Poggio Arioso



Poggio Arioso

Agricultural Estate

Poggio Arioso

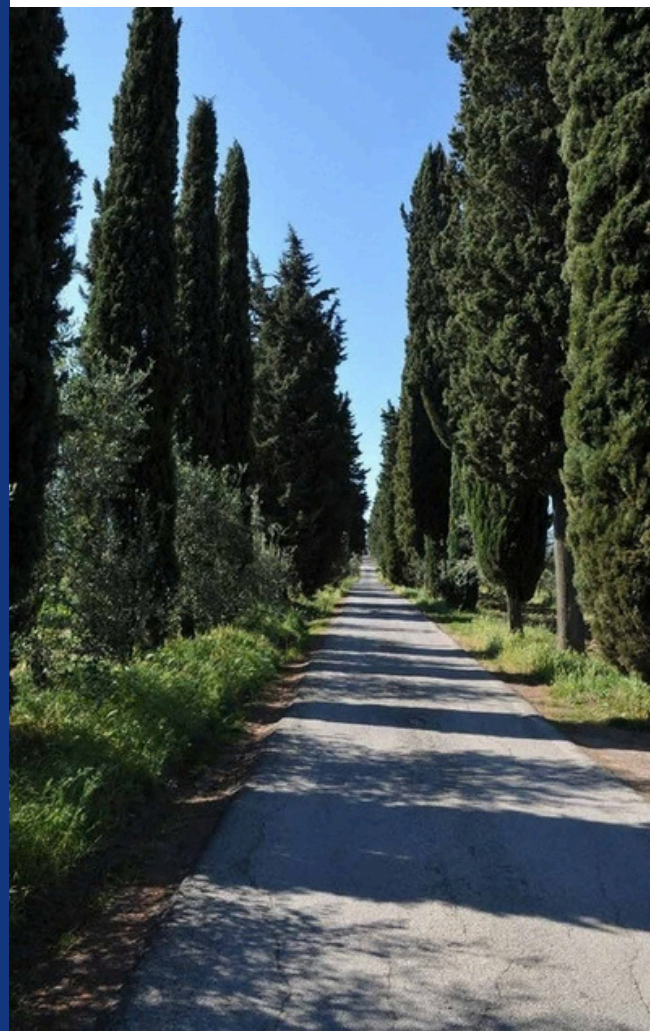
The Poggio Arioso farm is located in the hills southwest of the city of Florence, in the municipality of Scandicci, on Viale Lamperi.
At the end of a long cypress-lined avenue is the company complex, the 17th-century manor house with its farm outbuildings, the oil mill, the cellars, the tool sheds, and the part now used for agritourism.





The farm has always had a strong tradition of research and experimentation, starting in the 1950s, with the planting of the first orchards in the area (some still remember the Ciani peach variety), a commitment that continued in the olive groves, with the care of the traditional Tuscan varieties (frantoio, leccino, moraiolo, pendolino), and in the vineyards.

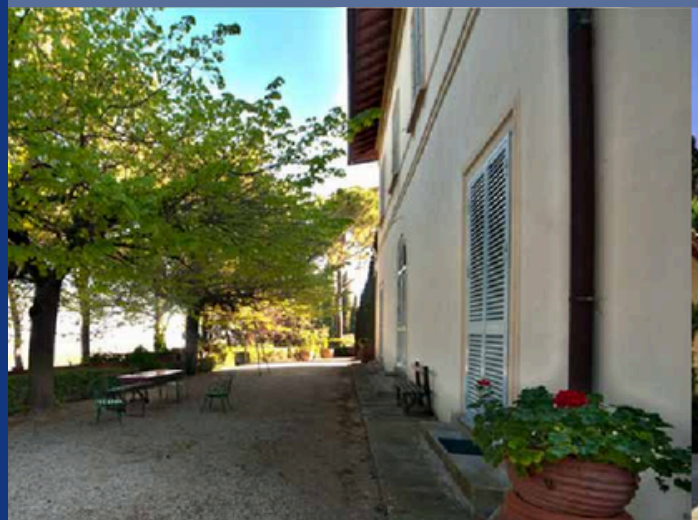
The land is cultivated with typical products of the Florentine hills, such as Chianti D.O.C.G., the white “Toscano” I.G.T., Cabernet and pure Sangiovese, as well as the precious extra virgin olive oil, guaranteeing absolute authenticity.





