



Winemaker: Marco Fantinel
Generation: 3rd



MANSALTO
TOSCANA

La Commenda Chianti DOCG

With rocky soil interspersed with sand and limestone, SW vineyard exposure, and relatively high altitude, Mansalto has striking conditions for producing top-tier Sangiovese. The Fantinel family's Chianti is neo-classic in style; bright, dry fruits and dustiness complement a touch of powerful, ripe Cabernet and smooth, mellifluous Merlot. A whole "different food" from industrial-production Chianti, Mansalto is a wine to quaff or pair with a fine meal.

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** Bright ruby
- Nose** Ripe cherry, with hints of vanilla and wildflower
- Palate** Light and bright, driven by cherry and dusty earth
- Finish** Pleasant, lasting finish



VINEYARD & VINIFICATION

Vineyard Location	Chianti DOCG, Tuscany
Vineyard Size	12 ha
Varietals List	90% Sangiovese 5% Cabernet Sauvignon 5% Merlot
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand
Elevation	350 m
Soils	Rocky sand
Maturation Summary	Bottled for 6 months
Alcohol	13.0 %
Acidity	5.2 g/liter
Residual Sugar	< 0.5 g/liter
Annual Production	29,100 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.

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.