



A PRIVATE SALE · BY INVITATION ONLY

*A living legacy in the heart of Chianti*

# A TUSCAN *Estate*

*Barberino Tavarnelle · Tuscany · Italy*

112 ha

ORGANIC LAND

5,900 m<sup>2</sup>

BUILT SURFACE

7 Centuries

OF LINEAGE

ASKING PRICE

€ 11,000,000

PRESENTED BY KADEN CONSULTING

01 THE ESTATE

# A working wine & olive estate.



The main residence

Nearly *120 hectares* of certified organic land in the Chianti hills — vineyards, olive groves, woodland, and a private truffle ground — with nearly *6,000 m<sup>2</sup>* of built structures and room to expand.

The estate stretches across one of the most coveted corners of Tuscany, in the municipality of Barberino Tavarnelle — equidistant from Florence, Siena, and San Gimignano's iconic medieval skyline. It is a rare combination of agricultural depth and commercial infrastructure: a genuine working farm with a fully operational wine cellar, olive oil production, and hospitality offering. The land is classified organic in its entirety, and the mix of viticulture, olive cultivation, and forested acreage gives the estate both productive capacity and classic Chianti beauty.

Built structures include apartments, warehouses, offices, and an extensive underground cellar — together nearly 6,000 square meters — with further building rights available for future development. The property is reached via private access roads and sits in a position that offers panoramic views of San Gimignano's UNESCO-protected towers. For the buyer, this is both a Tuscan residence of uncommon quality and a turnkey wine-and-hospitality business with every license already in place.

112

hectares

AGRICULTURAL

5,900

sq. meters

BUILT SURFACE

100%

certified

ORGANIC

+

expansion rights

FUTURE BUILD

— HERITAGE

# Seven centuries *of noble lineage.*

*From the Gherardini family in the 14th century — through the Catellini, the Pitti, the Ughi, and the Ghibellini named by Dante in Paradiso — to Pier Francesco Gucci, and into the hands of today's owners since 1963.*

XIV

Gherardini

XV—XVI

Catellini · Pitti · Ughi · Ghibellini

XX

Muzzi · Gucci · Today

NAMED BY DANTE IN PARADISO · CANTO XVI

— THE POSITION

## Between *Florence & Siena.*



Florence  
40 min

Siena  
35 min

The Coast  
1h 15

## WHAT YOU ACQUIRE

# Six licensed *businesses, one estate.*

*This is not a purchase that asks for reinvention — it is an operational ecosystem with every permit, license, and certification already in place.*

I.

## Licensed Winery

Official authorization for on-site wine bottling. A complete cellar, fermentation, and aging facility carved into the tuff stone.

II.

## Olive Oil Production

Certified organic olive groves and full authorization for bottling estate-produced extra virgin olive oil.

III.

## Wedding Venue

Registered "Casa Comunale" — one of very few private estates authorized to host legal civil ceremonies on-site, inside the historic stone cellar.

IV.

## Leased Restaurant

A fully operational on-site restaurant already leased out as an independent business. Operating license transfers with the sale.

V.

## Private Truffle Ground

An officially registered truffle reserve on the property — one of the estate's most distinctive assets, powering the hosted truffle-hunting experience.

VI.

## Cooking School

A dedicated, fully licensed kitchen space next to the cellars for hosted cooking classes — a turnkey experiential revenue stream.

— THE CELLAR

# Carved into *tuff stone.*

An oversized historic cellar runs beneath the estate — vaulted, cool, and large enough to support a substantial expansion of vineyard production without requiring a single new facility. Its sheer scale is a commercial asset in itself.

*“A place where wedding ceremonies are celebrated beneath thousand-year-old stone, and where a lifetime of wine rests in the dark.”*

WEDDING LICENSE

*Casa Comunale*

F & B LICENSE

*Full Restaurant*

THE BUSINESS MODEL

# A proven *direct-to-US sales model.*



*All wine and olive oil is sold directly to American families who visit the estate for experiences, light lunches, and private tastings. Guests pay upfront on the day. The wine is shipped afterward. No distributors. No wholesalers. No margin erosion.*

~ 50

guests / day

APR - OCT

7

active months

PER SEASON

0

middlemen

DIRECT SALES

*Cash-forward. Zero distribution dilution. Year after year.*

— ON-SITE EXPERIENCES DRIVING REVENUE

*Wine tastings* beneath the tuff-stone vaults · *Cooking classes* in the licensed demonstration kitchen · *Truffle hunts* on the private registered ground · *Light lunches* served on the panoramic terrace · *Wedding ceremonies* and *private events* inside the historic cellar

THE OPPORTUNITY

Inherit  
*a legend.*

ASKING PRICE

11,000,000 €

— PRESENTED BY —

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*Full dossier, site plan, and financials available to qualified buyers.*