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the manor house - Villa Lamperi







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Real Estate Assets

Villa Lamperi, the manor house with its original 17th-century core and 19th-century addition. With a cellar and attic, it comprises approximately 877 square meters.

The so-called "farmer's house," adjacent to the manor house, measures approximately 120 square meters.

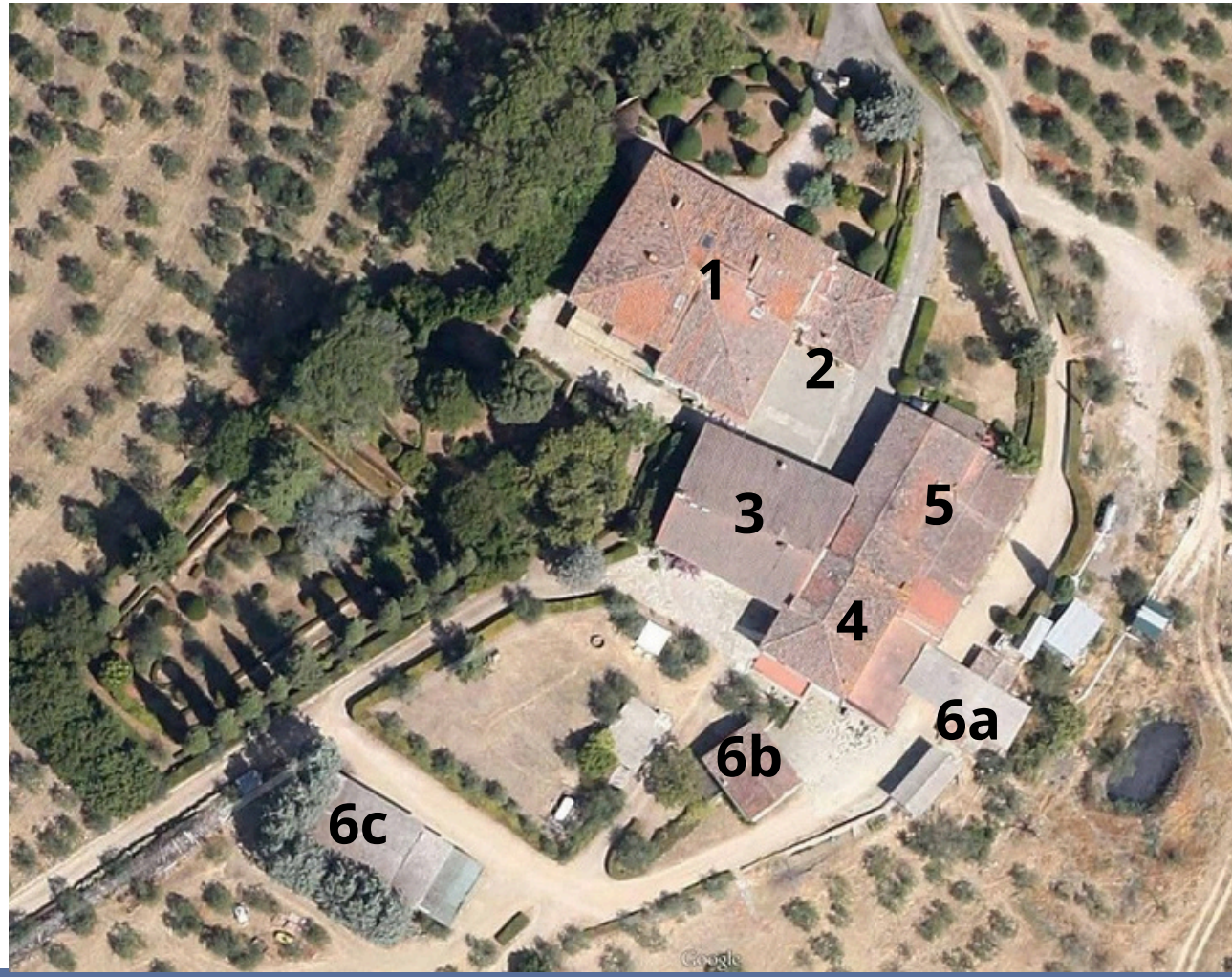
The complex is used as an agritourism business, with three apartments and a completion project that includes the construction of six apartments (a total of approximately 355 square meters).

