





TENUTA  
I COLLI





# SIMBIOSI

*IGT Toscana Rosso*

**Grape varietals:** 50% Merlot and 50% Cabernet Sauvignon

**Soil:** terrain with ample skeleton - rock of the Montagnola hills. Clay 40%, silt and sand 30%

**Vinification and aging:** Fermentation took place in stainless steel vats and maceration lasted for 18 – 20 days at a controlled temperature of 28/30 °C. Shortly after malolactic fermentation the wine was transferred into oak barriques (50% new) where it was aged for approximately 18 months. Once bottled, the wine remained stored on the estate for further refinement.

**Tasting notes:** intense ruby red colour. An ample and complex bouquet. More evident are the accents of mature red fruit, cinnamon, cassis, and toasted hazelnut; hint of incense. In the mouth an expression of volume, sweetness and softness, all at the same time. An important structure of excellent tannins. It is a wonderful expression of Merlot and Cabernet Sauvignon.

**Serving suggestions:** Red meat (both roast or salted), game and mature cheeses.

**Serving Temperature:** 18 C° - open 1 hour ahead of time. Store at a constant temperature of 17 C°.







# I COLLI

*Chianti Classico Riserva DOCG*

**Grape varietals:** 100% Sangiovese

**Soil:** terrain with ample skeleton Alberese, Silt 40%, clay and sand 30%

**Vinification and aging:** Fermentation takes place in stainless steel vats where maceration lasts circa 18 days at a controlled temperature of 28/30° Celsius. After the alcoholic fermentation the wine is transferred into oak barrels where it undergoes malolactic fermentation and where it remains for further refinement. The bottled wine is then stored in the cellar prior to its release.

**Tasting notes:** Intense ruby red color. Fruit, flowers and spices on the nose, a bouquet that reflects the soil where it comes from, rich in Alberese. In the mouth it is soft, with a nice level of acidity that makes this wine fresh and lively. Sweet and mature tannins grant the wine a long finish. The Riserva I Colli is an excellent expression of Sangiovese within the estate and that is why it carries its name.

**Serving suggestions:** Traditional accompaniments are red meat (both roasts and salted), game, cheese and typical Mediterranean first courses.

**Serving temperature:** 18C° – open 1 hour ahead of time. Store at a constant temperature of circa 17C° away from light.





# SER GARDÒ

*Chianti Classico DOCG*

**Grape varietals:** 100% Sangiovese

**Soil:** terrain with ample skeleton, Alberese. Silt 40%, clay and sand 30%

**Vinification and aging:** fermentation takes place in stainless steel vats where maceration lasts approximately 15 days at a controlled temperature of 26/28° C. Shortly after malolactic fermentation the wine is transferred into oak barrels where it is aged for 8 months. The bottled wine then remains stored in the cellar for refinement prior to its release.

**Tasting notes:** Intense ruby red in color. A full, fresh, fruity bouquet, with distinct notes of cherries and flowers. A round and soft palate, fused with much flavor, make this an extremely inviting and balanced wine. A long and elegant finish. A true and authentic expression of Sangiovese.

**Serving suggestions:** Traditional accompaniments are red meat (both roasts and salted), game, cheese and typical Mediterranean first courses.

**Serving temperature:** 18C° – open 1 hour ahead of time. Store at a constant temperature of circa 17C° away from light.





# NICOLÒ

*Governo all'uso Toscano*  
*IGT Toscana Rosso*

**Grape varietal:** Sangiovese 100%

**Soil:** terrain with ample skeleton - rock of the Montagnola hills. Clay 40%, silt and sand 30%

**Vinification and aging:** A selection of high quality grapes are laid out to dry. Meanwhile other sangiovese grapes undergo fermentation and maceration lasts for approximately 14 days. During this phase, the wine completed alcoholic fermentation at a temperature of 25° C to fully bring out varietal character and conserve fruity and flora notes. When the first selected grapes become raisins, they are added in the vat of sangiovese grapes and a new fermentation begins. This process is called “Governo”, an old Tuscan tradition.

