



Biography: Mina Samouti Giustiniani
Winemaker/Owner, Fattoria Sardi

Born and raised in Drama, Greece, a northeastern town located in Eastern Macedonia, bordering Hungary, Mina Samouti was surrounded by the agricultural industries of winemaking and olive oil production while growing up. Upon completion of high school, she moved to Bordeaux, France to attend the University of Bordeaux, where she earned a Bachelor's degree in Chemistry and a Master's Degree in Oenology and Viticulture.

In addition to honing her winemaking skills, she also met her now-husband, Matteo Giustiniani, who was also pursuing winemaking education. Upon completion of her degree, Mina had the opportunity to work at Chateau Margaux (Margaux, France), and Chateau Latour Blanche (Sauternes, France).

In 2012, the couple decided to move back to Matteo's family winery, Fattoria Sardi Giustiniani, located in the town of Lucca, in northwest Tuscany, which Matteo and his brother had inherited in 2002. Their goal was to restore the historic winery and grow its offerings, as well as to pursue organic and biodynamic agriculture and winemaking. Part of this goal was realized in 2011, when the winery was certified organic by ICEA Italy.

The winery produces two Rosé wines, a Vermentino and a red blend, in addition to a private label wine for the Felice Restaurant Group in New York City. All of the wines are DOC Colline Lucchesi or IGT Toscana.

Mina and Matteo share winemaking duties and are hands-on in every bottle of wine they make. Their aim is to promote the wines of this special region and support and employ organic and biodynamic winemaking and practices wherever possible, to reflect the best of the terroir.