The administrator's residence, integrated into the farm's agricultural business premises (approximately 95 square meters).

The cellar and mill structures with various annexes (cistern, barn, warehouses, sheds)

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Real Estate Assets



1 Manor House

2 Farmer's House

3 Farmhouse Accommodation

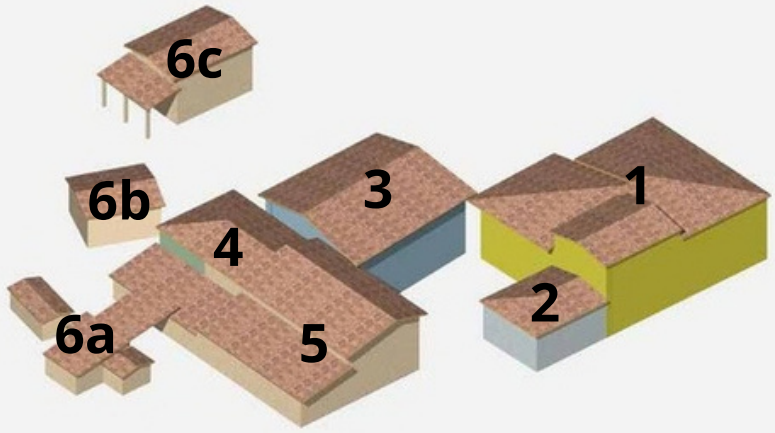
4 Administrator's Accommodation

5 Cellar and Oil Mill

6*a* Attached to the Oil Mill

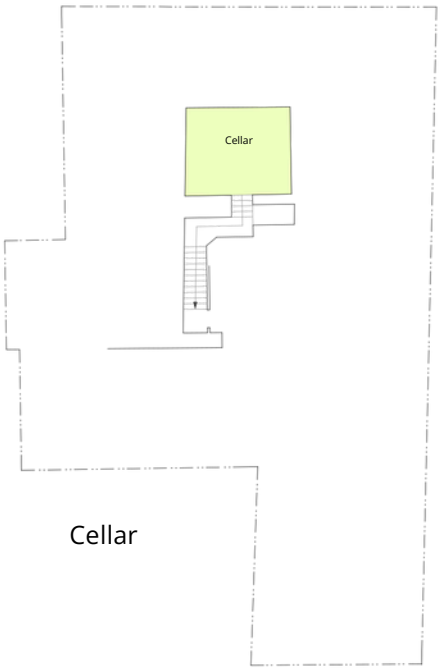
6*b* Attached Barn Attached

6*c* Tool Shed



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Cellar: 20.5 sq m.



Cellar

Ground Floor: 430 sq m.



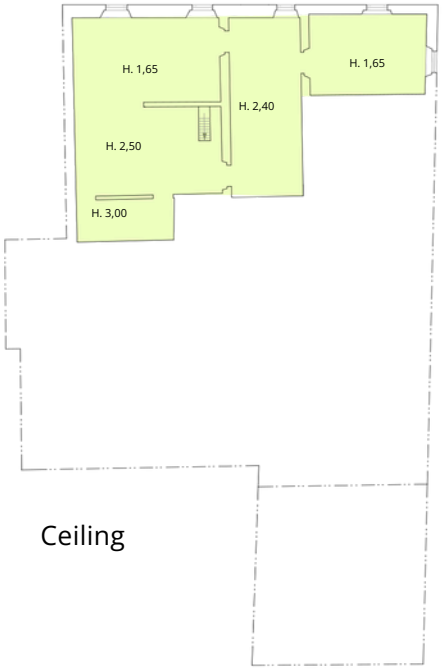
Ground floor

First Floor: 424 sq m.



First floor

Attic: 123 sq m.



