



Winemaker: Marco Fantinel
Generation: 3rd



MANSALTO
TOSCANA

Castello Rapale Rosso Toscana IGT

Mansalto is a spectacular Tuscan winery located midway between Siena and Arezzo, near Castelnuovo Berardenga. Owned by the Fantinel family, of Friuli fame, this estate is something special. With low yields, their classic SuperTuscan blend distinguishes itself with elegance and understatement. The bright, high altitude acidity is rounded out by a lovely, international ripeness. Agronomist Andrea Paoletti (also of Ornellaia), and stand-out Bordeaux enologist, Stephane Derenancourt, head the cellar's impressive team.

WINEMAKER BIOGRAPHY

Together with his siblings, Marco Fantinel took his grandfather's small winemaking legacy in Friuli and converted it into an Italian institution. Today, he oversees the Fantinel and Tenuta Sant'Helena estates in Italy's northeast, along with Mansalto in central Tuscany.

ENOLOGIST

Gabriele Bruno



TASTING NOTES

- Color** Ruby red
- Nose** Cherry and earth, with floral undertones
- Palate** Medium body with an emphasis on the fruit
- Finish** Complex, balanced, long finish



VINEYARD & VINIFICATION

Vineyard Location	Toscana IGT, Tuscany
Vineyard Size	7 ha
Varietals List	60% Cabernet Sauvignon 20% Merlot 20% Sangiovese
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand
Elevation	350 m
Soils	Rocky sand
Maturation Summary	In French Oak barrels for 12-18 months and bottled for 6 months
Alcohol	14.5 %
Acidity	5.8 g/liter
Residual Sugar	< 0.5 g/liter
Annual Production	14,000 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.

TOSCANA IGT

Italy's first, most famous, and most broadly used IGT, this label allows for wines to be made in any village in any of Tuscany's 10 provinces, from Firenze to Grosseto. Likewise, wines can be made in virtually any style, using a long list of varieties, freeing producers from the stiff regulations surrounding DOCs and DOCGs. Its creation revolved around the advent of 'Super Tuscan' and the need for an official tier of wine in between the DOC and Italy's lowly "Vino da Tavola", which doesn't even allow a vintage to be printed on the bottle.

During the late 1960s, around the same time that Italy's DOC system was established, a number of famous producers in southern Tuscany - including the town of Bolgheri - began making expensive, high-quality, modern-style wines, often incorporating Bordeaux varietals. As well-made as they tended to be, these so-called 'Super Tuscan' blends had no historical precedent, and therefore didn't qualify for any of Italy's new appellations. As their wines gained in international acclaim (and price), and with no other recourse than to label their wines 'Vino da Tavola', producers began petitioning the government for another option. Finally, in 1992, the Italian government conjured a new wine classification category: Indicazione Geografica Tipica (IGT). This created a successful middle ground, allowing wines to print their vintage, varietal (as long as the wine contains at least 85%) and region of origin. Beyond this, very few regulations exist to constrain the winemaker. France's version is VDP (Vin de Pays) and the EU as a whole now uses the equivalent IGP category on wine labels.

MANSALTO

Thirty minutes northeast of Siena and close to San Gusme, the rustic village of Rapale lies pressed into the green expanse of Colli Aretini. The town itself was once a medieval castle, and its storied, stone walls have long since fused with houses along the perimeter. On the forested hill above the town, the Fantinel family oversees their Mansalto estate, with its vines spanning an array of altitudes, grand vista, and gorgeous, high-end agriturismo. Here, the juxtaposition of ancient and new, traditional and modern, applies just as much to their Tuscan lifestyle as it does the wines.

With its vast woodlands, 48 hectares of olive groves, and 70 hectares of vines, the Mansalto property lies split between the provinces of Siena and Arezzo. That said, the estate's wines fall under the jurisdiction of Colli Aretini. One of the lesser-known subdivisions of the Chianti DOCG, this hilly zone tends to produce lighter and brighter wines than Colli Sinesi. Mansalto's higher altitudes (350-590 meters), hilltop winds, and inland climate all help ensure more dramatic diurnals, leading to slower ripening and later harvesting (end of September) despite their proximity to Siena. Marly clay soils and high-density plantings likewise lend themselves well to wines of balanced acidity and tannic poise.