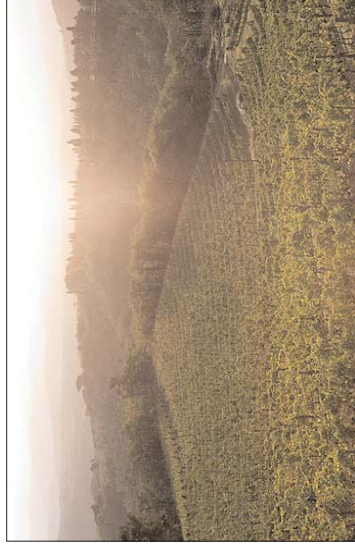


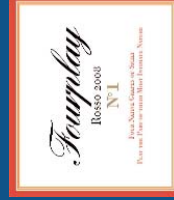
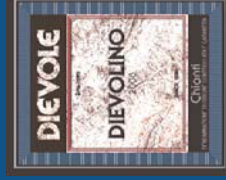
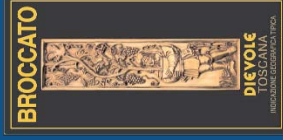
DIEVOLE

TUSCANY & SICILY, ITALY



Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 411 hectare fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America.

Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are the fruit of viticulture masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley", as Dievole's etymology suggests.



Dievole's sixteen single vineyards cover about one fourth of the estate- 96 hectares (200 acres) at 400-600 meters above sea level. Every single vineyard is safeguarded by its own vineyard master. Sixteen individual vineyards; created, directed and safeguarded to nurture different styles of Chianti Classico, all true to themselves.

Fourplay and Pinocchio are wines that mirrors the passion and tradition of the Dievole Tuscan wines while seducing with its unique Sicilian characteristics.

"Grounded in tradition, focused on today and guided by our vision of hope for tomorrow, one part of Dievole is over 900 years old, the rest redefining its future."



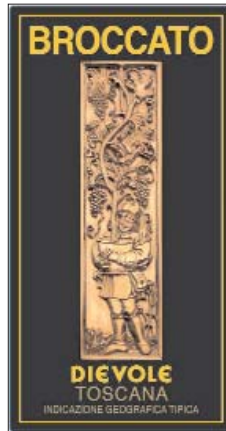
Dievole Broccato IGT
Dievole Novecento Chianti Classico Riserva DOCG
Dievole La Vendemmia Chianti Classico DOCG
Dievolino Chianti DOCG
Pinocchio Nero d'Avola IGT
Fourplay Rosso IGT

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DIEVOLE

Tuscany Italy



Broccato IGT 2006

THE VINEYARD

Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 411 hectare fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America. Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are the fruit of viticulture masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley", as Dievole's etymology suggests. Dievole's sixteen single vineyards cover about one fourth of the estate- 96 hectares (200 acres) at 400-600 meters above sea level. Every single vineyard is safeguarded by its own vineyard master. Sixteen individual vineyards; created, directed and safeguarded to nurture different styles of Chianti Classico, all true to themselves. "Broccato", our icon Super-Tuscan is a blend of Dievole's best grapes from the vineyards of Campinuvovi and Madonnino. The vineyards are a south east exposure with a soil that is argil (clayey) with stones. The training method of the grapevines, which are approx. 7-9 years old, is cordon spur. The vineyard density is around 5000 plants per hectare and the average production per plant is approx. 1,0 to 1,5 kg (higher average production for Sangiovese and Merlot, lower production for Petit Verdot)..

HARVEST & AGEING

In order to maintain the best quality, all grapes have been hand harvested in baskets during mid September. Each varietal is vinified separately. The pre-maceration occurs for 2-3 days at 5°. The maceration continues until 28-30°C. for a total of 15-20 days in 8,000 lt oak casks. The post-maceration is for 7 days at 28-30°. Following vinification, Malolactic fermentation then occurs spontaneously. The wine is aged in 1st or 2nd passage French Barriques for about 10-12 months. Final ageing takes place in 8.000lt. Vat-casks for about 6-8 months with bottle ageing lasting for at least 6 months.

WINEMAKER'S NOTES

Intense deep ruby in color. The nose is concentrated with a touch of violets, fruity -plums, cherry, vanilla and spice. Ripe, dry, full body, tannic and soft on the palate.