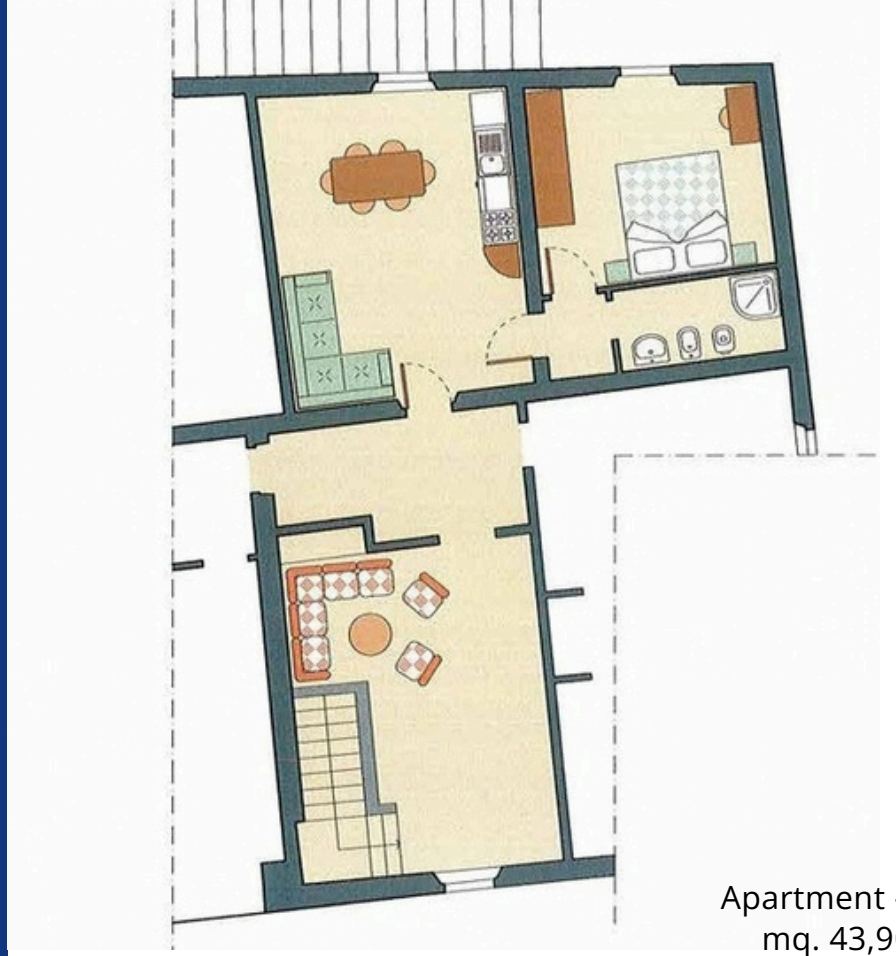
Ceiling

the manor house Villa Lamperi and the farmer's house

