

# Toscolo®



## Chianti Classico DOCG 2018

<b>Grapes:</b>	95% Sangiovese & 5% Cabernet Sauvignon
<b>Region:</b>	Tuscany
<b>Vineyard Locations:</b>	Choice locations within the Chianti Classico appellation
<b>Exposure:</b>	North/West
<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 old
<b>Time of Harvest:</b>	September
<b>Vine Density:</b>	2,425 vines per acre
<b>Total Production:</b>	36,000 bottles
<b>Vinification Process:</b>	Temperature-controlled fermentation, followed by 15-18 days' maceration on the skins, with daily pumpovers
<b>Aging Process:</b>	Aged in barriques for one year, followed by six months' bottle age
<b>Alcohol Content:</b>	13.00%
<b>Tasting Notes:</b>	Full ruby color with garnet hues. Ample, classic bouquet of berry fruit, violets, iris and vanilla.
<b>Winemaker:</b>	Chewy, abundant fruit, silky texture, good body, balance and extract.
<b>Cellaring:</b>	Franco Bernabei
<b>Closure:</b>	Up to 7 years
<b>Food/Menu Pairing:</b>	Cork Pair with pasta, risotto and first courses, and with meat-based dishes

Vegan Friendly