

CHIANTI CLASSICO

RISERVA

Chianti Classico Riserva



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.

Tavernelle 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 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)

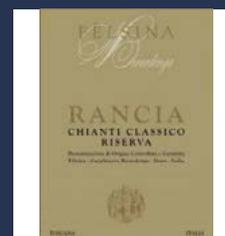
93



Chianti Classico Riserva Rancia 2013

FÈLSINA

Wine whose substance is never exaggerated. Generous on the nose as much as in the mouth especially the fruit, indulgent and juicy with abundant strawberry, as well as ripe cherry. Ample and round in the mouth, lengthens thanks to a nice, spiced design.



93



Chianti Classico Riserva Misciano 2012

BORGIO SCOPETO

A solo of Sangiovese that shows of its leitmotiv of red fruit immediately on the nose. Raspberry takes flight during the sip, followed shortly thereafter by strawberry. From here on out, it becomes slightly metallic even though the fruity catalog returns, now made softer by yellow peach. Acidic tannins.



92



Chianti Classico Riserva 2013

FATTORIA VIGNAVECCHIA

Aromas centered on red fruit. The mouth takes off where the nose finishes. The delight of the well-balanced fruit is lost mid-sip in favor of aromatic and officinal herbs that confer dynamism, as well as some nervousness and tension. Acidic tannins.



92



Chianti Classico Riserva 2013

BRANCAIA

Very fluid sip of 20% Merlot. Floral aromas followed by softer notes of jammy raspberry and fresh strawberry. In the mouth, a pointed entrance that widens without exaggeration from alcohol and pleasing spices. Strong and flavorful tannins.



WINE RANKING

92

⊕ Chianti Classico Riserva Riserva di Famiglia 2013
CECCHI

A clean, fruity imprint felt both in the aromas as well as in the sip's profile could lead one to think that this wine lacks complexity. However, the fruity part is abundantly represented with pomegranate and raspberry in various translations. Acidic tannins already well combined.



91

⊕ Chianti Classico Riserva Lucarello 2013
BORGO SALCETINO

Aromas of tamarind and bitter orange. The almost sour sensations in the mouth from these two elements are tempered by softer, equally juicy notes of blackberry. Spicy finish recalling star anise and red peppercorn. Flavorful tannins.



91

⊕ Chianti Classico Riserva Bugialla 2013
POGGERINO

Only Sangiovese. Intense, fresh, and slightly toasted cherry notes on the nose. In the mouth, it attacks again on various expressions of cherry, even with a juicy and somewhat sour note that recalls pomegranate. Less fluid finish, thanks to an intense spice kit where cinnamon is very evident. Powdery and spicy tannins.



91

⊕ Chianti Classico Riserva Agostino Petri 2014
CASTELLO DI VICCHIOMAGGIO

Nothing emerges in an obvious manner on the aromatic take off. Fruit and a dowry of articulated spices that are much too loud. Enters taut and subtle in the mouth, acquiring a bit of pulp midway from red fruit, but never overtly fleshy. Balsamic finish. Powdery tannins.



90

⊕ Chianti Classico Riserva Vigna Casi 2013
CASTELLO DI MELETO

Austere nose highlighting earthy and rhubarb sensations, which recur in the mouth as backup players. That which emerges in the sip is a fruit that moves upon acidic notes of tamarind and bitter orange. Both mid-sip and the finish are defined by an earthy-sweet tonality of licorice.



89

⊕ Chianti Classico Riserva Caparsino 2013
CAPARSA

Spicy and fruity nose at the same time. The duo is proposed again in the sip, with red fruit and an acidity balanced by cinnamon and cacao. The adequately long and fulfilling finish is mostly characterized by spices. Acidic tannins are sufficiently evident.



All written content 2017 © Luca Gardini
Any unauthorized copying, reproduction, hiring, lending,
public performance and broadcasting is strictly prohibited.
Image source on page 1 and 3: Shutterstock

Layout and design by **ZeppelinStudio.it**

32

APRIL 2017

CHIANTI CLASSICO RISERVA
WINE RANKING BY
MARCO TONELLI

TASTING PERIOD
APRIL 2017