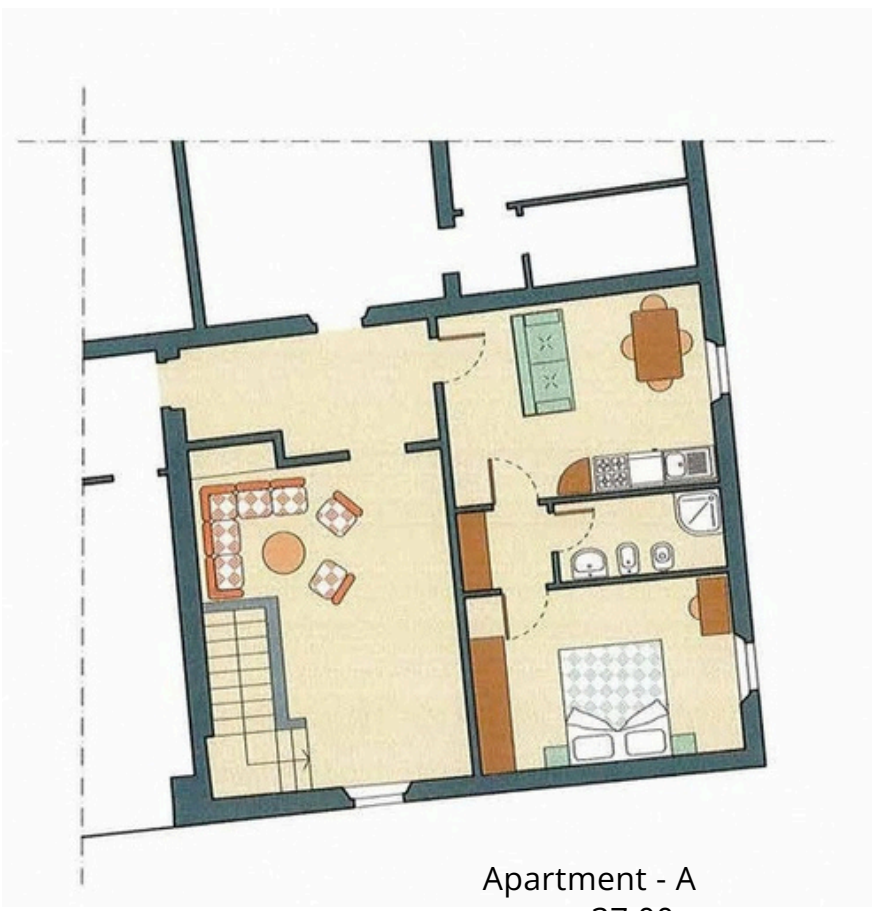




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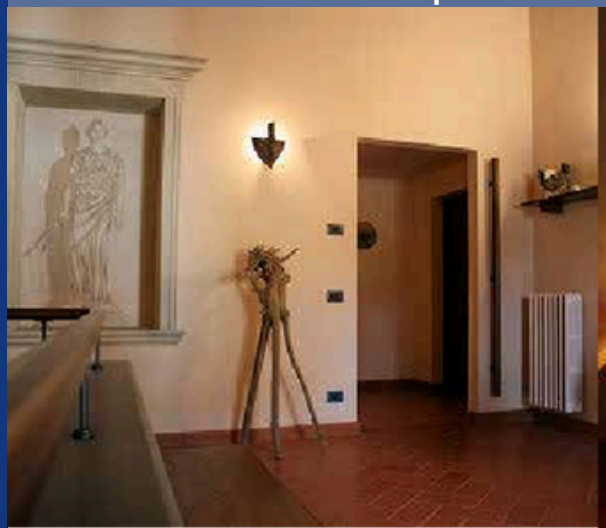


