

Italian Market Only

Chianti 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, using 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. A lively little gem naturally made from Sangiovese grown in Tuscany. The grapes macerate for a couple of weeks, with daily pumpovers before aging in oak barrels for six months. A consistent choice with great balance, body and intensity, with classic aromas of violets, berries and iris and a soft, round, well-balanced. An all-around wine, easily paired with a wide range of dishes.

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Winemaking and Aging

Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Daily pumpovers
Length of maceration:	12-15 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Aging before bottling:	6 months
Closure:	Natural Cork/Screwcap

Vineyard

Vineyard location:	Choice locations within the Chianti appellation
Soil composition:	Calcareous clay
Years planted:	1989-2009
Age of vines:	10-30 years old

Tasting Notes and Food Pairing

Tasting notes:	Brilliant ruby color, elegant aromas of violets, berry and iris, confirmed on a soft, round, well-balanced palate with good body, juicy flavors and intensity.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	An all-around wine that pairs well with first courses, red and white meat, and cheese
Alcohol:	Alcohol cont. by vol.: 12.76%; total acidity: 5.9 g/l; 0.52 g/l, residual sugar: 3.15 g/l; total dry extract: 30.0 g/l; pH: 3.47.
Winemaker:	Franco Bernabei & Neil Empson

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