



Chianti

Toscato, Santa Lucia, Province of Pisa

Type:	Red
Grape:	Sangiovese
Maturation:	Aged in oak for 6 months
Winemaker:	Franco Bernabei with Neil Empson
Established:	1990



General

CHIANTI DOCG: Brilliant ruby in color, this forward Sangiovese varietal is supple, fruity and flavorful on the palate, with appealing balance and near-unlimited matchability with food. Best savored in its youth with pasta, risotto, first courses in general, red or white meat.

Vineyard Characteristics

Soil is clayey-calcareous, vines are 10-30 years old and planted with a density of 6,000 vines per hectare, which yield 7.5 tons per hectare. Training is "cordone speronato", spurred cordon.

Vinification & Aging

Temperature-controlled fermentation and maceration for 12-15 days, with daily pumpovers. Aged in oak barrels for 6 months.

Tasting Notes

Supple, fruity and flavorful on the palate, with appealing balance and great versatility.



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