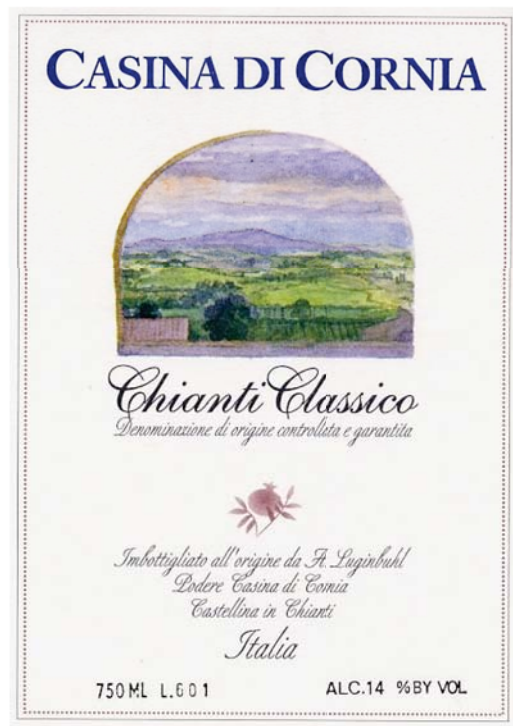


Casina di Cornia

Casina di Cornia is a small estate situated in the Chianti Classico region in the heart of the Tuscan hills. The vineyards, exposed to the southwest, are planted with the grape varieties of Chianti: Sangiovese and Canaiolo for the red wine and Trebbiano and Malvasia for the white. They also grow some Muscat and Cabernet Sauvignon grapes. Since 1980, the estate has been cultivated according to the methods of organic agriculture. They use only manure and compost as fertilizers, natural fungicides and plant extracts as antiparasitics. In order for the wine to maintain its genuine quality and bouquet, Casina di Cornia uses recent scientific knowledge in oenology as well as organic techniques to keep interventions on grapes and wine to a minimum. The estate also follows a severe pruning policy, which reduces the average yield to far below most Chianti estates.

We import three wines from Antoine's sunny Tuscan vineyards. The Chianti Classico is made from 100% Sangiovese grapes from several of his vineyard sites. His Chianti Classico Riserva also carries the newer "Vigna la Casina" label designation, which designates single vineyard Riserva wines in Chianti Classico areas. The 20-40 year old Sangiovese vines in the southwest facing La Casina vineyard in front of his home and cellar always produce the richest harvest. The Vigna Riserva is aged in a combination of new and old oak barrels. The "Super Tuscan" from Casina di Cornia is called "L'Amaranto". Made from 85-90% Cabernet Sauvignon and the remainder Sangiovese, this wine is also aged in new and old oak. All three wines are deep colored and rich in ripe fruit and tannins. They age with finesse and are ideal with grilled meat and game dishes, as well as strong cheeses and carpaccio.



Imported by Chartrand Imports, Rockland, Maine