly converted to organic, thanks to the very limited use of chemicals during the season/cultivation.

The environment is very healthy, and statistically, the impact of diseases on cultivation is not significant.

OTHER CROPS AND ACTIVITIES

- Olive groves:

Currently, the company sells bulk olive oil.

The potential is to obtain 2,000/2,500 bottles of olive oil that could be branded and marketed as a high-quality Tuscan product, complementing the brand of the cellars.

- Arable land (dedicated to organic cultivation)

The company has a lease contract for the organic cultivation of arable land.

The income for the year consists of rent + EU

contributions.

Currently, the company is studying the possibility of using 40/60 hectares of arable land near the river for the cultivation of poplars, which is strongly supported by EU funding.

- Woods (with hunting land)

The extension of the woods allows the company to apply a rotational management of the forest.

An approved cutting plan with an area of 10-20 hectares is implemented every year.

The average income is 1,300/1,500 euros/ha for the sale of timber.

The woods hide in some areas an extensive natural truffle ground.

TRUFFLES, WOODS, AND CULTIVABLE LANDS

A large part of the woods and cultivable lands represents a natural truffle ground, divided by the type of obtained truffle.

Tuber uncinatum for approx. 84 ha - currently with an average presence of about 10 kg of product

Tuber aestivum for approx. 51 ha - currently with an average presence of about 15 kg of product

Tuber stud for approx. 7 ha - currently with an average presence of about 4 kg of product

Tuber magnatum for approx. 4 ha - currently with an average presence of about 5 kg of product

With appropriate and low investments, the estimated quantities of product can be increased to:

30 kg of total product per production cycle for Tuber Uncinatum

40 kg of total product per production cycle for Tuber Aestivum

10 kg of total product per production cycle for Tuber Stud

10 kg of total product per production cycle for Tuber Magnatum (precious white truffle).

PRIVATE HUNTING CLUB

About 300 hectares are part of the "Wildlife Hunting Consortium Company," where hunting is allowed only to members. The company can invite its guests for hunting.

The company is one of the members with the largest extension in this private association.

Hunting is strictly regulated for the conservation of the area.

Typical fauna includes wild boars, deer, pheasants, hares, etc...

THE CELLARS

Vinification and aging of the grapes take place in the largest cellar.

Aging occurs in steel tanks and oak barrels.

The complete bottling line, centralized bottle storage area, packaging line, and shipping area are very well organized in various departments.

A large area is dedicated to materials, chemicals, etc., allowing a very rational organization of every process.

The vinification area is fully equipped with stainless steel tanks conditioned for fermentation and storage, automatic pumps, gentle press, concentrator to be used in difficult vintages, and oak barrels for aging. A picturesque old stone cellar crowns the aging of the finest wines, where natural humidity and temperature are perfectly balanced throughout the year.

One of the areas, with a large loading area and temperature-controlled storage space, is dedicated to logistics, for container delivery and small packages.

BUILDINGS

Main Building:

Cellars and Office Building: winemaking room, storage and aging room, barrel room, bottling area, storage area, various annexes, mill, offices with a shop and tasting room.

Approximately 1750 m2 with all departments.

Secondary Building: about 1 km from the main building, air-conditioned building for aging, refrigeration, or storage, with services and residential areas:

two apartments for guests or workers,

local workshop,

machine recovery area, loading areas, and employee facilities, covering approximately 750 m2.

CELLAR CAPACITY AND EQUIPMENT

The cellar has a capacity of approximately 4500 HL in temperature-controlled stainless steel tanks (capacities of 150/100/200/400 HL) and smaller tanks for wine blending and transit of 50/80/70 HL.

The natural stone aging cellar has a storage area for 700 barrels.

The larger barrels are placed in the main secondary building (temperature-controlled area) or in the main building.

In 2022, the large oak barrels were of 300 HL, used for blending after aging in barriques, in transit for bottling.

Most of the temperature-controlled conical stainless steel tanks of 150 HL are equipped with an automatic pumping system.

The cellar is equipped with modern must concentrators, gentle press, and low-temperature refrigeration system.