Production: 25,000 bottles

Grape Varieties: 85% Sangiovese, 12% Merlot and 3% Petit Verdot

Finished Alcohol: 13.0% Acidity: 6.2 Residual Sugar: 1.5g/l



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DIEVOLE

Tuscany, Italy



Novecento Chianti Classico Riserva DOCG 2006

THE VINEYARD

Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 411 hectare fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America. Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are the fruit of viticulture masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley", as Dievole's etymology suggests. Dievole's sixteen single vineyards cover about one fourth of the estate- 96 hectares (200 acres) at 400-600 meters above sea level. Every single vineyard is safeguarded by its own vineyard master. Sixteen individual vineyards; created, directed and safeguarded to nurture different styles of Chianti Classico, all true to themselves. Chianti Classico DOCG "Novecento" Riserva grapes are chosen from the vineyards of Sessina and Massoni which are 5-20 years in age.

HARVEST & AGEING

In order to maintain the best quality, all grapes have been hand harvested in baskets during mid September. The pre-maceration occurs for 3 days at 5°. The maceration continues until 28-30°C. for a total of 15-20 days in 8,000 lt oak casks. The post-maceration is for 7 days at 28-30°. Following vinification, Malolactic fermentation then occurs spontaneously. The wine is aged in 1st, 2nd and 3rd passage French and American Barriques for about 12 months. The wine is bottle aged for about 12 months.

WINEMAKER'S NOTES

Intense deep ruby in color. The nose is fruity with plum, coffee and cocoa highlights. The palate is dry, full bodied, tannic and soft.

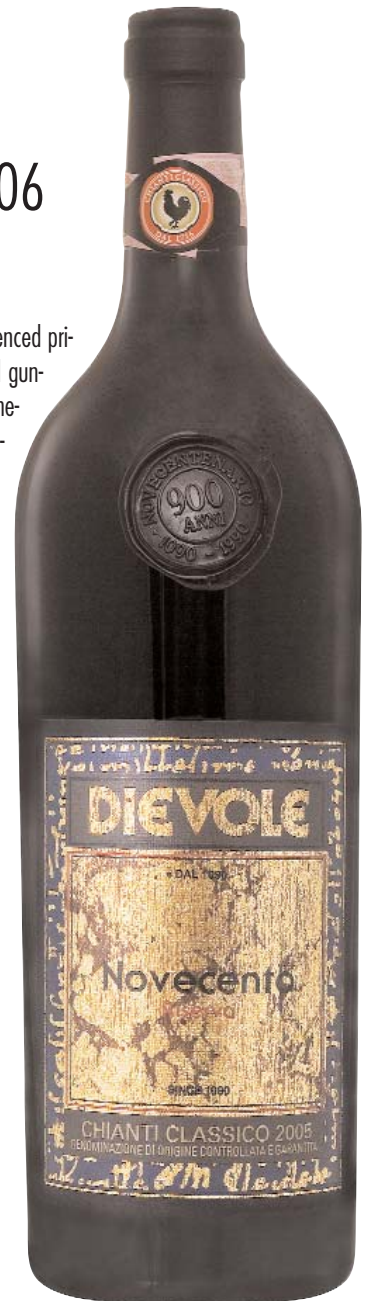
Production: 40,000 bottles

Grape Varieties: 90% Sangiovese and 10% Tuscan red native grape varieties.

Finished Alcohol: 13.5%

Acidity: 5.6

Residual Sugar: 1.5g/l



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DIEVOLE

Tuscany Italy



La Vendemmia Chianti Classico DOCG 2008

THE VINEYARD

Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 411 hectare fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America. Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are the fruit of viticulture masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley", as Dievole's etymology suggests. Dievole's sixteen single vineyards cover about one fourth of the estate- 96 hectares (200 acres) at 400-600 meters above sea level. Every single vineyard is safeguarded by its own vineyard master. Sixteen individual vineyards; created, directed and safeguarded to nurture different styles of Chianti Classico, all true to themselves.

HARVEST & AGEING

Vendemmia Chianti Classico DOCG is composed of Sangiovese 90% and other red grapes. In order to get the best quality the grape is harvested by hand by the end of September - early October. Maceration takes place in 8000L wooden vats for 10 days at 28° (after a pre-maceration for 3 days at 5°). Post-maceration for a 3-5 days at 28°. Following vinification the malic-lactic fermentation starts spontaneously. 80% of the wine is aged in the wooden vats made of French oak, 20% is aged into French and American barriques for about 12 months, bottle ageing last for 6 months.

WINEMAKER'S NOTES

La Vendemmia Chianti Classico DOCG has a deep ruby with a violet shade. The nose is fruity, with cherry and plum, lightly spicy with black pepper and juniper notes. The palate is dry, warm, soft, and quite fresh. With smooth tannins, full and well-balanced, intense and persistent.

