

CHIANTI CLASSICO, RISERVA AND GRAN SELEZIONE

NEW VINTAGES

Chianti Classico e Chianti Classico Gran Selezione



from 80% to 100%

SANGIOVESE



up to 20%

OTHER GRAPES

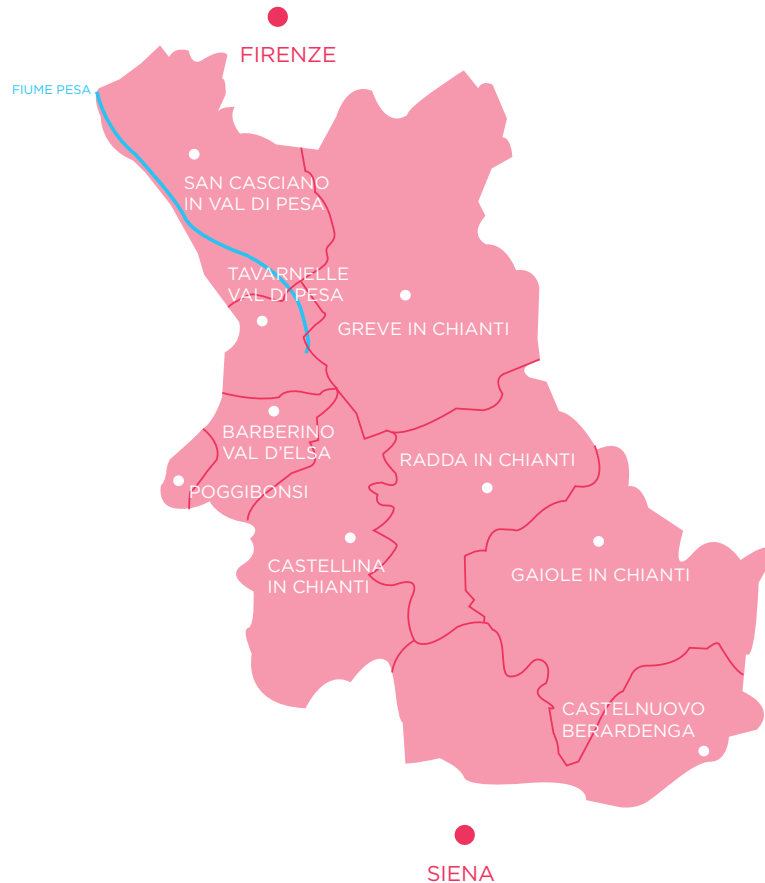
Canaiolo, Colorino, Cabernet Sauvignon, Merlot

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 in 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).

Barberino 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 in Chianti:

- 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 2015 VINTAGE



Some call it the vintage of the century, even if we are only at the beginning of this millennium. Let us set one thing straight right away. The judgement of this vintage is both accurate and excellent.

Meteorologically speaking everything was perfect, with temperatures never, or almost never, below zero and regular rain that allowed for the accumulation of reserve water used to nurture the plants during a very hot summer. The impact of illnesses overall in the Chianti Classico region was very low. The phenological maturation of the grapes was constant and regular. In conclusion, we must admit that 2015 was a vintage that could only be “ruined” in the cellars.

WINE RANKING

Chianti Classico

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.



Following the celebrated and distinguished 2015. Right off, it is a very good vintage, beyond comparison. The 2016 demonstrates maturity of fruit associated in almost all areas with a pronounced territorial aptitude, not different from elegance and finesse. Singular and inconvenient meteorological events such as hail in May occurred, especially affected were parts of Gaiole and Castelnuovo Berardenga. Another more diffuse problem was linked to the lack of rain at the end of July during the veraison.

96



Chianti Classico Doeg 2016

RIECINE

Refined on the nose for its alternating floral part with a rich fruity red parterre. In the mouth, the resulting sensations are similar, with flower preceding the fruit, which is here both juicy, from pomegranate in particular, and pulpy (ripe cheery). Flavorful finish.



94+



Chianti Classico Doeg 2013

CASTELL'IN VILLA

Citrus rind and dark fruit on the nose. A duality that is enriched by dark tones of humid earth. In the mouth, the red fruity part increases little by little, so the earthy tones become more delicate on the finish, as they are added to a delicate sweet spice. Acidic tannins.



