



MANSALTO

From the Etruscan and Roman peoples, who inhabited these places in archaic times, to the dominations of the Republic of Siena and the Grand Duchy of Florence in the Middle Ages, passing through the annals that record these lands as the abodes of the Knights Templar, to arrive until today following a single thread: the passion and the bond between man and the land that has seen and sees the valleys, around the village of Rapale, of the Valle d'Ambra as symbolic places of living in this part of Tuscany.

In 2012 a group of European investors decided to acquire the estate, with the aim of writing a new chapter in the history of this land, which, in the postwar period had experienced historical phases of depopulation of the countryside and abandonment of traditional crops due to the attraction of the more urbanized neighboring areas. The business project, dedicated to the Mansalto estate, was born from the interest of internationally renowned vigneroni such as Stéphane Derenoncourt and Andrea Paoletti, who found in this corner of Tuscany the ideal place to develop a new production philosophy dedicated to Chianti, in a more than successful attempt to produce modern wines in a unique terroir and microclimate.

Since 2013, we have been planting new vineyards that see the noble varieties of Cabernet Sauvignon, Cabernet Franc and Merlot growing beside the traditional Sangiovese grape varieties, which still, through the vineyards cultivated in the hills and small valleys, frame the villages and farmhouses of the Mansalto estate, keeping alive the great nature of a place devoted to excellent wine production and hospitality.





**LA COMMENDA
DOCG CHIANTI**

GRAPES: 90% Sangiovese, 10% Cabernet-Merlot.
VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 15-20 days. Once pressed and racked, they are blended and they age in stainless steel tanks until being bottled on site.
TASTING NOTES: Intense garnet red. Delicate aromas of red fruits and small berries. Intense structure with soft tannins. Long lasting persistence



**CASTELLO RAPALE
IGT TOSCANA ROSSO**

GRAPES: 60% C. Sauvignon– 20% Merlot – 20% Sangiovese.
VINIFICATION: Handpicked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-25 days, then aged for 12 months in French barrels and tonneaux before being blended and bottled on site. TASTING NOTES: Dark ruby red verging on garnet red. Intense nose of ripen red fruits with vanilla scents. A rich and complex flavours, with good tannic concentration, though soft and velvety. Long lasting persistence



**STRONCOLI
IGT TOSCANA ROSSO**

GRAPES 40% Sangiovese, 30% Cab. Sauvignon, 20% Cab. Franc, 10% Petit Verdot..
VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-28 days then aged for 12 months in French barrels, tonneaux and 35 hL casks.
TASTING NOTES: Deep ruby red color with a large shine. Red fruits in spirits, cherry alternating with floral notes like violet macerated in alcohol. Notes of vanilla and nutmeg. Closure with hints of licorice, galestro and graphite. Authentic without superstructures. Balanced and smooth. Slight almond note that follows a soft tannin. Good and long persistence. Retro-olfactory notes of red fruits and spices



**BUTIA
IGT TOSCANA ROSSO**

GRAPES: 100% Sangiovese.
VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-25 days. Once pressed and racked, they age for 12 months in French barrels and tonneaux before being blended and bottled on site. TASTING NOTES: Intense ruby red. Aromas of small red fruits followed by spices notes that recall gloves. We find the olfactory notes intensified. Very soft tannins with a remarkable freshness that gives a long persistence. Final with vegetal notes and an almond touch