



Santa Margherita

Santa Margherita is a family owned Italian winery dating back to 1935. They introduced the first Pinot Grigio to the United States in 1979 and have continued to lead the ultra-premium wine category ever since, introducing the Chianti Classico Riserva in the early 1900's.

Respect for the Environment:

The Santa Margherita pursuit began with a personal and passionate commitment to preserving the environment. Environmental, economic and social considerations have been the core touchstones of the company and we continue to honor them with efforts in every facet of how the wineries operate.

Quality in the Vineyard:

The single vineyard, *Salcetino*, is located in the Greve sub-region of Chianti Classico. This vineyard is planted to Sangiovese clones with thicker skins and this, plus the addition of 15% Cabernet Sauvignon and Merlot, gives the wine an elegant core of fruit balanced with polished tannins.

Tasting Note:

The aromas of this complex wine range from red cherries to dark plums and earthy minerality. The palate continues with berry fruits and licorice framed by light toast notes of oak and finishes with a firm structure.

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SASSOREGALE

Sassoregale lies in the heart of the Tuscan Maremma. Handcrafted with centuries-old methods, our wines are civilized and sophisticated without ever losing that wild essence. This unmistakably bold soul comes through in the style, flavor, and spirit of those who know and savor Sassoregale.

Untamed Tuscany:

This 100% Sangiovese is rooted in the Tuscan countryside not far from the sea. Our untamed soul is represented by the boar that roams the area around our organically-farmed vineyards.

Bold Without Being Heavy:

Our intense flavors of wild berries and spice do not overstate our easygoing drinkability and well-balanced character.

Tasting Note:

Bright red color with intense aromas of Morello cherries, wild blackberries and dried earth. It is full-bodied on the palate with bold flavors and racy acidity leading to a generous finish.

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Lamole di Lamole

With over 700 years of history, Lamole brings together the best of traditional and modern winemaking techniques to achieve the highest quality Chianti Classico with a terroir-driven flavor profile. Our vineyards benefit from the intense Tuscan sunshine, and moderating breezes from our high altitudes allow us to farm organically.

Ideal location:

Our vineyards are in the small village of Lamole in the Greve sub-region of Chianti Classico. Our south-facing plots at high altitudes (between 350 and 650 meters), along with classic Tuscan Alberese and Galestro soils provide an optimal environment for consistent high-quality grape production.

Metodo Differita:

Our unique deferred extraction uses the best of traditional methods together with modern techniques, creating a delicious Chianti Classico with supple yet firm tannins.

Tasting note:

The Chianti Classico DOCG has elegant aromas of black cherry, iris flowers and white pepper framed by vanilla notes from six months of maturation in barriques. The palate is well-structured with flavors that echo the nose and long, savory finish.

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