

Tuscany

Updated: April 2008



Toscolo

Location: Santa Lucia,

Province of Pisa

Think Tuscan. That's Toscolo, Neil & Maria Empson's labor of love from a longtime passion for this extraordinary region. The name itself is a tribute to Tuscany: a Renaissance Italian word, it means "Tuscan boy". The Empsons chose their friend and star oenologist **Franco Bernabei** to style the wines with Neil himself. Nothing was left to chance in order to make the Empsons' proprietary brand their ideal Tuscan credentials. **Maria Gemma Empson** personally designed the ultraclassic packaging and the wines' characteristic "ancient seal", bearing the features of the eponymous "Tuscan boy".



Availing itself of state-of-the-art facilities and teamwork, production derives from some of the region's major terroirs and finest vineyards.

Terrain and microclimates are

intriguingly diverse—from compact, very fine-textured limestone at approx. 1,310 to 1,480 feet (400-450 meters) above sea level, to rocky, clayey/calcareous areas at similar altitudes; to clayey/siliceous/calcareous soil at 820-984 feet (250-300 meters). Neil is thus able to "cherry-pick" the best selections according to harvest conditions in the individual wine zones, maintaining consistent quality with each vintage. Attentive vineyard management, high density of vines per acre and correspondingly low crop yields, traditional vinification with well integrated use of wood: the final result is a range combining fruit and finesse with that essential "bite" which makes these wines particularly food-friendly and versatile.

In 2008, touches of gold joined the brand's original Chianti palette: a **Vernaccia di San Gimignano** providing the Tuscan white *per eccellenza*, from one of Italy's oldest white grapes (possibly going back to the third century B.C.); and "**Dolce Toscolo**", a dessert wine ("dolce" is Italian for "sweet") that distinguishes itself both geographically (the island of **Pantelleria**, western Sicily) and... graphically, for Maria has chosen to endow its label with a style of its own—a blaze of amber, apricot and caramel colors that capture the feelings and flavors of wine and terroir.



VERNACCIADI SAN GIMIGNANO

DOCG: This delightful white, from vineyards near the charming medieval village of San Gimignano, has metamorphosed the sunlight of the Val

d'Elsa hills into the varietal's luminous, straw yellow hue, leading on to a delicately aromatic bouquet of white flowers, pears and honeysuckle and a full-flavored palate rich in citrus aromas, firm freshness and almond nuances.

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.



CHIANTI CLASSICO DOCG: From 95% **Sangiovese**, 5% **Cabernet Sauvignon**. Depth and richness are immediately evident in the full ruby color and ample bouquet. The chewy, abundant fruit, silky texture, good body, balance and extract, make it a very food-friendly red that can be

enjoyed both with pasta, risotto and first courses, and with meat-based dishes. Best from 2 to 7 years.

CHIANTI CLASSICO RISERVA DOCG: The Riserva, from 90% **Sangiovese**, 5% **Cabernet Sauvignon** and 5% **Merlot**, achieves further depth, richness and elegance from its *élevage*, partly in large **oak casks** for 24 months, and partly in **barrique** for 6 months, previous to 3 months in the bottle. Top vintages improve for well over a decade.



DOLCE TOSCOLO IGT: From 100% **Moscato d'Alessandria** fruit (also known as **Zibibbo**) grown on the island of **Pantelleria**, western Sicily. This grape, like all Muscat varieties, is characterized by unique, intense aromas.

Originally from Alexandria of Egypt, it finds its most exquisite expression on the island of Pantelleria, thanks to the **lavic, volcanic soil** and the cultivation system, where the vines are **bush-trained extremely close to the soil – even almost... underground**, in holes that are dug into the soil itself. The wine is brilliant, deep straw yellow with golden reflections, a

complex, elegant bouquet laden with the orange blossom notes of its terroir, and a rich, silky palate recalling apricots & caramel, with a soft almond finish. "Dolce Toscolo" is ideal both with dessert and to match seasoned cheese or Asian cuisine, and even on its own.