



★ OUTSTANDING ★  
CHIANTI VALUE!

## CONTEA DI LUCA

CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

T U S C A N Y

Long the backbone of Tuscany's wine history, the earliest documentation of a "Chianti wine" dates back to the 13th century when viticulture was known to flourish in the "Chianti Mountains" around Florence. Today, the Chianti region covers much of Tuscany, including within its boundaries several overlapping DOC and DOCG regions. Modern Chianti was first legally defined in 1716, and enhancements to the original stipulations – both dramatic and subtle distinctions made among the grape varieties, various soil types, and exposures – has resulted in a considerably more formalized appellation. Besides today's "regular" Chianti designation, Chianti Supérieure DOCG was created in 1996.

The region has experienced a renaissance since the late 20th century, with producers using selective Sangiovese clones, new viticultural practices, and more 'modern' winery and cellar techniques. Additionally, many of the Sangiovese-based Tuscan wines originally clustered under the catchall "Chianti" moniker are now identified by the following sub-areas which together constitute substantially more real estate than in 1716:

- Classico (the original Chianti area)
- Colli Aretini (Arezzo)
- Rufina (NE side of Florence)
- Colli Fiorentini (Florence)
- Montespertoli (split off Fiorentini in 1996)
- Colline Pisane (Pisa)
- Colli Senesi (Siena)
- Montalbano (South of Pistoia)

An outstanding value for the appellation, Contea di Luca is an impressive, dry yet generous Sangiovese with thrilling Old World character, quintessential Chianti that complements a breathtaking range of foods.



### CONTEA DI LUCA CHIANTI DOCG

Ripe and easy-drinking, this medium-bodied, traditional Chianti is 100% Sangiovese. After pressing, the must is left on the skins for 6-8 days to extract color. It is then placed in special tanks and fermented over 8-10 days at 18°-20° C and then cellared 2-4 years.

*2017: Ruby red. Intense, elegant and fruity, with a spicy note. On the palate, the wine is full, warm with perfectly balanced tannins. Soft yet lively with juicy ripe cherry flavors and seductive aromas of violet and oak.*

*Thank you for your time and for your interest in Connoisseur Wines*