

Italian Market Only

Chianti Classico DOCG

Neil and Maria Empson created this label to pay tribute to all things Tuscan, honoring the extraordinary region even in its name, which means Tuscan boy in the local dialect. Franco Bernabei styles the wine along with Neil with grapes from the finest vineyards in the region. The soil and microclimates are intriguingly diverse – from compact, very fine-textured limestone at approx. 400-450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/siliceous/ calcareous soil at 250-300 meters (820-984 feet) above sea level. Neil is thus able to handpick the best selections according to harvest conditions in the individual vineyards, maintaining consistent quality with each vintage. Sangiovese grapes are given a boost by a tiny bit of Cabernet Sauvignon, all grown in the hilly vineyards of Tuscany, featuring the area's typical galestro soil, a porous rock that tends to crumble as it crops out, and limestone marl. The vineyards are at least ten years old and can go up to forty years old, ensuring complexity of flavors. After a few weeks of maceration, the wine ages in barrique for about twelve months and then six months in bottle. The results is a classic rendition of this world-famous wine, with notes of red and black berries, violet, iris and vanilla. The wine features a particularly silky palate with good balance and extract, lovely paired with a whole range of flavorful dishes.

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LUCA MARONI: 91/100

Winemaking and Aging

Grape Varieties:	95% Sangiovese, 5% Cabernet Sauvignon
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Daily pumpovers
Length of maceration:	15-18 days
Malolactic fermentation:	Yes
Aging containers:	Barriques
Container size:	225 L
Type of oak:	French
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Natural Cork

Vineyard

Vineyard location:	Choice locations within the Chianti Classico appellation
Soil composition:	Calcareous clay
Years planted:	1989-2009

Age of vines:	10-30 years old

Tasting Notes and Food Pairing

Tasting notes:	A classic example of this world-famous wine, with notes of red and black berries, violet, iris and vanilla. The wine features a particularly silky palate with good balance and extract.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A very food-friendly red that can be enjoyed with pasta, risotto and red meat.
Aging potential:	Over 15 years
Alcohol:	Alcohol cont. 12.7% by vol.; total dry extract: 30.4 g/l; total acidity: 5.70 g/l; residual sugar: 2.05 g/l; pH: 3.45
Winemaker:	Franco Bernabei & Neil Empson

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