

# Toscolo®



## Chianti DOCG 2019

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