

LA COMMENDA

CHIANTI DOCG 2016



THE ESTATE

Our pristine ecosystem of forestlands, olive orchards, vineyards, grain fields, lakes and streams offers visitors breath-taking views of an unknown corner of Tuscany and enchanting pathways through a natural paradise. Our unusually high vineyards (600 m.) allow for slow ripening and late harvesting of our grapes, giving our wines depth and delicacy.

VARIETALS

Sangiovese 70%, Cabernet Sauvignon 15%, Merlot 15%

VINEYARDS

12 hectares in the village of Rapale with southern exposure, 5.000 vines per hectare planted in 1992.



500m



Marl



Surrounded by woods

ALCOHOL

13%

HARVEST DATE

End of September 2016

VINIFICATION

Tank

CELLAR AGING

6 months in used barrels

BOTTLING

End of summer 2017

BOTTLES

24.000

OUR APPROACH

Mansalto's 70 hectares of vineyards grow in small plots surrounded by forest or fields; each parcel has a different soil type, giving the wine made from that vineyard's grapes a distinctive character: fruitier where there is more clay and afternoon sun, more floral in the highest vineyards, more mineral where the soils are lighter and sandier. We aim for a gentle touch in the cellar: high-quality grapes are enough for the wine to essentially make itself; short macerations, limited pumping over and racking, and used oak characterize our approach.

CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013



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