Winemaker: Gianfranco Pizzo
Generation: 1st

LUCHI

Chianti DOCG

From Luca Pattaro and his family's historic Tuscan estate comes this wonderfully expressive Chianti, made in a style that is concentrated yet honest and approachable. Luca grew up among these vines in the town of Monteriggioni, just outside Siena, where his grandfather Mario planted the first grapes back in 1952. Three generations later, the family's passion for this land has never wavered - and this Chianti is the proof. Perfect with all Italian pasta, grilled meats, and dry, salty cheeses.

WINEMAKER BIOGRAPHY

Spanning all of Italy, Luchi was created to offer well-made,relatable, affordable wines for everyday use around the American table. From Primitivo grown on the heel of the boot to Prosecco crafted near Venice, Luchi represents classic Italian wines born to make your food taste great, help elevate the day, and celebrate community!

ENOLOGIST

Gianfranco Pizzo

TASTING NOTES

Color	Deep ruby
Nose	Vibrant pie cherry, orchard plum, and hints of violet
Palate	Elegant and well-balanced, with gentle, fine-grained tannins
Finish	Persistent and clean

VINEYARD & VINIFICATION

	12
Vineyard Location	Chianti DOCG, Tuscany
Vineyard Size	52 ha
Varietals List	85% Sangiovese 15% Petit Verdot
Farming Practices	Certified SQNPI farming; no pesticides
Elevation	200 m
Soils	Calcareous clay (medio impasto) and sandstone
Maturation Summary	In Steel for 3 months and Bottled for 3 months
In Steel	3 months
Alcohol	14.0 %
Acidity	5.3 g/liter
Residual Sugar	1 g/liter
Annual Production	100,000 bottles

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

LUCHI

Often, Italian wine can be complex - even intimidating - but at Luchi, we try to take all the mystery out by making things fun and accessible. Culturally, the Italians are pros when it comes to unplugging, enjoying a great meal, and letting the conversation flow for hours – and that's exactly what their wines are designed to help us all do. Always ripe but never too sweet or overdone, the wines of Luchi come from some of the Boot's best-loved places and stand as fantastic examples of what this vibrant Mediterranean land has to offer. To find them, we have traveled high and low to source the best representations of Italy's most iconic styles, seeking out winemakers who farm sustainably and love to create clean, honest wines for everyday use.

One such producer is Luca Pattaro, whose family has been farming the hills of Chianti Colli Senesi for three generations. Today he leads the estate with the same "true blue" dedication as his grandfather who planted their first vines in 1952. As Luca likes to say, "every bottle is a promise", meaning that everything worth doing – down to the last, single bottle of Chianti - is worth doing well. For Luca and his family, picking by hand and farming organically go hand-in-hand with their everyday lifestyle.

Then there is winemaker Salvatore Lovo... A trained enologist, Salvatore worked for many years as a consultant in other areas of Italy, including Tuscany, the Marche, and Abruzzo. Today, alongside his daughter, Silvia, he focuses on historic varietals that help to define his own region just south of Padua (30 minutes from Venice). Cultivated in the rolling green, volcanic hills near his home, his ultra-smooth Pinot Noir is hands-down the best we have tasted for the money. To say that the mantra of quality over quantity has been woven into Salvatore's DNA would, in our opinion, be a vast understatement!

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.