

TUSCANY

TOSCOLO

Toscolo Owners: The Empson Family

Fast Facts

Vineyard surface:
62 acres (25 hectares)

Owner:
The Empson Family

Winemaker:
Franco Bernabei

Established:
1988

Location:
Santa Lucia

Province:
Pisa



THE HISTORY

Neil and Maria Empson have always had a passion for the Chianti region in Tuscany. In 1988, they decided to act on that passion and founded their own winery, Toscolo, to make Chianti. Even the winery's name is a homage to Tuscany; Toscolo is an old Italian Renaissance word for "Tuscan Boy."

The Empsons chose their friend and star enologist Franco Bernabei to style the wines with Neil himself, and they worked tirelessly to make sure that Toscolo truly represented the region they loved so much. The finest vineyards were chosen from the region's major Chianti terroirs and the Empson's made sure to find and use only state-of-the-art facilities and a great team.

Neil and Franco chose to craft the wines using traditional vinification with a well-balanced use of wood. The entire Chianti range was aimed at combining fruit and finesse with that essential "bite" that makes these wines particularly food-friendly and versatile.

Maria also played a major role in Toscolo's creation. An artist who went on to the Accademia di Belle Arti in Florence, Maria personally designed Toscolo's ultra-classic packaging.

In 2008, the Empsons decided to expand the wine range and introduced a Vernaccia di San Gimignano, the only white wine in the region to reach DOCG status and one of Italy's oldest white grapes.

THE TERROIR

Toscolo's vineyards include some of the finest sites in Chianti's major regions as well as intriguingly diverse terrains and microclimates. The soil types include:

- A very fine-textured limestone at 1,312-1,476 feet above sea level
- A classic, clayey/calcareous, rocky galestro at 1,300 feet above sea level
- A clayey/siliceous/calcareous soil at 820-990 feet above sea level

From these select sites, the grapes are cherry-picked according to harvest conditions in the individual terroirs and microclimates. This balanced management of geological diversity makes for the wine's consistent excellence. Attentive vineyard management, a high density of vines per acre and correspondingly low crop yields also help Toscolo achieve consistent vintage-to-vintage quality.



VERNACCIA DI SAN GIMIGNANO DOCG:

100% Vernaccia di San Gimignano from vineyards with clayey soil near the charming medieval village of San Gimignano. Vines are 15 years old and training is spur-pruned cordon. The grapes undergo cryomaceration (maceration on the skins at low temperature) followed by temperature controlled vinification in stainless steel

tanks. The resulting wine is bottle aged for eight months. Luminous, straw yellow hue, leading on to a delicate aromatic bouquet of white flowers, pears and honeysuckle and a full-flavored palate rich in citrus aromas, firm freshness and almond nuances.



CHIANTI CLASSICO RISERVA DOCG:

90% Sangiovese, 5% Cabernet Sauvignon, and 5% Merlot from clayey-calcareous soil. Vines are 10-30 years old and training is spur-pruned cordon. The grapes undergo temperature-controlled fermentation, followed by delicate maceration on the skins for 15-18 days with daily pumpovers. The resulting wine is aged two years in barriques, followed by six months' bottle age. Brilliant ruby color with garnet reflections; ample bouquet of

marasca cherries, plums, violets and iris. Top vintages improve for well over a decade.



CHIANTI DOCG: 100% Sangiovese from clayey-calcareous soil. Vines are 10-30 years old and training is spur-pruned cordon. The grapes undergo temperature controlled fermentation, followed by delicate maceration on the skins for 12-15 days with daily pumpovers. The resulting wine aged six months in barriques. Brilliant ruby in color, this forward Sangiovese is supple, fruity and flavorful on the palate, with appealing

balance. This wine is extremely food friendly, but is best savored in its youth with pasta, risotto, first courses in general, as well as with red or white meat.



CHIANTI CLASSICO DOCG: 95% Sangiovese and 5% Cabernet Sauvignon from clayey-calcareous soil. Vines are 10-30 years old and training is spur-pruned cordon. The grapes undergo temperature controlled fermentation, followed by delicate maceration on the skins for 15-18 days with daily pumpovers. The resulting wine is aged one year in barriques, followed by six months' bottle age. Full ruby color with garnet hues. Ample, classic bouquet of berry

fruit, violets, iris and vanilla. Chewy, abundant fruit, silky texture, good body, balance and extract. Best from two to seven years.