

# DANIELLO

<b>Denomination</b>	Rosso di Toscana I.G.T.
<b>Grape variety</b>	Cabernet Sauvignon, Cabernet Franc and Syrah
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Growing method</b>	Spurred cordon.
<b>Vinification</b>	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 15 days, at a controlled temperature of 26-28°; the must is left on the skins for further period of 10 days to optimize the extraction step.
<b>Refinement / Ageing</b>	An average period of 18 months in French oak barrique before bottling, followed by a further refinement in the bottle for no less than 6 months.
<b>Color</b>	Very intense and brilliant ruby red, tending to garnet red with ageing.
<b>Fragrance</b>	Intense and persistent with hints of black currant, violet, vanilla and hawthorn.
<b>Taste</b>	Velvety and elegant red wine with blackberry, black currant jam and sweet spicy flavors, harmoniously blended on a silky texture, with very fine and well integrated tannins. International-styled wine with Cabernet Sauvignon, Cabernet Franc and Syrah showing spice, earth and mineral notes, lingering with fruit and great freshness on the finish.
<b>Alcohol content</b>	13,50-14%
<b>Acidity</b>	5,5 g/l
<b>Serving temperature</b>	18-20°C
<b>Food pairing</b>	Excellent with strong red and game meats, and medium to well matured cheese.
<b>Storage</b>	This wine is suitable for long-term ageing.
<b>Type of bottle</b>	Bordolese – Magnum – Jéroboam
<b>Bottles produced</b>	10,000

## I CAMPACCI

Denomination	Rosso di Toscana I.G.T.
Grape variety	Merlot 100%
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
Growing method	Spurred cordon.
Vinification	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 15 days, at a controlled temperature of 26-28 °; the must is left on the skins for further period of 10 days to optimize the extraction step.
Refinement / Ageing	An average period of 12 months in French oak barrique before bottling, followed by a further refinement in the bottle for no less than 4 months.
Color	Dense and compact ruby red.
Fragrance	A sweet nose profile, with aromas of ripe berries and black cherry, hints of vanilla and dark chocolate, tobacco, coffee, myrtle and nice memories of floral character.
Taste	It opens with a good roundness followed by a great freshness and young and fine tannins. Long return of ripe fruit and balsamic note.
Alcohol content	14%
Acidity	5,5 g/l
Serving temperature	18-20°C
Food pairing	Perfectly accompanies first courses with ragù sauce, red and game meats.
Storage	This wine is suitable for medium-term ageing (6-8 years).
Type of bottle	Bordolese
Bottles produced	6,000



# CHIANTI COLLI SENESI

<b>Denomination</b>	Chianti Colli Senesi D.O.C.G.
<b>Grape variety</b>	Sangiovese
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Growing method</b>	Spurred cordon.
<b>Vinification</b>	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 10 days.
<b>Refinement / Ageing</b>	A brief period in steel vats before bottling in the spring following the harvest. The delivery to customers takes place after few months of refinement in the bottle.
<b>Color</b>	Lively ruby red with purple nuances.
<b>Fragrance</b>	Intense and fruity, with hints of strawberry, ripe black cherry and sweet violet.
<b>Taste</b>	Simple and easy to drink, full of flavor and freshness, lightly tannic.
<b>Alcohol content</b>	13,50%
<b>Acidity</b>	5,5 g/l
<b>Serving temperature</b>	18-20°C
<b>Food pairing</b>	Excellent with all cold cuts, first course and simple meat dishes.
<b>Storage</b>	The wine will keep up to 4-5 years, depending on the vintage.
<b>Type of bottle</b>	Bordolese
<b>Bottles produced</b>	50,000

# TERRA ROSSA

<b>Denomination</b>	Chianti Colli Senesi Riserva D.O.C.G.
<b>Grape variety</b>	Sangiovese
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Growing method</b>	Spurred cordon.
<b>Vinification</b>	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 15 days, at a controlled temperature of 26-28°; the must is left on the skins for further period of 10 days to optimize the extraction step.
<b>Refinement / Ageing</b>	Spend at least 18 months in Slavonian oak barrel of 25 hl before bottling, followed by bottle ageing of no less than 4 months.
<b>Color</b>	Deep ruby red, medium intensity.
<b>Fragrance</b>	Elegant and well evolved nose profile, with a rich bouquet, highlighting memories of underbrush, followed by plum jam, ripe cherry, chocolate, rhubarb, graphite and spicy hints.
<b>Taste</b>	Firm body wine, with a well-balanced acidic verve, gives flavor and great agility to drink. A rich red, still fresh and softly tannic, delivers complexity on the finish.
<b>Alcohol content</b>	13,50%
<b>Acidity</b>	5,5 g/l
<b>Serving temperature</b>	18-20°C
<b>Food pairing</b>	Great matching with roasted red meats, game and poultry.
<b>Storage</b>	This wine is suitable for long-term ageing (10-12 years) depending on the vintage.
<b>Type of bottle</b>	Bordolese - Magnum
<b>Bottles produced</b>	13,000

