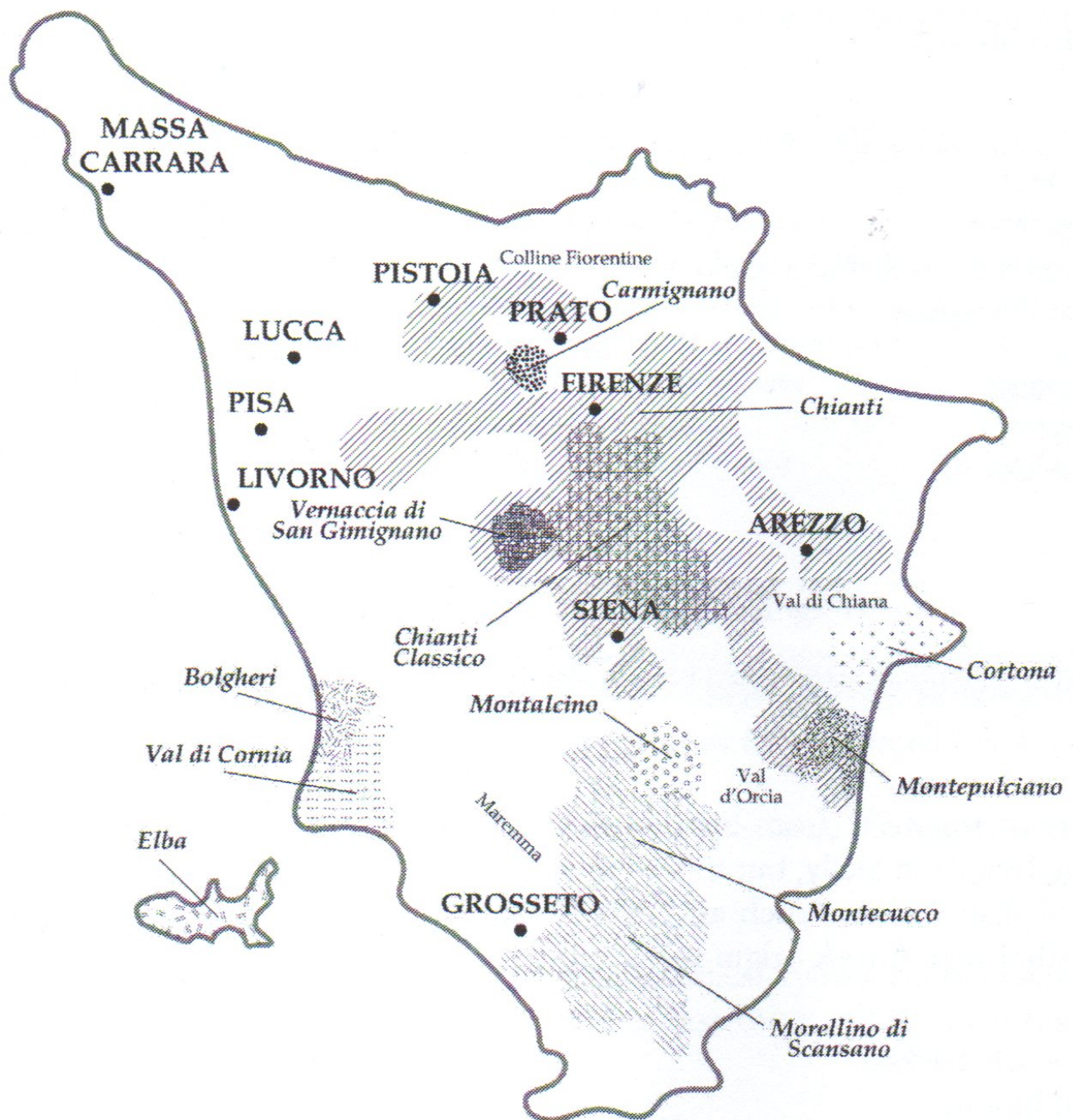


TUSCANY, A LAND OF WINE

“TUSCANY BLENDS HISTORY, TRADITION, LANDSCAPE,
ENVIRONMENT AND THE ART OF SAVOIR-FAIRE THAT HAS ALWAYS
FUELED ITS ECONOMY.”

[ITALIAN WINE UNPLUGGED 2.0]



NATURAL CONDITIONS

Tuscany's mild climate, rolling hills, and distinctive soil composition make it an ideal region for cultivating vineyards and producing exceptional wines.

GRAPE VARIETIES

Red wines account for 85% of Tuscan production, with **Sangiovese** as the dominant grape variety. It is often blended with other native black-berried grapes, including Canaiolo, Colorino, Ciliegio, Mammolo, and Malvasia Nera.

Since the 1970s, international varieties like Merlot, Cabernet Sauvignon, and Syrah have been successfully introduced and are often blended with Sangiovese or vinified as single varietals.

Tuscany also produces notable white wines from local grapes such as Vernaccia di San Gimignano and Vermentino.

SANGIOVESE

While all traditional Tuscan red wines are rooted in Sangiovese, their specific characteristics vary significantly due to microclimate, elevation, aspect, soil, and seasonal influences.

Common aromas in Sangiovese wines include red cherry, violet, and blood orange. With age, they may develop notes of spice, earthiness, meat, or leather. Sangiovese wines are known for their refreshing acidity and lively tannins, creating a pleasantly tangy profile.

These wines are ideally suited for pairing with food, complementing hard cheeses, pasta, various meat dishes, and mushrooms.

WINE CLASSIFICATION

There are 50 different wine appellations.

- ◆ **DOC/DOCG** wines originate from specific regions and adhere to strict production guidelines. As such, they represent the traditional and renowned wines of Tuscany.
- ◆ **IGT** wines, on the contrary, are not subject to specific production regulations but are simply regional wines. They often represent innovative or traditional creations from Tuscan winemakers.

