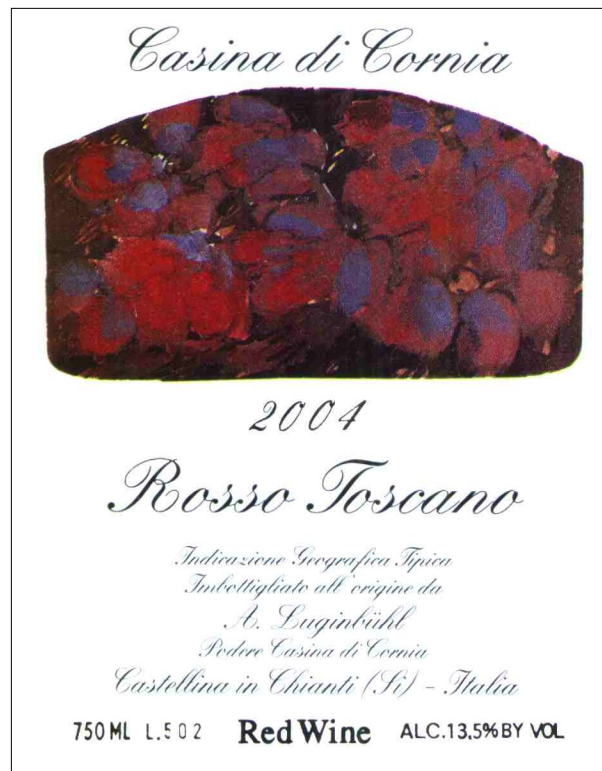


Casina Cornia

Antoine Luginbühl arrived in Castellina in Chianti with his family in 1980, after choosing Casina di Cornia as the ideal place to live and work. His imagination had been fired by the thick walls of the houses built on the outlines of XII century buildings, and the continuous alternation of warm hills, crops and untilled land along the white road leading up to this south-western facing hillside. Thus began Antoine's rapport with the land that has led him to follow his vines step-by-step - avoiding any force-farming - from the winter pruning to the summer yield-limiting treatments, right through to the small boxes used in the harvest to keep the bunches intact. After strict screening of the best grapes to be used in producing ageing wines, the wine is left to evolve in oak barrels, losing its early roughness on its way to reach the elegance of a perfect balance



Grape variety are 70% Sangiovese, 20% Canaiolo and 10% Trebbiano and Malvasia.

The Rosso Toscano, a balance of red and white grapes, is made to be a light red wine for “everyday” but still with a Tuscan touch, with some tannins to sustain dishes with some spices. In the summer this wine can be served a little cooler than normal and easy to drink with grilled meats and pasta.

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