92+



Chianti Classico Doeg 2016

CASTELLO DI MONSANTO

Initially floral on the nose with a good quantity of buds not yet in full bloom. The fruity aromas are similarly mature with some green, though pleasing notes. In the mouth, much juice, this time from black fruit, completed by tones of earth and root. Acidic tannins.



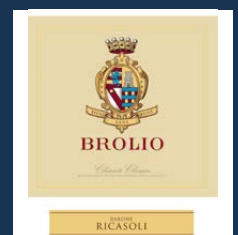
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Chianti Classico Doeg Brolio 2015

BARONE RICASOLI

Soft take-off on the nose of candied rhubarb and raspberry coulis. In the mouth, the acidic red fruit, very vivid currant, gives sleekness to a sip that always remains dynamic and fluid. Spicy touches on the finish. Acidic tannins from nice grain.

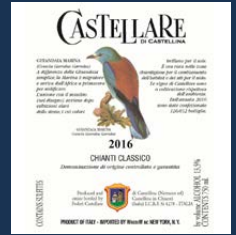


WINE RANKING

91

 **Chianti Classico Docg Castellare di Castellina 2016**
CASTELLARE DI CASTELLINA

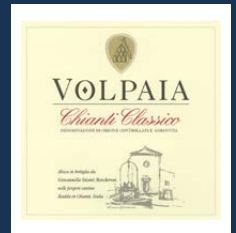
Dark from violet and blackberry on the nose. The same sensations manifest again in the mouth with dark and earthy flowers on the entrance and fruit from mid-sip until the finish. The sensations of the tasting phase are clearer with respect to that of the nose. Long and very savory finish.



90+

 **Chianti Classico Docg Volpaia 2016**
CASTELLO DI VOLPAIA

The grapes arrive from among some the highest vineyards of the denomination. Violet and cassis on the nose with a slight prevalence here for flowers over the fruit. Very well articulated mouth that passes a little too quickly through the earthiness of violet and lingers more on dark berries. Hot spices on the finish. Acidic tannins.



90

 **Chianti Classico Docg 2016**
CASTAGNOLI

Fresh and clear aromas focused on red fruit. The translations of this sensation remain, specifically in the tasting phase, on juicer rather than plummy notes, thanks to tones of pomegranate and sour cherry. Touches of mint and salt appear in the mouth, from mid-palate on. Flavorful tannins.



90

 **Chianti Classico Docg 2015**
LA SALA

Fruity counterpoints, expressed both on the nose and in the sip. The aromas, always on red fruit, juxtapose the sweetness of cherry with a less docile note that recalls wild berries. In the mouth, a rather balanced contrast between sour cherry and strawberry jam. Acidic tannins.



90

 **Chianti Classico Docg 2015**
CASTELLO DI ALBOLA

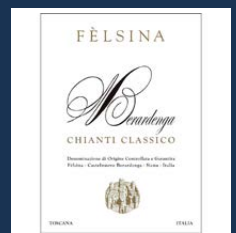
The nervousness of the wines from Radda in Chianti is partially dulled by the generosity of the vintage. In the mouth, the result has juice, but also a good pulpiness from red fruit, ripe cherry and strawberry above all. Flavorful tannins at the end. Very good persistence.



90

 **Chianti Classico Docg Berardenga 2015**
FÈLSINA

Only Sangiovese aged in oak of medium-small dimensions. Dark fruit and green touches, at times mentholated that recall rosemary. In the mouth, even more generous, dark and fruity matter, accompanied on the finish by oak tones that time will dissipate with time, and spices. Lively and powdery tannins.



Chianti Classico Riserva

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)

94



Chianti Classico Doeg Riserva Brolio Riserva 2015

BARONE RICASOLI

Smooth take-off on the nose, with raspberry and sour cherry preserves. This jammy sensation is lost in the mouth by way of contraction, melding into a fresher version expressed with juicy notes of fresh red fruit. An agile finish of mint and anise. Savory tannins.



93+



Chianti Classico Doeg Riserva Il Poggiale 2015

CASTELLARE DI CASTELLINA

Fragrant aromas of oak and juniper with dark fruit on the second plane. In the tasting phase, the equilibrium rebounds and the oaky part appears after the dark berries take center stage for the length of the sip. Flavorful, acidic tannins.