SUPER TUSCAN WINES

They are **untraditional Tuscan wines**, or the product of innovative experimentation, harnessing the region's unique terroir to enhance quality and value. These wines are a testament to the creativity of their winemakers. They have gained popularity since the 1980s but remain unpredictable, with blends ranging from Sangiovese-dominated to Cabernet Sauvignon and Merlot-based. Even those made entirely from Sangiovese or international varieties share a common commitment to excellence.

THE WORLD OF CHIANTI

Originally, "Chianti" was simply a geographical designation for a specific region between Florence and Siena. Over time, it came to represent the wine produced there. As demand for Chianti grew, producers in neighboring areas began making similar wines and labeling them as such.

It's important to distinguish between "**Chianti Classico**" and "**Chianti**." Only Chianti Classico DOCG is produced within the Chianti Hills using at least 80% Sangiovese grapes. This region boasts a unique terroir of limestone, clay schist, and sandstone, along with cool air and significant temperature variations.

Chianti Classico wines are renowned for their high quality, distinctive character, and refreshing, refined taste. They offer excellent value and can be considered a sophisticated choice.

Chianti DOCG, on the other hand, is produced in a wider area outside the Chianti Hills and may include white grapes in the blend. This category encompasses a diverse range of wines, from inexpensive and light-bodied to full-bodied and exceptional. Certain subzones or individual producers have established reputations for producing superior Chianti.

Today, the term "Chianti" encompasses a complex variety of wines, and their quality can vary significantly.

ON THE LABEL	PRODUCTION AREA	REQUIREMENTS
Chianti Docg	Many provinces of Tuscany (not made in Chianti)	70-100% Sangiovese. 0-10% white grapes allowed. No aging requirements
Chianti Rufina Docg	A suited valley to the east of Florence (not made in Chianti)	70-100% Sangiovese. 0-10% white grapes allowed. Aged 1 year
Chianti Colli Fiorentini Docg	Hills around Florence (not made in Chianti)	70-100% Sangiovese. 0-10% white grapes allowed. Aged 1 year
Chianti Colli Senesi Docg	Hills to the South of Siena (not made in Chianti)	75-100% Sangiovese No white grapes allowed.
Chianti Superiore Docg		Lower yield, some concentration Aged 1 year
Chianti Riserva Docg		Aged 2 years
Chianti Classico Docg	Hills in the true Chianti district	80-100% Sangiovese No white grapes allowed. Aged 1 year
Chianti Classico Riserva Docg	Same of Chianti Classico	80-100% Sangiovese No white grapes allowed. Aged 2 years
Chianti Classico Gran Selezione Docg	Same of Chianti Classico Only the best estate's vineyards	90-100% Sangiovese No white grapes allowed. Aged almost 3 years

BRUNELLO AND ROSSO DI MONTALCINO

Brunello di Montalcino and Rosso di Montalcino are the only two Italian appellations requiring 100% Sangiovese. Nestled around the village of Montalcino, this region is characterized by its expansive, elevated terrain and unique rocky soil. Layers of limestone, sandstone, clay schist, sand, and volcanic rocks contribute to the distinctive terroir. Located just 30 kilometers from the Tuscan coast with distant eastern mountains, Montalcino enjoys warmer conditions than the Chianti Hills, allowing Sangiovese grapes to ripen with abundant phenols and aromatic compounds. The resulting wines are rich, bold, long-lived, and elegant.

Brunello di Montalcino is aged for at least two years in oak barrels and released five years after the harvest as a complex, bold, luxurious, and age-worthy wine.

Rosso di Montalcino is a more accessible option, produced from the same vineyards and grapes as Brunello di Montalcino. While it doesn't undergo the same extended aging, Rosso di Montalcino offers a concentrated taste of Montalcino with immediate balance and enjoyment. It's a great value, easy to drink, and pairs well with food without compromising its character.

VAL D'ORCIA AND MONTEPULCIANO

Nestled south of Siena in the heart of Tuscany, **Val d'Orcia** presents a picturesque landscape of rolling hills, vineyards, and charming hilltop villages bathed in warm sunlight.

Vino Nobile di Montepulciano Docg is a historic wine produced in the Val d'Orcia region using at least 70% Sangiovese. Aged for a minimum of 26 months, this wine is renowned for its soft texture and smooth tannins. The vineyards surrounding Montepulciano enjoy ample sunshine and primarily consist of clay and sandy soils, with a reduced presence of limestone.

To the east of Val d'Orcia, **Cortona DOC** wines have gained popularity and acclaim due to the inclusion of Syrah. These wines are characterized by their deep color, intense flavors, and refined character.

BOLGHERI & THE COAST OF TUSCANY

Bolgheri, a Tuscan gem, represents a harmonious blend of innovation and tradition. This relatively young wine region has quickly garnered international acclaim for its exceptional Super Tuscan wines. Bolgheri boldly embraces non-native grape varieties such as Cabernet Sauvignon, Merlot, and Syrah.

The region's unique terroir, characterized by a Mediterranean coastal climate, well-drained soils, and plenty of sunlight, is responsible for exceptional elegance, balance, and complexity in the wines.

Bolgheri reds are renowned for their deep ruby color, rich aromas of black cherry, plum, and spice, and velvety smooth tannins that linger on the palate.

Bolgheri rosés, typically made from Merlot and Cabernet, are light and fruity, making them ideal for a sunset aperitif.

Bolgheri whites, often crafted from grapes like Vermentino, Sauvignon Blanc, and occasionally Viognier, tend to be light-bodied with crisp acidity, offering a refreshing taste that pairs well with seafood.