After racking the wine completed malolactic fermentation and it was aged at the I Colli estate prior to bottling.

**Tasting notes:** Intense ruby-red in color. An elegant bouquet with intense dried fruit aromas and floral hints. The “Governo” grants the wine a round palate, a full taste. Well-structured, soft and harmonious, a great return to a wonderful tradition.

**Serving suggestions:** an excellent accompaniment white and red meat, cheese and typical Mediterranean first courses.

**Serving temperature:** 18° C - Store at a constant temperature of 17° C away from light.



# AL CANAPO

*Chianti Colli Senesi DOCG*

**Grape varietal:** Sangiovese 100%

**Soil:** terrain with ample skeleton - rock of the Montagnola hills. Clay 40%, silt and sand 30%

**Vinification and aging:** After the process of destemming the grapes were macerated for approximately 10 days in stainless steel tanks. During this phase, the wine completed alcoholic fermentation at a temperature of 25° C to fully bring out varietal character and conserve fruity and flora notes. After racking the wine completed malolactic fermentation and it was aged for approximately six months at the I Colli estate prior to bottling.

**Tasting notes:** Ruby-red in color, the wine is very fresh and pleasantly rounded. An elegant bouquet with intense fresh fruit aromas and floral hints. Brings to mind cherries, strawberries, pink grapefruit and violets. Well-structured, soft and harmonious. It is meant to be drunk young in order to appreciate its freshness and its bouquet.

**Serving suggestions:** an excellent accompaniment for pasta, white and red meat, cheese.

**Serving temperature:** 18° C- Store at a constant temperature of 17° C, away from light.





# LA BONCIA

*Chianti DOCG*

**Grape varietal:** Sangiovese 100%

**Soil:** terrain with ample skeleton - rock of the Montagnola hills. Clay 40%, silt and sand 30%

**Vinification and aging:** After destemming, the grapes underwent maceration for approximately 10 days in stainless steel tanks. During this phase, the wine completed alcoholic fermentation at a temperature not exceeding 25° Celsius to fully bring out varietal character and conserve fruity and flora notes. The wine was then racked, and subsequently finished malolactic fermentation by the end of winter. The wine was aged in steel, which allowed it to be bottled in spring

**Tasting notes:** Ruby red in color the wine has a full and intense fragrance with hints of grapefruit and red fruits which bring to mind cherries and raspberries. On the palate, the wine is smooth and well-balanced. The finish is characterized by gentle tannins and the persistent flavor of the grapes which make it so delicious and easy to drink. It is meant to be drunk young in order to appreciate its freshness and its bouquet.

**Serving suggestions:** An excellent accompaniment for pasta, both white and red meat, and cheese.

**Serving temperature:** 18° C - Store at a constant temperature of circa 17° C away from light.







# ACHILLE

*IGT Toscana Rosso*

**Grape varietals:** Sangiovese 100%

**Soil:** terrain with ample skeleton - rock of the Montagnola hills. Clay 40%, silt and sand 30%

**Vinification and aging:** Fermentation took place in stainless steel vats and maceration lasted circa 15 days at a controlled temperature of 28 °C. Shortly after malolactic fermentation the wine was transferred into barriques for refinement at Tenuta I Colli.

**Tasting notes:** intense ruby red colour. An intense and fruity bouquet. More evident are the accents of mature red fruit, cherries and blackberries. Achille is very round, sweet and soft in the mouth which make it so delicious and easy to drink. The finish is characterized by a persistent flavor, a very inviting wine.

**Serving suggestions:** white and red meat (both roasts or salted), game, cheeses and traditional Mediterranean first courses.

**Serving Temperature:** 18° C - open 1 hour ahead of time. Store at a constant temperature of circa 17° C away from light.





TENUTA  
MARCIANELLA



# I PRESONI

## *Chianti Classico DOCG*

**Grape varieties:** 100% Sangiovese.

**Soil:** Alberese.

**Vinification and aging:** Fermentation takes place in stainless steel vats where maceration lasts approximately 18 days at a controlled temperature of 26°/28° C. Shortly after the malolactic fermentation the wine is transferred into oak barrels where it is aged for 8 months. The bottled wine is then stored in the estate for refinement prior to its release.

