

CHIANTI CLASSICO

Chianti Classico DOCG



from 80% to 100%

SANGIOVESE



up to 20%

OTHER GRAPES

Canaiolo, Colorino, Cabernet Sauvignon, Merlot

Since 1932, the Chianti Classico has been produced in a designated part of Tuscany. Today the surface of vineyards entered on the Docg Register for the production of Chianti Classico is almost 7200 hectares. However, the zone dates back to a notarized document from 1300 discussing wine production in this same area. In the past, the Chianti Classico territory was dedicated to olive groves as much as to grape vines. Even today, two-thirds of the land is covered by woods.

The Sangiovese grape, the variety from which the Chianti Classico is produced, is rather sensitive to the characteristics of the land on which it is grown. In this area, diverse geological structures are present, such as clay, tuff, Chianti boulders, limestone, and marl, which combine with the altitudes and expositions of the vineyards and have a climate typical of the continent. These factors give rise to a complex number of aromatic and gustative variables in the wines

that are produced here. One cannot speak only of a single Chianti Classico, even if the wine made here is classified as such.

In order to earn the name Chianti Classico and that of the classification DOCG, it is necessary to respect the established rules. The grapes must be derived from the Chianti Classico production zone and further the wine must contain at least 80% Sangiovese grapes. The percentage can be supplemented with other varieties up to 20% of the total but not more. Native grapes such as Colorino and Canaiolo, as well as other internationals, for example Cabernet Sauvignon and Merlot, may be used to enhance the Sangiovese.

The Chianti Classico must be released on the market, no sooner than October 1 of the year following the year of the harvest. For the Chianti Classico, labeled as Riserva, the minimum ageing is 24 months.



Production zones and their relative characteristics:

San Casciano Val di Pesa:

- Territory straddling two valleys, those delineated by the Pesa and Greve rivers.
- Soils for the most part, stony and clay-like.

Greve in Chianti:

- Soils rich in clay and calcium.
- Delicate wines, already rather expressive even when young, usually able to mature with elegance.
- In this territory, one finds two great sub-zones from the Chianti Classico: Lamole and Panzano (the soils here are rich in clay and galestro).

Val d'Elsa:

- Zone under which fall two more territories to the west of the Chianti Classico production zone: Barberino Val d'Elsa and Poggibonsi.
- In Barberino, only 5% of the terrain is dedicated to the production of Chianti Classico.
- The territory is characterized by a climate that benefits from temperate winds arriving off the sea.

Tavarnelle Val di Pesa:

- Seat of the Chianti Classico producers association.
- The name for this zone is connected to the term "taberna," an indication of the fact that here, even in the past, quality wine was produced.

Castellina in Chianti:

- A "hilltop" Chianti Classico is produced here, since the vines are planted up to 600 meters above sea level.
- Earth rich in alberese, as well as clay and galestro, in the southern part of the area.

Radda in Chianti:

- Perhaps one of the oldest areas of the Chianti Classico zone.
- Soils rich in alberese.
- Nervous wines, capable of long periods of aging.

Gaiole:

- Variegated wines with a good presence of galestro but also tuff, a geological structure that confers elegance to wines.
- One of the zones with the highest elevations in the entire Chianti Classico production area.
- Very expansive zone, rich in a great number of variables that influence the wines produced here. For this, the Gaiole territory it must be divided into 3 production sub-zones.

Castelnuovo Berardenga:

- Territory geologically variegated bordered by Senese clay.
- Tuff is present in the soils.

Chianti Classico DOCG

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

95



Chianti Classico DOCG 2014 CASTELLO DI MONSANTO

Nose that plays on a combination of blood and flowers, from rose that produces sweetness to violet that confers earthiness. In the mouth, a succulence of the red fruits, cherry and currant that renders the wine more enjoyable and harmonious. Flavorful tannins. Great persistence.



95



Chianti Classico DOCG 2013 RIECINE

Fruity, bio-agricultural Sangiovese from a mix of earths, expositions, and different clones of the varietal. Flowery aroma of rose along with fruity notes of sour cherry and currants. A sip that is elegant and at the same time, richly drinkable. Sweet and savory finish of almonds and salt. Flavorful tannins.



95



Chianti Classico DOCG Berardenga 2013 FATTORIA DI FÈLSINA

Border area for a wine made solely from Sangiovese. Aromas of dark fruit, medlar, and cloves. In the mouth, broad, full, but never too abundant. Fruity and richly spiced with cloves, candied ginger, and cinnamon. Powdery tannins.



