



Giuliano Rosati Chianti

ITALY, TUSCANY, CHIANTI DOCG



WINERY OVERVIEW

The Giuliano Rosati wines are a collaboration between Regal’s owners, Dan Bada & Charlie Trivinia, and esteemed winemakers throughout Italy. Giuliano Rosati is named in remembrance of Charlie and Dan’s Italian heritage; both of their mothers originally hail from the Marche region. Charlie’s father, Giuliano, was born in the United States but was called ‘Charlie,’ and thus ‘Giuliano’ was quickly forgotten. Rosati is the maiden name of Charlie’s grandmother. Naming this family of wines ‘Giuliano Rosati’ signifies the importance of Regal’s core values to always respect the roots of our heritage and history, while remaining humble at the same time.

Veneto-based wine industry veteran Alessandro Furlan made wine at his family’s vineyard in Friuli, “Franco Furlan,” for years before deciding to start his own label with longtime friends and owners of Regal Wine Imports. Alessandro’s grandfather started the family tradition of working in the wine business when he worked in retail during WWII. His son, Alessandro’s father, started the “Franco Furlan” wine label in the late 1960s. Alessandro decided to go beyond the family business to chart his own path, and created Giuliano Rosati in 2009 with Charlie Trivinia and Dan Bada. They saw an opportunity to craft pure expressions of iconic wine regions in Italy, while over-delivering at an exceptional value.

Through Alessandro’s strong local relationships, several partnerships were developed with revered wineries to develop the Giuliano Rosati line of wines. The Tuscan wines, including Chianti DOCG, Rosso Toscana, and Rosso Toscana ‘Poggio Santi’ followed Pinot Grigio in the extension of the Giuliano Rosati line of wines. The Chianti grapes are sourced from 15-year-old vines in Chianti. The IGT Rosso Toscana grapes are from the provinces of Firenze, Pisa, and Grosseto. IGT Rosso Toscana was first released with a Bordeaux bottle but later was transferred to an authentic Tuscan specialty bottle with a cork closure. The ‘Poggio Santi’ also comes in unique packaging. This Super Tuscan-style blend is sold only in magnum (1.5L) bottles with a red wax top and a memorable box. The Poggio Santi grapes are from a small village called Lari within Pisa in Tuscany, and the grapes are hand harvested at a lower yield than the IGT Rosso Toscana with longer skin contact and aging in oak casks and barriques.

Finding the right partners, building strong relationships, honest communication, and quality control result in the creation of a high-quality line of wines at achievable price points representative of a country very important to the Regal founders.

VINEYARD

The grapes are sourced from 15-year-old vines on 30 ha of vineyards in the Toscana region, at 200m elevation.

TERROIR

Gravel & clay soil.

VITICULTURE

Harvest takes place in September and October. Average yield of 9 tons/hectare

VINIFICATION

Fermentation on the skins for 8 days in stainless steel, in controlled temperature tanks at 25°C. Delestage throughout.

TASTING NOTES

This lively Chianti offers enticing aromas of bright red cherry, cracked black pepper and savory Italian herbs. On the palate, the wine is fresh and structured with gripping tannins and a rustic finish. Pair with an antipasto platter or hearty pasta dish for a classic combination!



VARIETALS

Sangiovese

FEATURES

Bottle, Screw cap

ABV

13%

AVAILABLE SIZES (L)

0.750, 1.5