**Note degustative:** Intense ruby red color. A full, fresh, fruity bouquet, with distinct notes of cherries and flowers. A round and soft palate, fused with much flavor, makes this an extremely inviting and balanced wine. A long and elegant finish.

**Serving suggestions:** Traditional accompaniments are red meat (boat roasts and salted), game, cheese and typical Mediterranean first courses

**Serving temperature:** 18° C. Store at a constant temperature of circa 17° C away from light.



# CLUSIUM

## *Chianti Colli Senesi DOCG*

**Grape varieties:** Sangiovese 100%

**Soil:** Sand and clay

**Vinification and aging:** Fermentation took place in stainless steel vats and maceration lasted circa 15 days at a controlled temperature of 28° C. Shortly after malolactic fermentation, the wine was transferred into barriques for refinement

**Tasting notes:** Intense ruby red color. An intense and fruity bouquet. More evident are the accents of mature red fruit, cherries, and blackberries. Clusium is very round, sweet, and soft in the mouth

**Serving suggestions:** White and red meat (both roasts or salted), game, cheeses and traditional Mediterranean first courses

**Serving Temperature:** 18° C - open 1 hour ahead of time. Store at constant temperature of circa 17° C away from light



# POGGIO AL SORBO

*Chianti DOCG*

**Grape varietals:** Sangiovese 100%

**Soil:** Sand and clay

**Vinification and aging:** Fermentation took place in stainless steel vats and maceration lasted circa 15 days at a controlled temperature of 28° C. Shortly after malolactic fermentation, the wine was transferred into barriques for refinement

**Tasting notes:** Ruby red color. A fresh bouquet of fruits. Clear notes of red fruits which bring to mind cherries and floral hints of violet. On the palate, the wine is fresh, flavorful, and pleasantly integrated with the soft tannic texture

**Serving suggestions:** An excellent accompaniment for pasta, both white and red meat, and cheese

**Serving Temperature:** 18° C. Store at a constant temperature of circa 17° C away from the light





# ROSA D'ORO

## *IGT Toscana Rosso*



**Grape varieties:** 100% Sangiovese.

**Soil:** Terrain with clay, silt and sand.

**Vinification and aging:** Fermentation took place in stainless steel vats and maceration lasted circa 15 days at a controlled temperature of 28° C. Shortly after malolactic fermentation the wine was transferred into barriques for refinement.

**Tasting notes:** Intense ruby red color. An intense and fruity bouquet. More evident are the red accents of mature red fruit, cherries and blackberries. Rosa d'Oro is very round, sweet and soft in the mouth. The finish is characterized by a persistent flavor.

**Serving suggestions:** White and red meat (both roasts or salted), cheeses and traditional Mediterranean first courses.

**Serving Temperature:** 18° C. Store at a constant temperature of circa 17° C away from light.

TENUTA  
MOCENNI





# MOCENNI 89

*Chianti Classico Gran Selezione DOCG*

**Grape varietal:** 100% Sangiovese

**Soil:** Alberese and Galestro stones, sand 33%, clay 33%, silt 33%

**Vinification and aging:** A careful and precise selection of the grape bunches in the vineyard “89” on the Mocenni estate. The fermentation is carried out in stainless steel vats and maceration lasted for circa 20 days at a controlled temperature of 28-30° C. Shortly after alcoholic fermentation, the wine is transferred into oak barrels of 42 HL where malolactic fermentation takes place and where it is aged for 24 months. Once bottled, the wine remains stored in the estate for refinement prior to release. This wine expresses the unique character of Mocenni’s and Chianti Classico territory.

**Tasting notes:** Intense ruby red colour. Incense, red berries, citrus marmalade, a full bouquet of distinct aromas that make this wine unique. The tannin weave is very refined and balanced. The acid note, typical of Sangiovese, confers a particular length and vivacity to the taste that is full, sapid and elegant. This wine in its own unique and unmistakable manner, expresses the characteristic salinity, minerality of the terrain. Excellent and unique expression of Sangiovese.

