

Toscolo®

Chianti DOCG



Grapes:	100% Sangiovese
Region:	Tuscany
Altitude:	656-1,148 feet above sea level
Soil:	Clayey-calcareous terrain
Vine Training:	Spur-pruned cordon trained
Vine Age:	10-30 years
Vine Density:	2,425 vines per acre
Total Production:	20,000 bottles
Vinification Process:	Temperature-controlled fermentation and maceration for 12-15 days, with daily pumpovers
Aging Process:	Aged in oak barrels for six months
Alcohol Content:	13.00%
Tasting Notes:	Brilliant ruby in color, this forward Sangiovese is supple, fruity and flavorful on the palate, with appealing balance.
Winemaker:	Franco Bernabei
Cellaring:	1-2 years
Closure:	Cork
Food/Menu Pairing:	A perfect all-around food wine to match first courses, red and white meats, and cheeses