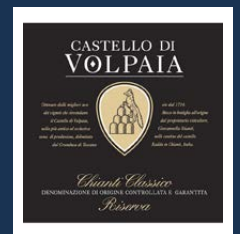
92+



Chianti Classico Doeg Riserva 2015

CASTELLO DI VOLPAIA

Slightly obscured perfumes of fruit and even aromas of underground from smoke and earth. Dissolving in the mouth, it becomes more enjoyable. Here, the fruit is the protagonist, showing off both pulp and juice; the last however, is responsible for a good length. A smoky track appears on the finish, in this very elegant phase.



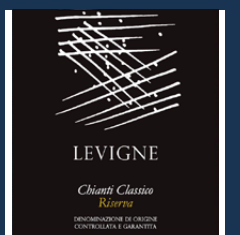
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Chianti Classico Doeg Riserva Le Vigne 2014

ISTINE

Nice example notwithstanding the disadvantaged vintage of this reserve. The best grapes of the vineyards were used. Bitter orange and orange rind accompany red, ripe fruit on the nose. In the mouth, the sip is taut and eager from red fruit, citrus, and salt. Acidic tannins.



WINE RANKING

92

**Chianti Classico Docg Riserva Poggio a' Frati 2013**
ROCCA DI CASTAGNOLI

A nice dark fruit that strongly resembles blackberry stands out on the nose, interring almost all other sensations. Giving it attention however, allows the emergence of tones of mint and damp earth. In the mouth, the wine is juicy with fruit still prevailing. Time will cause even more to develop.



92

**Chianti Classico Docg Riserva 2015**
IL MOLINO DI GRACE

Violet and tamarind together invade the nose in a spicy track. The aromas of fresh fruit remain a bit timid, finding major dimension and clarity only in the mouth. In the tasting phase, the sensation that more than others is paired with the fruit, is a tonality that is both earthy and wild. Acidic tannins.



91+

**Chianti Classico Docg Riserva 2014**
MONTEFIORALLE

The vintage highlights the elegance that the nose demonstrates thanks to a red floral quality that is not yet in full bloom, nor does it show aromas that are too green. The fruit is there, but delicate and dry. The mouth is in line with the aromas, even if here the fruit increases in variety as much as in gustative volume. Acidic tannins.



91+

**Chianti Classico Docg Riserva Vigna Casi 2015**
CASTELLO DI MELETO

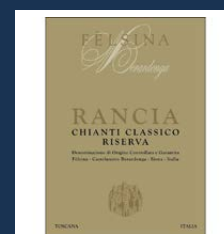
Delicate but clear track on the nose. The fruit is red, fresh, and has a character primarily dry, thanks to a candied mint aspect. The fruity part returns in the mouth with even more variety than that expressed on the nose, though here the red fruit is paired with a darker one that recalls blackberry. Flavorful tannins.



91

**Chianti Classico Docg Riserva Rancia 2015**
FÈLSINA

Wild, from aromatic herbs and blackberry on the nose. In the mouth, the fruit is dark, fresh, but also almost fortified. However, the agility of the sip is no less, thanks to an earthy and uncultivated track that in the mouth reappears very evident. Touches of green incense on the finish.



Chianti Gran Selezione

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.



94

Chianti Classico Docg Gran Selezione Sergio Zingarelli 2014 ROCCA DELLE MACIE

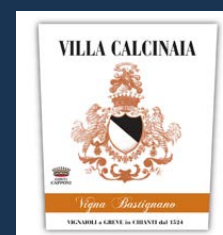
Elegant, floral nose that ranges from violet to a note of geranium with light, pungent greens. Continuing on the nose, red and dark fruit with some spiced touches. Mouth initially fleeting and fruity. More meditative, spicy, and mentholated on the finish.



93+

Chianti Classico Docg Gran Selezione Vigna Bastignano 2015 VILLA CALCINAIA

Rich take-off of fruity aromas both dried and generously ripe. The general sensation expressed by the olfactory profile is that of an already very balanced wine. The equilibrium dominates in the mouth, with alternations of cherry and yellow raspberry. Refreshing background of aromatic herbs along the whole sip. Acidic tannins.



