

LILLIANO

Property Name:	Lilliano	Region:	Tuscany	Total size:	461 hectares (1,140 acres)
Established:	1920	Province:	Siena (10.5 miles)	Total vineyards:	50 hectares (123 acres)
Township:	Castellina in Chianti	Wine area:	Chianti Classico	Years planted:	1970/75
Owner's name:	Giulio & Pietro Ruspoli	Oenologist:	Lorenzo Landi	Replanting:	15 ha from 1992 to 2005
Total Production:	22-24,000 cases	Agronomist:	Stefano Porcinai	Soil:	'galestro' & "alberese"
Territory:	Central hilly Chianti Classico	Gen. Manager	Francesca Rossi	Yield per vine:	4.4 lb.
Elevation:	820-1,050 ft	Cellar Capacity:	223,000 gal.	Density:	1,420 x acre
First Traded:	1958 by Eleonora Ruspoli Berlingieri	Wood:	35,800 gal.	Training:	Double Guyot-spur-cordon
				Harvesting:	Only manual

Extra Virgin Olive Oil Acidity: below 0.25%

Olive varieties: Frantoio 50%--Moraiolo 20%--Leccino 20%--Pendolino 10%

NOTES:

The Ruspolis are an old Roman aristocratic family; the Berlingieris were very wealthy barons from Calabria who owned 67,000 acres of land.

Lorenzo Landi is the enologist: he is one of the top in his field in Italy. Highly respected for his continuously awarded wines. His predecessor was Giulio Gambelli, the legendary "mastertaster". He was the master of many young Tuscan enologists.

Stefano Porcinai, the current agronomist, is known for having overseen the "Chianti Classico Project 2000", a ten-year research of the Sangiovese grape to determine the best clones for the Chianti Classico region.

The property comprises three top-notch vineyards:

- "Le Piagge" - Sangiovese grapes- faces south, and rises to a height of 1080 ft.
- "La Ripa" - Colorino grapes- with an east/southeast exposure at 950 ft. a.s.l.
- "Vignacatena" - Merlot grapes - faces south/southwest.

Lilliano is characterized by the two typical types of Tuscan soil: "alberese" and "galestro". The first is pure compacted calcareous rock. In contact with clay, "alberese" enriches the ground with its minerals. "Galestro", instead, is a type of marl - a stratified rock made up of layers of limestone and compacted sand that breaks easily. "Galestro" is also rich in minerals that mix with the clay.

The vineyards, the woods, the olive groves and the other cultivated fields extend over one of the most enchanting landscapes in all Tuscany. One of the most, if not the most, impressive and longest stretch of cypress trees runs through the Lilliano estate. ===== Lilliano owns a very active **AGRITURIMO** made of 14 apartments/houses with 90 beds.

ABOUT CHIANTI IN GENERAL – SOME DOCG REGULATIONS

- Varieties used for Chianti: Sangiovese: from 80% to 100%; complementary red grape varieties, recommended (including Colorino & Canaiolo) and authorized (including Cabernet Sauvignon, Merlot and Syrah): up to 20%. As much as 6% Trebbiano Toscano and Malvasia del Chianti is also permitted through the 2005 vintage.

Release for trading: on October 1 of the year following the harvest. For the Riserva: 24 months of aging, including three months in the bottle, beginning on January first of the year following the harvest.

<u>WINES</u>	<u>CLASSIFICATION - FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
--Chianti Classico-- Min.12% alc/vol	Chianti Classico DOCG Maceration on skins: 20 days at 82-89°F. -- 15 % of the wine is aged for 10/12 months in Slavonian oak casks of 34 hl. (898 gal.) and at least 3 months in bottle.	80% Sangiovese 10% Merlot 5% Colorino 5% Canaiolo	20,000 cases (vintage 2003: 11,200 cases)
--Chianti Classico Riserva- -Min.12.5% alc/vol.	Chianti Classico Riserva DOCG Maceration on skins: 25 days at 86-90°F. Aged 24 months in Allier oak casks (740/900 gal.) and 6 months in bottle.	90% Sangiovese 5% Colorino 5% Merlot	1,900 cases (vintage 2003: 1,550 cases of 6). No 2002 & 2004
--"Anagallis"-- The name of a red/orange five petal flower. Min.13.0% alc/vol	Red Table Wine of Colli Toscana Centrale "Super Tuscan", meaning a top quality wine non-regulated by the law. Maceration on skins: 25/30 days at 86-90°F. Aged in 740 gal. French Allier for 6 months and 12/18 months in 60 gal. barriques; 6 months in bottle.	80% Sangiovese 10-15% Colorino 5-10% Merlot. From vintage 1999 the % are: Sangiovese 80%; Merlot	1,450 cases (in 2003 & 2004: 1,100 cases of 6) 15% and Colorino 5%
--"Vignacatena"-- "The vineyard of the chain" The entrance of this vineyard, bordering one of the roads of the property, was in the past closed by a chain = "catena", hence the name of the vineyard.	Red Table Wine of Colli Toscana Centrale It is aged for about 15 months in 60 gal French Allier and Nevers oak barriques.	100% with Merlot grapes grown in a new vineyard planted in 1992.	Production of 1997 vintage: 375 cases. 700 cases in 1999.

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