# VERMENTINO

<b>Denomination</b>	Vermentino Toscana I.G.T.
<b>Grape variety</b>	Vermentino
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Vinification</b>	Hand harvesting; fermentation at a controlled temperature of 18-20° for 2 weeks, followed by refinement in steel tanks.
<b>Refinement / Ageing</b>	A brief period in steel vats before bottling in the spring following the harvest.
<b>Color</b>	Bright straw yellow.
<b>Fragrance</b>	A rich and intriguing bouquet with hints of honey, nectarine peach and floral fragrances.
<b>Taste</b>	With a fine structure, good balance and acidity, which gives pleasant freshness, with good returns of white fruits.
<b>Alcohol content</b>	13%
<b>Acidity</b>	5,7 g/l
<b>Serving temperature</b>	8-10°C
<b>Food pairing</b>	Excellent with light first course, fish and white meat dishes.
<b>Storage</b>	The wine will keep up to 2 years, depending on the vintage.
<b>Type of bottle</b>	Lt. 0,75 bottle
<b>Bottles produced</b>	3,500



# OLIO EXTRAVERGINE DI OLIVA

<b>Denomination</b>	Olio Extravergine di Oliva Toscano I.G.P.
<b>Olive variety</b>	Frantoio, Moraiolo, Leccino, Pendolino.
<b>Olive groves characteristics</b>	Olive groves are situated in the Chianti zone on medium-height, hillsides with excellent exposure. The trees are planted in a moderately compact soil.
<b>Production techniques</b>	Our best quality Olives are handpicked, hardly selected and immediately carried to the oil press and then cold crushed to better save fruity aroma and the typical spicy taste. This unfiltered Extra Virgin Olive Oil may produce a natural light sediment.
<b>Colour</b>	An intense green colour.
<b>Fragrance</b>	Scents of green olives and of fresh artichokes.
<b>Taste</b>	A slightly bitter and sharp flavour.
<b>Availability</b>	In 0,50 lt. bottles.



# ROSATO

Denomination	Rosato Toscana I.G.T.
Grape variety	100% Sangiovese
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact soil.
Vinification	Handmade harvesting, collecting and keeping in storage grapes with carbon snow. Vinification at low temperature (max 27 ° C) with maceration on the skins for a few hours, racking and end of fermentation without contact with the skins.
Ageing	Three months in steel vats with fine lees.
Refinement	A brief period in steel vats before bottling in the spring following the harvest.
Storage	The wine will keep up to 2 years.
Color	Medium cherry pink, intriguing, bright and full.
Fragrance	The nose is distinguished by the notes of candy with berries, strawberries and raspberries on an elegantly floral background of red rose and rosehip.
Taste	When tasted, it conquers with its fruity character, enlivened by flavor and freshness that make it particularly pleasant to the sip. Long fruity and mineral finish.
Serving temperature	12°C
Serving suggestion	Perfect as an aperitif and ideal when paired with typical Tuscan appetizers based on cold cuts and crostini, fish and shellfish appetizers, first courses with meat sauce, as well as second courses of white meats and fish soups.
Availability	In 0.75 litre bottles



# VIN SANTO DEL CHIANTI

Denomination	Vin Santo del Chianti D.O.C.
Grape variety	Malvasia and Trebbiano
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
Vinification	According to the traditional method, grapes are hand harvested than spread on straw mats and left to dry at least 60 days in a special room. The juice is fermented in small oak barrels (caratelli) kept in special rooms, called vinsantaia, under the roof for about 3 years.
Color	Amber bright yellow, with caramel nuances.
Fragrance	Intense, ethereal and fragrant aroma, with almond traces.
Taste	Dense and rich taste full of raisins, almonds and dried apricots.
Alcohol content	16%
Acidity	5,5 g/l
Residual sugar content	114 g/l
Serving temperature	18-20°C
Food pairing	Excellent dessert wine, very good with dry cakes and Cantuccini, local typical biscuits.
Storage	This wine is suitable for long-term ageing.
Type of bottle	500 ml bottles
Bottles produced	3,500