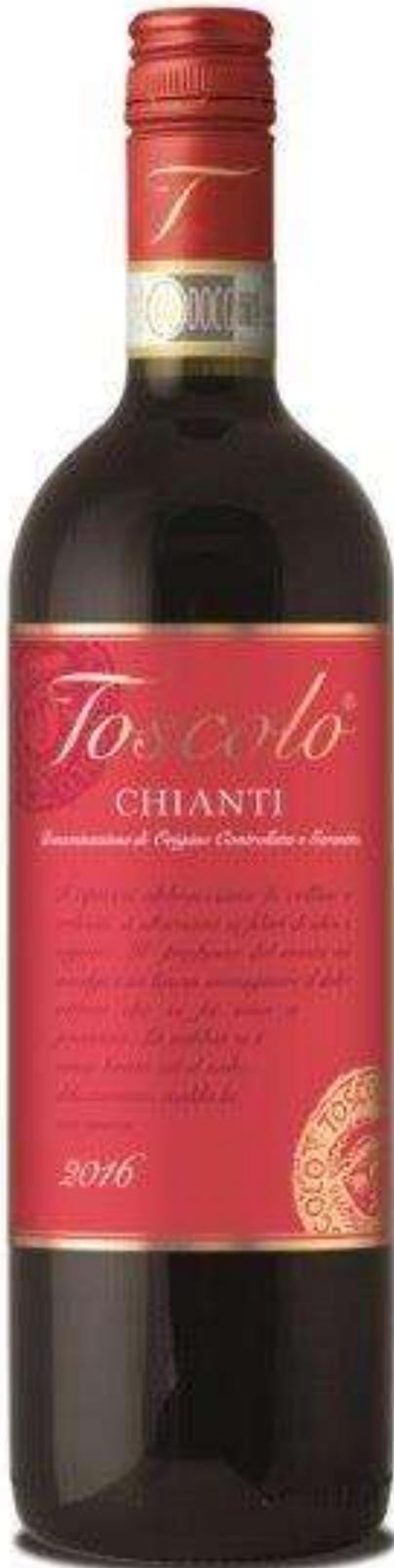




TOSCOLO CHIANTI DOCG



Classification: Chianti DOCG

The Story: Neil and Maria Empson's *toscanissimo* Toscolo brand was born in 1988 from the couple's longtime passion for this extraordinary region. A Renaissance Italian word, meaning "Tuscan boy", the name itself is a tribute to Italy. The Empsons chose their friend and leading enologist Franco Bernabei to join Neil in styling the wines. The grapes are grown in the region's finest vineyard locations with varying soils and microclimates – from compact, very fine-textured limestone at approx. 400-450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/siliceous/ calcareous soil at 250-300 meters (820-984 feet) above sea level. The range combines fruit and finesse with that essential "bite" that makes these wines particularly food-friendly and versatile.

Varieties: Mostly Sangiovese

The Vineyards: Choice locations within the Chianti appellation; according to harvest conditions, the Empsons and Bernabei cherry-pick the finest vineyards for the best quality and consistency; soil is predominantly calcareous-clay.

Vinification: Temperature-controlled fermentation and maceration for 12-15 days, with daily pumpovers.

Aging: In oak barrels for 6 months.

Tasting Notes: Brilliant ruby color, elegant aromas of violets, berry and iris, confirmed on a soft, round, well-balanced palate with good body, juicy flavors and intensity.

Serving Suggestions: Best served at 16-18 °C (61-64 °F); an all-around wine that pairs well with first courses, red and white meat, and cheese.

Analysis: Alcohol cont. 12.76% by vol; dry extract: 30.0 g/l; total acidity: 5.90 g/l; residual sugar: 3.15 g/l; pH: 3.47