

FATTORIA VIGNAVECCHIA



Between past and present

Vignavecchia Estate has been in the Beccari family since 1840. It was received as a dowry when Antonietta Minucci - whose family owned the vineyards since 17th century - married Giuseppe Beccari. Vignavecchia has produced and bottled wine since 1876 when it was inherited by the couple's only heir, Odoardo Beccari (1843-1920).

Odoardo Beccari was a Florentine explorer, zoologist and botanist who retired to the winery and devoted himself to cultivating the family vineyards after many years of exploring the forests of Borneo, Celebes, New Guinea, Sumatra, the Moluccas, Australia, Tasmania and many other islands, returning to Italy with rare zoological and botanical collections. In 1924, Baccio Beccari, Odoardo's third son, became one of the founding members of the Chianti Classico Consortium, and with the help of his brother Renzo, continued the family tradition of collecting fine vintages.

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The company still maintains the Beccari family's private cellar with bottles dating from 1876 to 1931. The bottles were discovered accidentally when the palace was restored in 1970. Upon the discovery, the family auctioned off one of the oldest bottles, which sold for half a million Italian Liras. Of Odoardo Beccari's four sons—Nello, Dino, Baccio and Renzo—Renzo had two sons named Franco Odoardo and Sisa who led the company from the 1960s until the 2000s. Throughout this period, Vignavecchia underwent several phases of modernization. In 1996, the company moved its headquarters from the palace's underground cellars in Radda historic centre to a farmhouse situated in the middle of the vineyards.

Today, Vignavecchia is still owned and managed by Odoardo Beccari's great-grandchildren.

The tour includes visit of the cellar and the vinsantaia followed by the tasting of one Chianti Classico Docg Regular, one Chianti Classico Docg Riserva, one Red Igt wines, one Vinsanto (if available) with typical food of Tuscany like pecorino cheese with honey and jams, salame and our olio extravergine di oliva.