93+

Chianti Classico Docg Gran Selezione Valore di Famiglia 2015 FAMIGLIA CECCHI

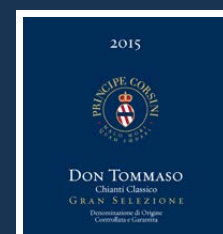
Dog rose on the opening with red, ripe fruit as a backdrop on the nose. In the mouth the opening is, again, floral even if the fruity part – gift of a nice acidic and juicy verve – rather emerges in a hurry dominating the middle part and the finish of the palate. Flavorful tannins already well blended.



92+

Chianti Classico Docg Gran Selezione Don Tommaso 2015 LE CORTI - PRINCIPE CORSINI

On the nose, strawberry and dog rose alternate with more austere and almost tart sensations from bitter orange. In the mouth, the sweetness from rose and strawberry give texture and smoothness, even if among the folds of the wine there is always a mentholated vein that extends its perceptions. Acidic tannins.



92+

Chianti Classico Docg Gran Selezione Riserva di Fizzano 2015 ROCCA DELLE MACIE

Clear, articulated aromas that are also well pronounced. The subtleness of the flowers in bloom is never obscured by the abundant fruity, fresh, red part. In the mouth, the fruit more juicy than pulpy, dominates, despite the mentholated zap and reassuring spicing.



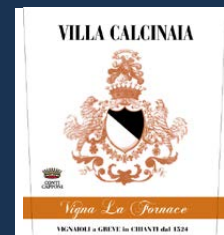
WINE RANKING

92+



Chianti Classico Docg Gran Selezione Vigna La Fornace 2015
VILLA CALCINAIA

Fulminant take-off with dark fruit variously translated, followed by tones of roots and oak. The pattern, according to which the sensations manifest, is rather dynamic and continuous. In the mouth, the same sequence even if the fruit has pulp and less juice, while the finish has an excess of oak.

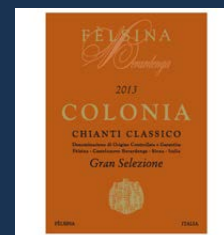


92



Chianti Classico Docg Gran Selezione Colonia 2013
FÉLSINA

Bramble, Mediterranean herbs, and light spicing, in part due to oak, on the nose. Juicy entrance on the sip from dark fruit, even if at mid-mouth it widens on a sensation of very ripe blackberry. The finish, long and powerful, mixes balsamic notes of oak with sweet-hot spices. Powdery tannins.



92



Chianti Classico Docg Gran Selezione Fonte alla Selva 2014
BANFI

After a fleshy and floral nose, aromas of red fruit emerge. In the mouth, the initial part of the sip distends on a nice sensation of sour cherry and currant, followed by a meatier track, never really smooth or sweet, which takes off from ripe cherry and arrives almost to a sensation of prune. Flavorful tannins.



92



Chianti Classico Docg Gran Selezione Vigneto di Campolungo 2013
LAMOLE DI LAMOLE

A note of red fruit follows the dog rose that opens a host of aromas. If on the nose the persistence of the floralness is rather long, in the mouth, it quickly reduces in the entrance. The sip remains centered on fruit sensations of cherry and yellow peach. Flavorful tannins push the finish.



91



Chianti Classico Docg Gran Selezione Vigne di Montornello 2015
BIBBIANO

Other than red fruit, in this case an alternation between cherry and strawberry, the nose highlights a spicy tonality that recalls white pepper. The sip begins slender with red fruit and then becomes fleshier from plum and strawberry. The background along the whole sip is half way between rich and spicy sweetness. Powdery tannins.



91



Chianti Classico Docg Gran Selezione Stielle 2013
ROCCA DI CASTAGNOLI

Detail and power together on the nose. The power is expressed in particular by the dark fruit, while the detail is that which demonstrates everything that involves earthy notes. In the mouth, dark fruit again, while the earthy part has clear connotations of violet and roots (cinchona, licorice). Powdery tannins.



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CHIANTI CLASSICO, RISERVA AND GRAN
SELEZIONE. NEW VINTAGES.
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
MARCH 2018

