

Press release

ENOVITIS IN CAMPO CELEBRATES THE 20TH EDITION IN TUSCANY, IN THE HEART OF CHIANTI CLASSICO

UNIONE ITALIANA VINI'S TRAVELLING EXHIBITION HOSTED ON 17 AND 18 JUNE AT THE TENUTA DI NOZZOLE (FI)

(Greve in Chianti – FI, 12 March 2026). Enovitis in campo, which is Unione italiana vini (Uiv)'s travelling exhibition for viticulture technologies and a reference point in Italy for vineyard machinery and equipment, reaches the 20-edition milestone. After last year's stop in Abruzzo, the sector is due to meet in Tuscany on 17 and 18 June, for the first time in the heart of Chianti Classico, hosted by the Folonari family on their estate Tenuta di Nozzole (Greve in Chianti - FI).

Combining cutting-edge technology with live shows of machinery and equipment in action, Enovitis in campo offers an immersive experience around the vineyards. The programme features thematic training sessions specifically designed for wineries, oenologists, agronomists, technicians and vine growers looking for the latest solutions in vineyard management. Under the spotlight, interesting innovations and solutions from robotics to electrification, from correct soil and foliage management to organic farming, through to agro-chemicals, biostimulants and vineyard planting materials.

With almost 60 designations of origin (including DOCG, Doc and IGT) and a vineyard area of 61,000 hectares, Tuscany is the seventh Italian region in terms of production, yielding 2.2 million hectolitres (2025). Moreover, it ranks among the top three National wine exporters, with a share that is close to 15% of wine sales abroad. The 20th edition of Enovitis in campo highlights a production area with a long-standing tradition for great red wines: Tenuta di Nozzole is in fact located in the municipality of Greve in Chianti, land of Chianti Classico. Owned by the Folonari family since 1971, the estate was founded as a noble farmstead in 1300 and today extends over 385 hectares of land, of which about 15 are olive groves and 75 are specialised vineyards, where Sangiovese takes the centre stage. The wines produced are "Nozzole" Chianti Classico DOCG, "La Forra" Chianti Classico Riserva DOCG and two "Gran Selezioni" DOCG from the areas of Panzano and Greve in Chianti; other wines include the Chardonnay Toscana IGT "Le Bruniche", "Il Pareto" Toscana IGT Cabernet Sauvignon and a Vin Santo Chianti Classico DOC. The family's properties also include four other estates ("Tenute del Cabreo", "Tenuta La Fuga" in Montalcino, "Tenuta Campo al Mare" in Bolgheri and Tenuta "Vigne a Porrona" in Maremma Grossetana), covering a total area of 250 hectares of vineyards in the most prestigious territories of Tuscany. Overall, these vineyards produce a total of 1.2 million bottles per year with a turnover of 11 million. The vineyards are 100% certified and managed according to integrated agricultural practices that are even more stringent than the required standards. This reflects a vision that integrates agricultural and viticultural activities with a positive social and local impact.

For information and the updated programme: <http://www.enovitisincampo.it/>

[Link to photos from past editions](#)

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