



Winemaker: Antonio Sanguineti
Generation: 2nd

ANTONIO SANGUINETI



Chianti D.O.C.G.

From our favorite “Maestro,” Antonio Sanguineti, comes this wonderfully delicious Chianti, made in a friendly, approachable style that is concentrated, yet great with food. Antonio lived as a boy in Chianti, near Siena, and despite his prowess with Brunello and SuperTuscans, has always considered Chianti the wine closest to his heart. Here, he partners with his close friend, Luca Brunelli in Colli Sinesi, to make a great everyday wine that’s perfect with all Italian pasta, including Carbonara and seafood al Pomodoro,

WINEMAKER BIOGRAPHY

A Tuscan through and through, Antonio Sanguineti began crafting wine at age sixteen on his family’s farm near Siena. Today, he’s known on both sides of the Atlantic as an energetic producer with a true zest for life. One of our two partners in Italy, Antonio has been woven into the fabric of August Imports for the past twenty years.

ENOLOGIST

Antonio Sanguineti



TASTING NOTES

- Color** Ruby red
- Nose** Cherry, plum, and violet with a hint of leather
- Palate** Slightly tannic with juicy red plum and black cherry
- Finish** Clean, bright, and food-friendly



VINEYARD & VINIFICATION

Vineyard Location	Chianti DOCG, Tuscany
Vineyard Size	9 ha
Varietals List	75% Sangiovese 10% Canaiolo 10% Cilieggiolo 5% Colorino
Farming Practices	Organic farming (non-certified) with no pesticides; grapes are dry-farmed; natural yeasts
Elevation	250 m
Soils	Clay and sandstone
Maturation Summary	Bottled for 3 months
Alcohol	14.0 %
Acidity	5.29 g/liter
Residual Sugar	0.8 g/liter
Annual Production	50,000 bottles



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REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

CHIANTI DOCG

One of Europe's first delimited zones, the borders of Chianti were first defined in 1932, with the DOC appearing in 1967 and its promotion to DOCG occurring in 1984. Forming a large, imperfect ring around the smaller Classico area, the Chianti region has seven subzones: Colli Fiorentini, Rufina, Montalbano, and Montespertoli in a crown to the north, Colline Pisane and Aretini to the west and east, and the substantial Colli Senesi zone to the south. A wine made in any of these places may be labeled using the specific area or simply as a Chianti DOCG. Notably, grapes from across the region (excluding the Chianti Classico zone) can legally be blended into any Chianti wine. Permitted blends have evolved over time, and in 2006, the Chianti DOCG rules were updated once again: Sangiovese must comprise 70 -100% of the wine (Colli Senesi requires at least 75%) and the addition of historic white grapes (i.e. Trebbiano and Malvasia Bianca) is no longer permitted. While allowed, Cabernet Sauvignon may not exceed 15% of the total.

Generally speaking, Chianti is meant to be consumed while young, bright and fresh. That said, given the vast geographical area spanned by the DOCG - along with the large number of estates, and varying terroirs - a wide array of styles and quality levels can be found throughout the designation. Over the past couple decades, more and more winemakers have begun focusing on clonal selection and lower yields, elevating the average quality of Chianti across the board.



ANTONIO SANGUINETI

Having worked both as a winemaker and a consultant to dozens of producers over the course of his career, Antonio Sanguineti knows more about wine – and specifically Tuscan wine—than just about anyone else we know. His long list of mentors and partners reads like a virtual who's who in Italian enology. Among them are giants Carlo Ferrini, Stefano Chioccioli, and Franco Bernabei. None had a greater influence on him, however, than the legendary Giulio Gambelli. "He was Tuscany," says Antonio, and it's true. Having completed a remarkable 61 vintages and advised the legendary Biondi Santi estate (including their immortal 1955 vintage of Brunello) Dr. Gambelli was arguably the most influential winemaker of his era. Antonio, therefore, was extremely fortunate to grow up in Dr. Gambelli's presence. During the 1970s and 1980s, the enologist was a fixture on the Sanguineti family's estate, visiting every week to help perfect their Chianti Classico. Antonio, who started his formal training with Gambelli at age 16, recalls with pride, "we were winning every type of prize and score back then."

For better or for worse, Antonio's path became more circuitous after that. As happens sometimes in Italian families, there was a disagreement about what to do with the Sanguineti land. A decision was made while Antonio was still young and, in 1995, the Pagliarese estate wound up being sold (to Fèlsina). Despite his love of wine, Antonio was left without a vineyard. As he recalls it, "I owned the knowledge, but not the land." But the accomplished young winemaker, dubbed "Il Maestro" by his colleagues, was not to be deterred. He parlayed his expertise into consulting work, and began a series of partnerships which culminated in the creation of the Antonio Sanguineti brand.

Today, Antonio continues to work with friends to make each of his wines, combining expertise and top-pick grapes. Without the ongoing overhead of an estate, he's able to produce truly outstanding wines for a modest price. These include his Nessun Dorma blend, predicated on rustic, old-vine Sangiovese from the Maremma; Morellino di Scansano, also cultivated near the southern Tuscan coastline; and his Chianti, made in the sun-drenched Val d'Orcia just outside of Montalcino. In addition, as a founding partner, Antonio continues to educate the public and host stateside tasting events with August Imports for a few months out of the year.