Production: 190,000 bottles

Grape Varieties: 90% Sangiovese, 10% Tuscan Red Native Grapes

Finished Alcohol: 13.5%

Yield: 7 ton/ha



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DIEVOLE

Tuscany, Italy



Dievolino Chianti DOCG 2008

THE VINEYARD

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HARVEST & AGEING

The grapes are harvested from our vineyards located in the southeast. The altitude is 250-300 metres. The soil is in part argil (clay) and in part calcareous with stones. The training method of the grapevines, which are around 20 years old, is by Guyot. The vineyard density is around 4000 plants per hectare. The harvest is entirely manual and is done at the end of September. The cleaned grapes are immediately cooled down in stainless steel tanks at 5°C for the first 48 hours. After that the fermentation process begins for around 5-7 days in big steel containers. Pumping are done very often in order to extract colors. The malo lactic fermentation is developed in spontaneous way. At this point the wine is put in aging in vats-casks" trunk conical" for approx. 5-6 months.. Then the bottling is done having carried out the operations of clarifying and tartaric stability.

WINEMAKER'S NOTES

The color is ruby red with blue and violet reflex, medium consistant. Immediately fruity notes of cherry and plum (typical of Sangiovese). The taste presents fresh and dry, with good acidity and persistence and with good tannic structure.

Grape Varieties: 85% Sangiovese, 15% other reds

Finished Alcohol: 13%

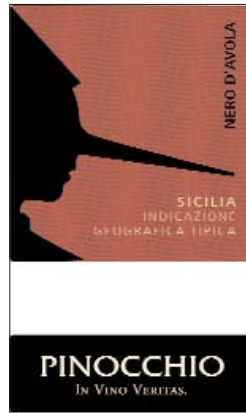
Acidity: 5.5 g/l

Residual Sugar: 2.3g/l



DIEVOLE

Sicily, Italy



Pinocchio Nero d'Avola 2008

THE VINEYARD

Pinocchio is 100% Nero d'Avola from 7 year old vineyards in Sambuca di Sicilia in South West Sicily at 300-420 meters above sea level with a South, Southeast exposure. A wine that mirrors the passion and tradition of the Dievole Tuscan wines while seducing with its unique Sicilian characteristics. The soil composition of sandy and clayey with stones throughout combined with the frequent temperature fluctuations create very aromatic wines. The vineyard practices the Guyot and Cordon Spur Methods of Training. Green harvesting is not employed in order to protect the grapes against the intense sun. Vineyard density is approximately 3,300 plants per hectare.

HARVEST & AGEING

All grapes are hand harvested typically at the beginning of September. Dievole prefers to harvest the Nero d'Avola before it is completely mature to maintain the crisp acidity and intense aromas. Cooled first in steel tanks at 10 degrees C for the first 24-48 hours of vinification. The average vinification time is 10 days. After 10 days malolactic fermentation begins with ageing taking place in stainless steel tanks for 5 months. The blend is then bottled and aged for 6 months in bottle.

WINEMAKER'S NOTES

Pinocchio is a young and fresh wine from Sicily. It is intense deep ruby with blue tints of color. The nose is fruity with hints of ripe red fruits such as blackberry, strawberry and red currant as well as mineral aromas such as toasted bread and herbs (sage). The palate is soft and young with a full body and balanced tannins.

Production: 20,000 bottles

Yield: 60 hl/ha

Grape Varieties: 100% Nero d'Avola

Finished Alcohol: 13%



DIEVOLE

Sicily, Italy



Fourplay 2008

THE VINEYARD

Fourplay is a unique blend of 4 traditional Sicilian grape varieties. A wine that mirrors the passion and tradition of the Dievole Tuscan wines while seducing with its unique Sicilian characteristics. The vineyards, located in Sambuca di Sicila and Menfi, Mazara del Vallo and Salemi in Southwest Sicily, are 10 years old at 100 meters above sea level with a South, Southeast exposure. The soil is composed of sand and clay with stones throughout. Primarily Cordon Spur Training Method is utilized and irrigation is done in times of excessive heat. Green harvesting is not employed in order to protect the grapes against the intense sun. Vineyard density varies from 3,000 to 4,000 plants per hectare.