The cellar has a complete bottling and filling line.

The cellar has a complete labeling line.

Characteristics

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| Availability | To agree | Reference | 4049 | Object Price | CHF 9,368,000.- |
| Type | Agricultural lot | | | | |

Picture(s)



















Castelnuovo Berardenga



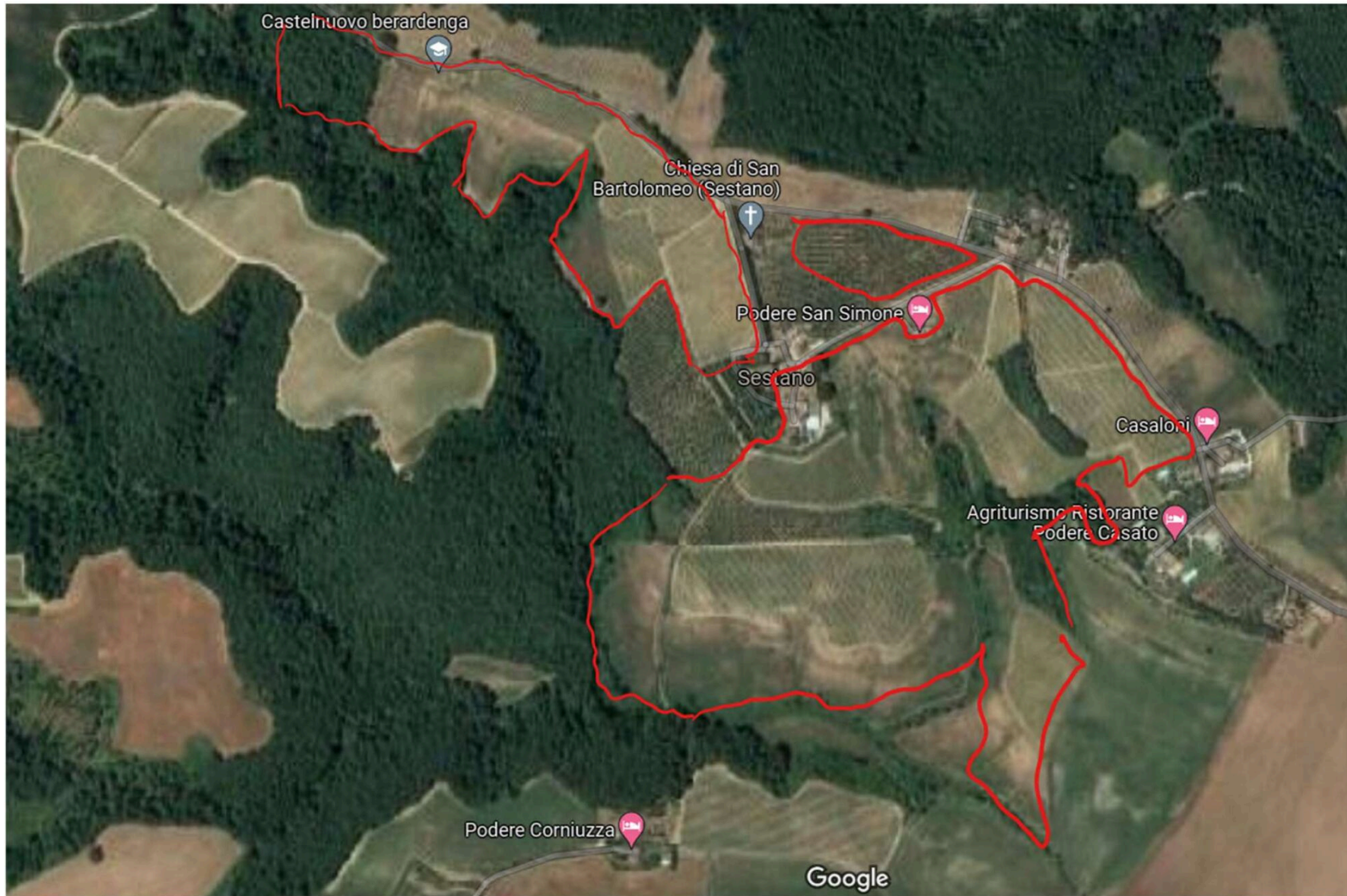


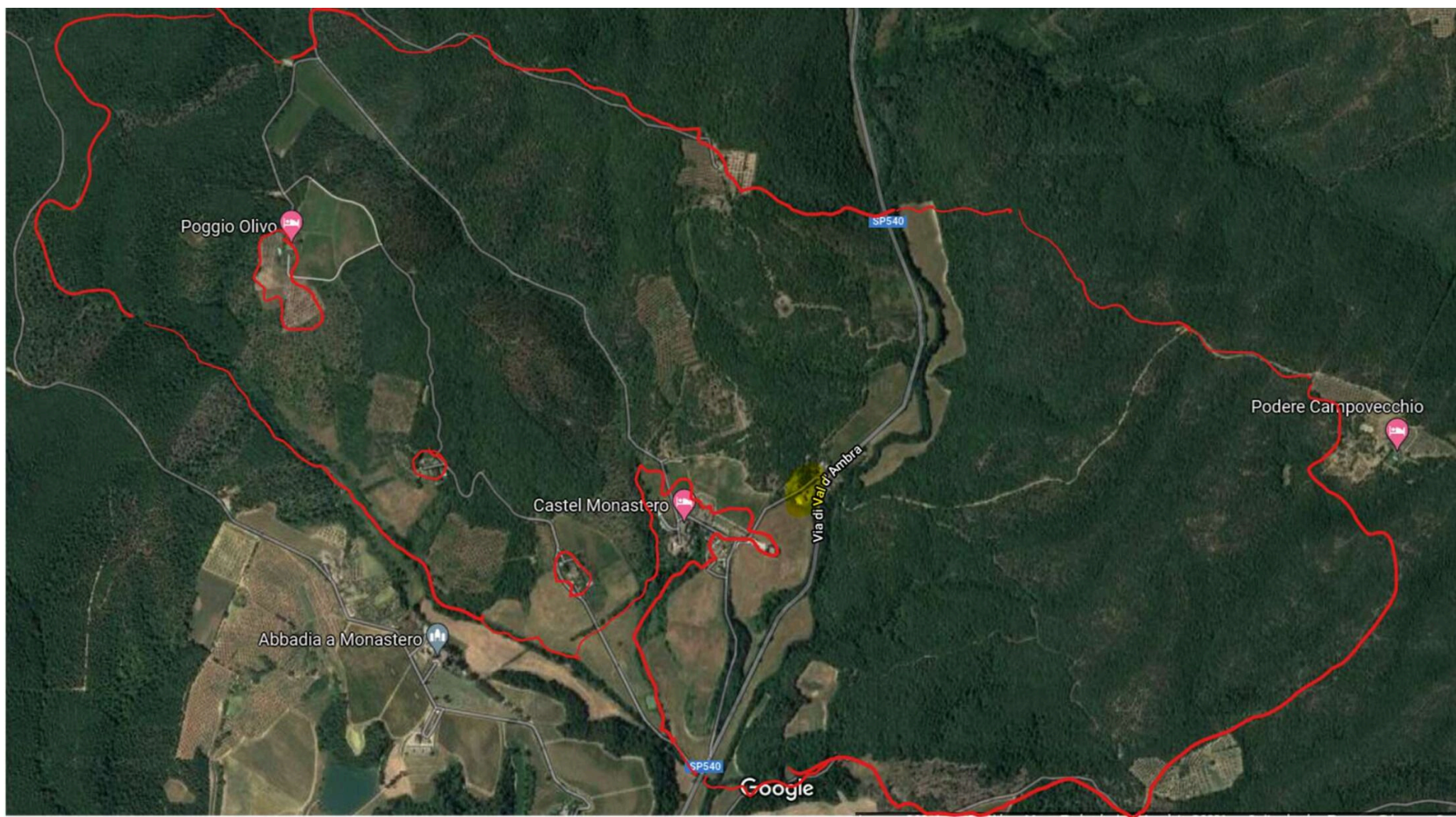












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Notes