Apartment - B
mq. 43,90

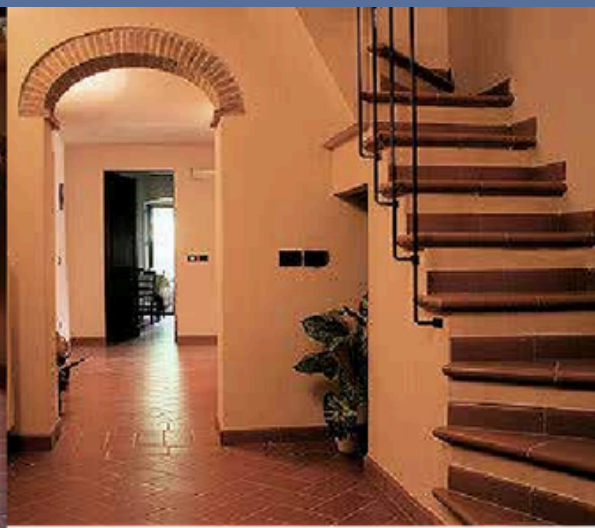


Apartment - A
mq. 37,00

the apartments for Agritourism







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Apartment - C

mq. 50,70







the apartments for Agritourism

Common areas

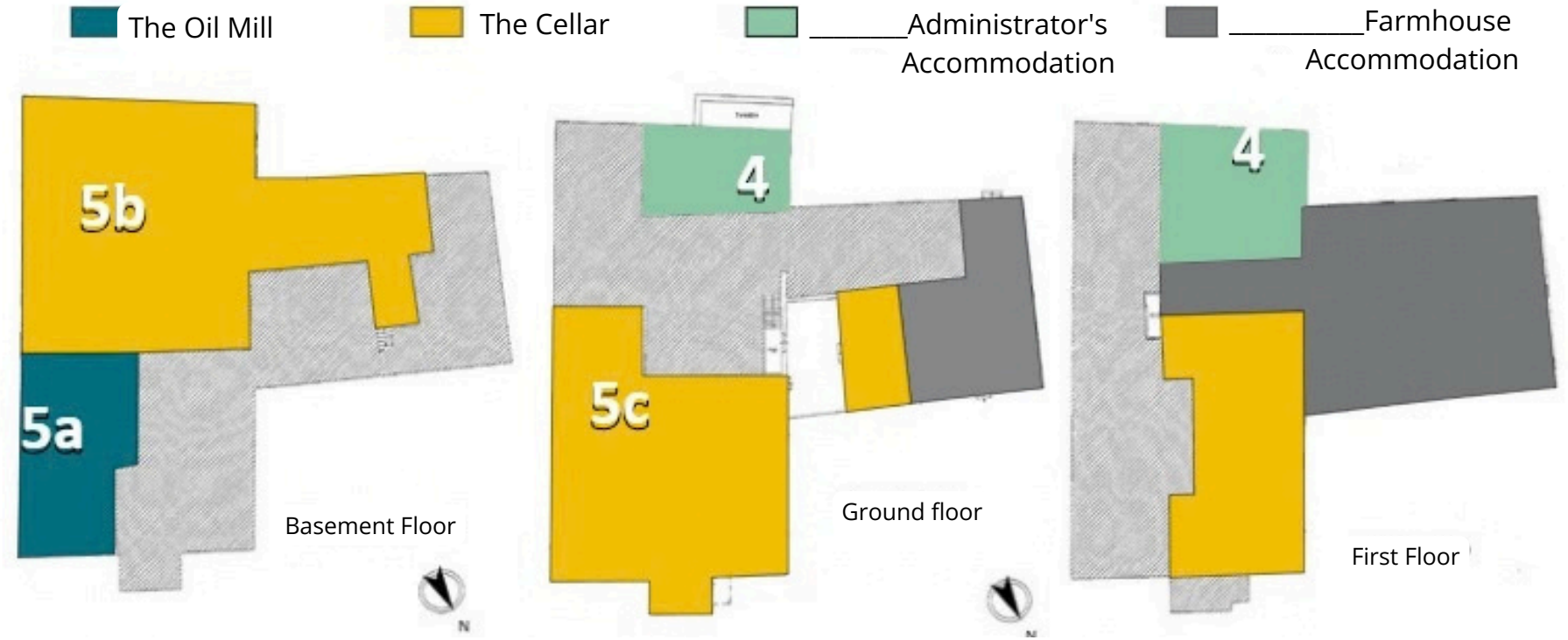
43.37 + 36.03 m2







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Cellar, Oil Mill, Administrator's Accommodation