**Serving suggestions:** traditional accompaniments are red meat (both roasts and salted), game, and mature cheeses.

**Serving temperature:** 18° C. Open and decant at least 1 hour ahead of time. Store at a constant temperature of circa 17° C away from light.



# CALIDONIA

*Chianti Classico Riserva DOCG*

**Grape varieties:** Sangiovese 100%

**Soil:** Alberese and Galestro stones, sand 33%, clay 33%, silt 33%

**Vinification and aging:** Fermentation takes place in stainless steel vats where maceration lasts about 18/20 days at a controlled temperature of 28/30 °C. Shortly after alcoholic fermentation, the wine is transferred into barrels of 42 HL where malolactic fermentation takes place and where it is aged for approximately 18 months. The estate bottled wine then remains stored in the cellar for further refinement.

**Tasting notes:** Intense ruby red color. The nose shows fruity and floral notes together with spices and incense. Soft, elegant and well structured. Freshness, complexity, graceful and silky tannins are the result of a careful selection of Sangiovese grapes growing on Alberese and Galestro soils. This wine is vibrant and has a long and persistent aftertaste. It is an excellent expression of Mocenni's terroir and of Chianti Classico Riserva.

**Serving suggestions:** Traditional accompaniments are red meat (both roasts and salted), game, and mature cheeses. Mediterranean first courses.

**Serving temperature:** 18 °C - open 1 hour ahead of time. Store at a constant temperature of circa 17 °C away from light.



# LA GHIRLANDA

*Chianti Classico DOCG*

**Grape varietals:** 100% Sangiovese

**Soil:** Alberese and Galestro stones, sand 33%, clay 33%, silt 33%

**Vinification and aging:** fermentation takes place in stainless steel vats where maceration lasts 16/18 days at a controlled temperature of 28/30° C. Shortly after malolactic fermentation the wine is transferred into oak barrels where it is aged for 10/12 months. The bottled wine then remains stored in the cellar for refinement prior to its release.

**Tasting notes:** Intense ruby red in color. An ample and complex bouquet, with distinct notes of flowers, fresh fruit and spices. The palate is vigorous and vibrant, a lovely acidic vein fused with a lot of flavor make it an ample and balanced wine. Elegant and soft tannins. The finish and aftertaste are persistent and lingering. A true and authentic expression of Sangiovese.

**Serving suggestions:** Traditional accompaniments are red meat (both roasts and salted), game and mature cheeses. Modern cuisine pairs this wine successfully with typical Mediterranean first courses.

**Serving temperature:** 18°C – open 1 hour ahead of time. Store at a constant temperature of 17°C away from light.





# MOCENNI 91

*IGT Toscana Cabernet Sauvignon*

**Grape Varietal:** 100% Cabernet Sauvignon

**Soil:** Alberese and Galestro stones; sand 33%, clay 33%, silt 33%

**Vinification and aging:** Fermentation in stainless steel vats; maceration for circa 20 days at a controlled temperature of 28-30°C. Shortly after alcoholic fermentation the wine is transferred into barriques of French oak where malolactic fermentation takes place and where it is subsequently aged for 24 months. Once bottled, the wine remains stored in the cellar for refinement prior to release.

**Tasting notes:** Intense ruby red colour. Incredible intense bouquet with notes of coffee, hazelnut, incense, liquorice. An impressive tannin structure, suitable for long aging. It has a long, persistent lingering. A good acidic component that is well balanced with the tannins. This wine, in its own unique and unmistakable way expresses the characteristic salinity and minerality of the terrain. An excellent expression of Cabernet Sauvignon in Chianti Classico area of production.

**Serving suggestions:** Traditional accompaniments are red meat (both fresh and salted), game and mature cheeses.

**Serving temperature:** 18°C. Open and decant at least 1 hour ahead of time. Store at a constant temperature of 17°C° away from light.