93



Chianti Classico DOCG 2013 MONTEFIORALLE

The nose, which revolves around red fruit, is completed by floral touches of violet and refreshing lavender. Succulent and acidic taste that recalls cassis, sour cherry, and pomegranate. Sweet and earthy finish of rhubarb and licorice root. Acidic tannins. Very good persistence.



WINE RANKING

93

**Chianti Classico DOCG Fonterutoli 2014**

MAZZEI CASTELLO DI FONTERUTOLI

Sangiovese and touches of native varietals that at the nose give off scents of fresh cherries and black cherry jam. Hints of bitter orange and candied ginger finish the nose. Lightly structured mouth, characterized in this young phase of the wine, by fruity acidity and strong tannins. Slightly woody finish.



92

**Chianti Classico DOCG 2013**

LA SALA

Only Sangiovese grapes for a complex, but certainly not complicated wine. Demonstrated on the nose by a celebration of the most succulent of red fruits: sour cherry, cassis, strawberry, and currant. In the mouth also emerges a spicy side of cinnamon and star anise. Acidic tannins. Very good after-taste persistence.



92

**Chianti Classico DOCG 2013**

PRINCIPE CORSINI VILLA LE CORTI

The Sangiovese grape is complemented by rigorously native touches from Colorino and Canaiolo. The wine, aged in both oak and concrete, has developed a rich nose of pulpy raspberry and cherry, either fresh or macerated. Smooth, floral, and fruity sip with a delicate salty finish.

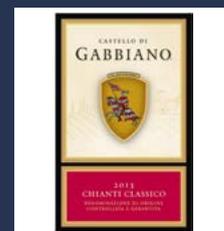


92

**Chianti Classico DOCG 2013**

CASTELLO DI GABBIANO

This Sangiovese is not quite a solo performance, but almost. One year of aging in wood of different capacities and stainless steel. Complex aromas of red fruits, a lot of strawberry, sweet spices, and graphite. Sleek, quick mouth, especially in terms of swiftness of the drink. Smooth finish, at the same time, sharp with red peppercorns. Acidic tannins.



92

**Chianti Classico DOCG Tenuta la Gabbiola 2013**

FATTORIA SAN MICHELE A TORRI

Both local and biological, from San Casciano Val di Pesa. The nose plays upon a duality that is purposeful and certainly not competitive, where the sweetness of the rose is rounded out by sour edges of wild strawberry and raspberry. Mouth once again fruity. Acidic, lively tannins.



92

**Chianti Classico DOCG Famiglia Zingarelli 2014**

ROCCA DELLE MACIE

Dark fruit, a lot of blackberry and spice on the nose. Fruity again in the mouth, but also spicy due partly to the oak. A substantial savory sensation, which helps the drinkability. Long finish of licorice root. Tannins extracted properly.



WINE RANKING

91

**Chianti Classico DOCG Storia di Famiglia 2013**

CECCHI

Rather elegant wine for its ability to articulate a fruity heritage from cherry to mature strawberry until notes of softer, but equally fruity, jammy blackberry and cassis. The finish does not lack an earthy profile of licorice and cinchona. Well extracted tannins.

91

**Chianti Classico DOCG 2013**

ROCCA DI CASTAGNOLI

Fresh fruit on the nose, alongside an Eastern aspect of spices and sweet leather. In the mouth, the exotic side of leather gives way to star anise and red peppercorns, while the fruity quality becomes slightly softer than suggested by the aroma. Exuberant tannins.

91

**Chianti Classico DOCG Terre di Prenzano 2014**

VIGNAMAGGIO

On the nose, blackberry and cassis preserves. A citrusy aspect is present in the taste, which smooths and renders the wine lively. Slightly balsamic finish of star anise and eucalyptus. Tannins that are chomping at the bit, as they should be, given the age of this wine.

90

**Chianti Classico DOCG 2013**

PANZANELLO

The fruity part stressed on the nose is an anthem of blood orange, followed by a spicy supply of sweet-piquant scents of cinnamon and cloves. Upon tasting, small red fruits and a pleasing note of licorice appear, especially at the finish. Powdery tannins.

90

**Chianti Classico DOCG 2013**

TENUTA DI BIBBIANO

Sangiovese completed by a small amount, around 5%, of Colorino. Nose that plays on impressions of red fruit, including a lot of wild strawberry, and cinnamon. Succulent mouth and rich drink that faithfully reproduce the observations at the nose. Spicy finish of bitter chocolate. Acidic tannins.

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04

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CHIANTI CLASSICO WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
JANUARY 2016