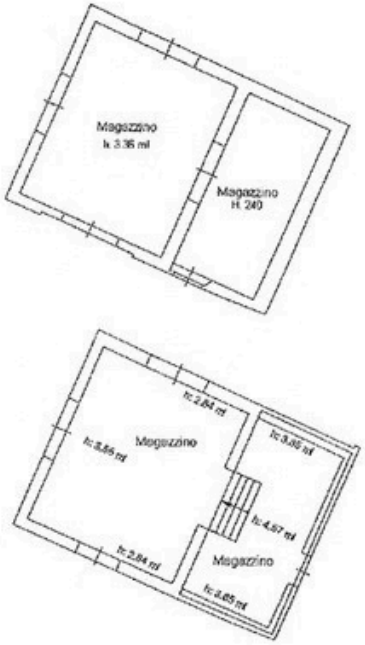




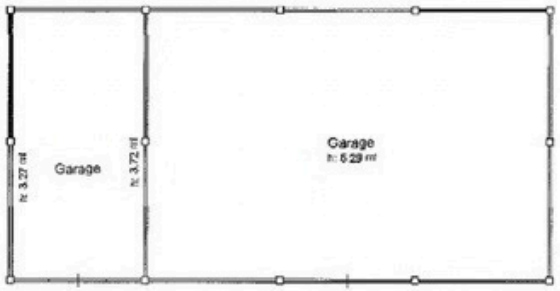
Poggio Arioso



6a



6b



6c





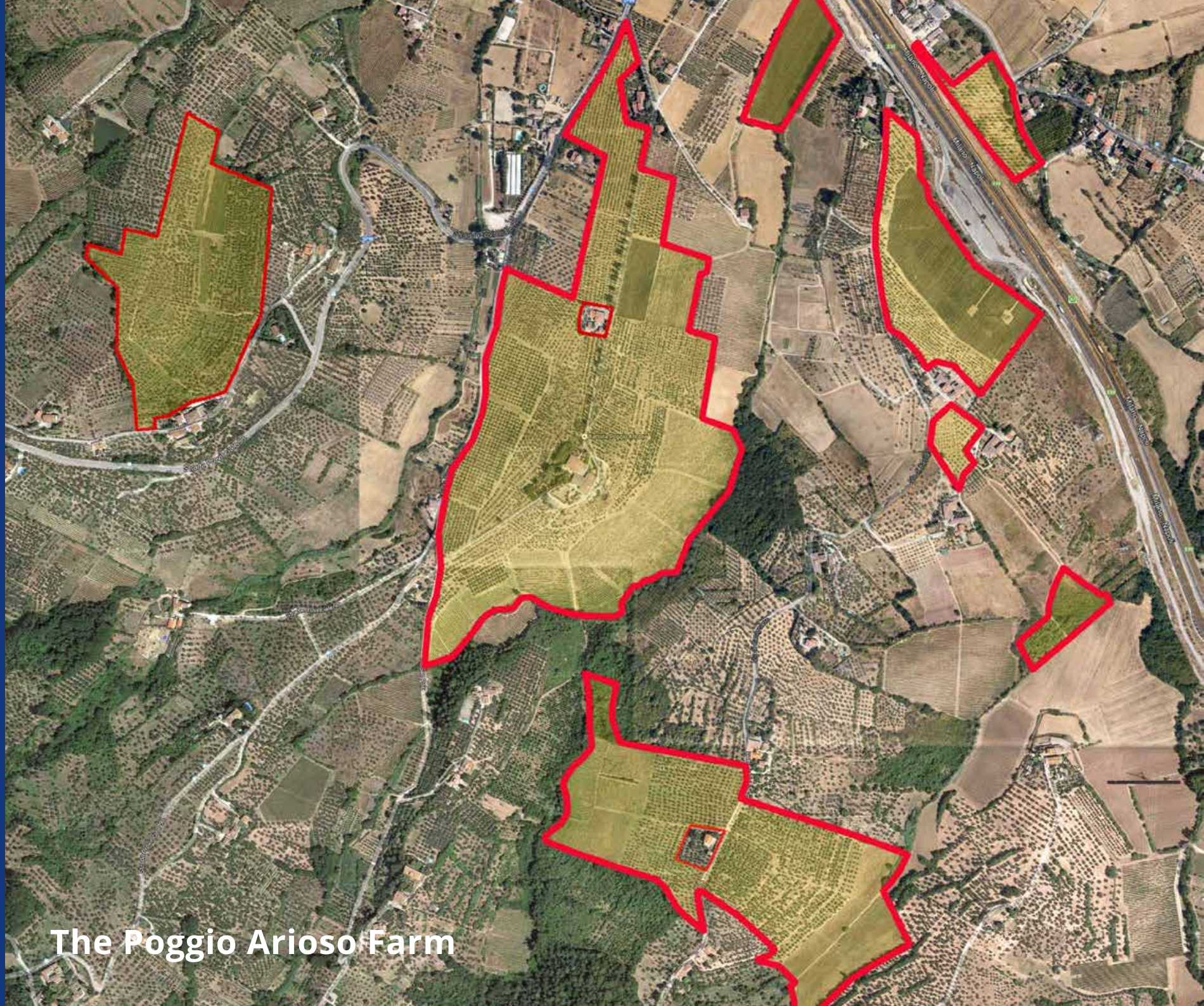




The agricultural annexes



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The Poggio Arioso Farm

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The Poggio Arioso Farm

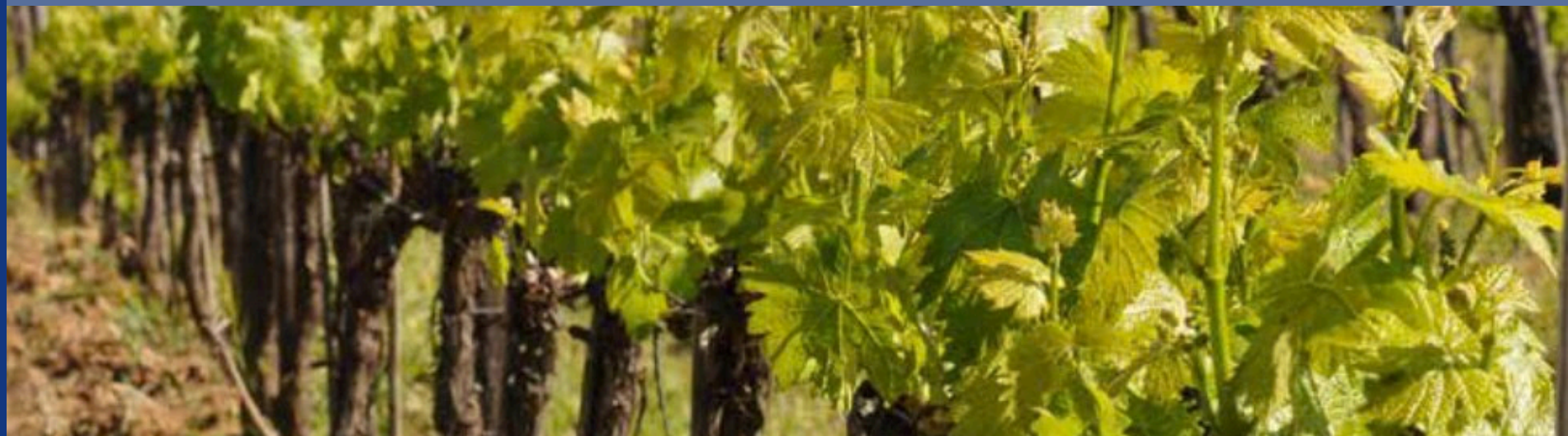
The farm (65 hectares in the Chianti production area) extends over three hills:
approximately 18 hectares of vineyards and over 40 hectares of olive groves.
The care and attention paid to cultivation practices such as the manual harvesting of olives (brucatura) and the transformation of products—daily olive pressing and natural fermentation for Chianti and other wines—represent a commitment, respect, and love for consumers as well as for nature, with which we build a balanced and compatible relationship every day.

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Summary

fg	part	sup	aff	nome	vite	olivo	2080	semin		altro
				mosciano						
21		93410	aff	grotte	7450	84279	0	0	0	1681
				setti						
29				melli	53767					
				piano	8783					
					15015					
					18670					
		294122	aff		96235	190647	0		0	4832
					35835					
30		94850	aff	ancipressi	24590	33870	13140	11590	5	410
					23002					
39		64060	aff	casanuova		36666	0	0	610	2194
40		75460	aff	bigallo		47684	0	0	0	4774
								cultivated with olive groves.		
SAU		**621902**			**187112**	**393146**	**13140**	**13998**	**615**	**13891**

The Lands



Poggio Arioso



The Products

The production of cold-pressed extra virgin olive oil (obtained from local olive varieties: Frantoio, Leccino, Moraiolo and Pendolino) is now enriched by some types of single-varietal oil obtained in the company's mill, and underlined by the recognition of Slow Food (guide to extra virgin olive oils) and Cucina e Vini (extra virgin olive oil).

Wine production ranges from Chianti Colli Fiorentini to DOCG, Vinsanto DOC and wines with a typical geographical indication (IGT) such as Sangiovese, Cabernet Sauvignon, and white, as well as red and rosé table wines, both packaged and in bulk.

The care and attention paid to cultivation practices such as the manual harvesting of olives (brucatura) and the transformation of products: daily pressing of the olives and natural fermentation for Chianti and other wines, represent the commitment, respect and love towards consumers as well as nature, with which we build a balanced and compatible relationship on a daily basis.