HARVEST & AGEING

All grapes are hand harvested typically in mid-September. The most sensitive and first harvested is the Nerello Mascalese (Sicilian Pinot Noir), followed by the Frappato Nero, Nerello Cappuccio & Nero d'Avola. The four varieties are individually vinified, cooled first in steel tanks at 10 degrees C for the first 24-30 hours of vinification. The average vinification time is 9-10 days. After 10 days the individual varieties begin malolactic fermentation with ageing taking place in stainless steel tanks for 6 months. The blend is then assembled and bottle aged for a further 3 months.

WINEMAKER'S NOTES

Intense dark ruby in color with hints of violet. The nose is fruity with nuances of wild berries. The palate is elegant with smooth tannins, full of spices (pepper, cinnamon & liquorice) and wild fruits. A full-bodied wine with a long smooth finish.

Production: 80,000 bottles

Yield: 60 hl/ha

Grape Varieties: 25% Frappato Nero, 25% Nerello Cappuccio, 25% Nerello Mascalese, 25% Nero d'Avola

Finished Alcohol: 13.5%

Acidity (g/l): 5.3

Residual sugar (g/l): 1.8

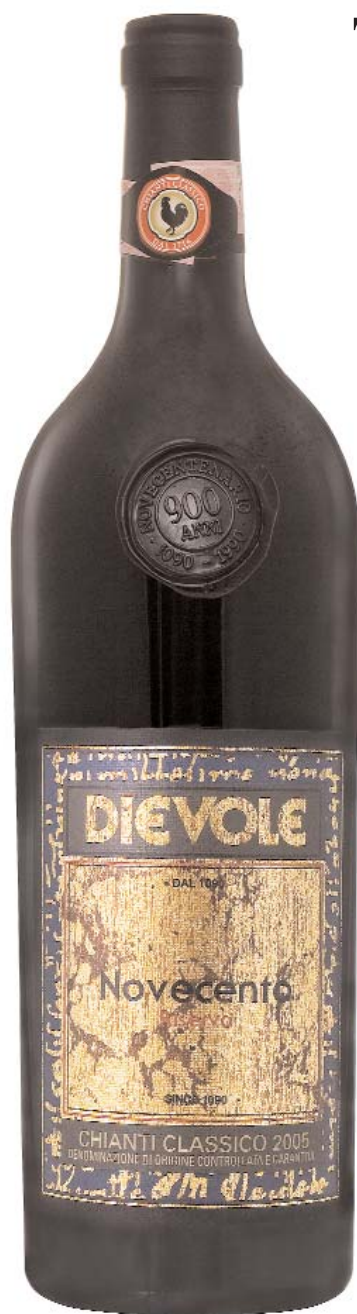


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DIEVOLE

CHIANTI CLASSICO RISERVA NOVECENTO 2006

TUSCANY, ITALY



As seen in...

Wine Spectator

92pts.

Offers very ripe blackberry, with mineral and violet. Full-bodied and rich, with vanilla and berry flavors and a long, silky finish. Rich and structured. Like a Brunello in structure. Best after 2011.

J.S. - August 12, 2009

DIEVOLE

CHIANTI CLASSICO DOCG LA VENDEMMIA 2007

TUSCANY, ITALY



As seen in...

Wine Spectator

86 pts.

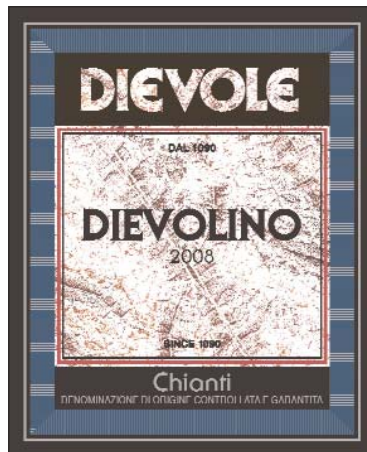
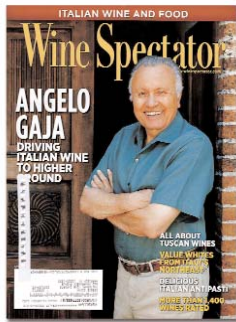
Intense on the nose, with ripe black fruit, spice and oak. Medium-bodied, with a firm, even texture, but a bit closed just now, with tart, slightly hard acidity. Needs some time.

J.S. - Oct 31, 2009

DIEVOLE

Dievolino Chianti 2008

Tuscany, Italy



88pts

AS SEEN IN...

Wine Spectator
www.winespectator.com

A lively style, this red is bright with notes of cherry, raspberry and flowers. Turns more spicy, evoking tobacco and underbrush accents on the finish. Best from 2013 through 2022.

-October 31, 2011



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