

*Owners: Neil & Maria Empson*

*Winemaker: Franco Bernabei*

*Viticulture: Conventional*

*Vegan Friendly*



Neil and Maria Empson, together with friend and star oenologist Franco Bernabei, work closely with a number of growers to style a compact range of wines representing the best of their terroir and price range. Their combined experience and expertise gives them access to a cross-section of Tuscany's finest vineyards and the merits of chosen locations, combined with strict quality parameters, ensure consistent excellence with each vintage. The result is a range combining fruit, finesse and value that makes these wines particularly food-friendly and versatile.

### **Toscolo Vernaccia di San Gimignano DOCG**

The medieval town of San Gimignano is one of Tuscany's finest gems and its indigenous Vernaccia grape is said to be one of Italy's oldest, possibly going back to the third century B.C. It made history when, in 1966, Vernaccia di San Gimignano became Italy's first DOC wine. This is luminous straw yellow with an aromatic bouquet of white flowers, pear and honeysuckle, the palate fresh and lively with citrus and almond notes.

### **Toscolo Chianti DOCG**

First made in 1990. 100% Sangiovese that is fresh and lively with juicy cherry fruit and Sangiovese's classic 'bite'.

### **Fiorini Chianti Superiore DOCG**

Compared to Chianti DOCG, Chianti Superiore follows stricter legislative rules. For example, a higher alcohol content (+ 0.5%), a lower yield (52.50hl / hectare compared to the 3 hl / ha of regular Chianti) and one more year of aging.

90% Sangiovese with the balance a mix of Cabernet, Ciliegiolo and Canaiolo, the fruit is rich and ripe with dark cherry and plum and notes of violet, spice and liquorice. This is a great drink with a great label at a great price.

### **Monte Antico Sangiovese IGT**

First made in 1985, Monte Antico was a trail blazer for its time and became well known as the mini SuperTuscan. 85% Sangiovese with 10% Merlot and 5% Cabernet from vineyards both in and out of the Chianti zone, mostly aged in large oak. With the 2016 vintage, we threw it all the way back to the original label – *etichetta storica* – for our market. Bright cherry fruit with some spice, earth and leather, this is medium bodied and the perfect all rounder.

**IMPORTED BY**



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)