

**CHIANTI CLASSICO**

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**CHIANTI CLASSICO  
GRAN SELEZIONE**

# 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.

# 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)

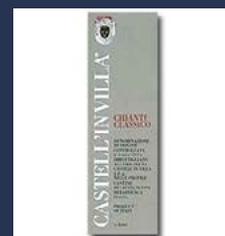
# 94



### Chianti Classico DOCG 2012

CASTELL' IN VILLA

*The latest vintage put on the market by this historic cellar. The 2012 is very good. Only Sangiovese and its most elegant qualities, from succulent red fruit, earthy notes of violet and roots, along with a light spicy breeze of cinnamon and nutmeg. Powdery tannins.*



# 93



### Chianti Classico DOCG 2015

CASTELLO DI MONSANTO

*Clean - a trait of both the vintage and the terroir - and good complexity. Sweet-acidic mouth of fresh and sour cherry followed by a floral earthiness of pansy that changes direction to a refreshing spiciness of star anise and cinnamon. A finish of elegance guaranteed by rather vivacious, flavorful tannins.*



# 92



### Chianti Classico DOCG 2015

BRANCAIA

*Aromas centered on fresh red fruit, cherry above all, accompanied by floral and balsamic notes recalling geranium. In the mouth, the fruit is fleshier without becoming less elegant, and is enlivened by a balsamic and almost piquant finish. Very jaunty acidic tannins.*



# 90



### Chianti Classico DOCG 2015

CASTELLARE DI CASTELLINA

*An all-lavender balsamic imprint with touches of red fruit in stereo, first on the nose and then recurring in the mouth. The fruity part is amplified in the mouth, especially on a cherry tonality while the balsamic note is somewhere between rosemary and juniper. Well-blended tannins.*



## WINE RANKING

90

 **Chianti Classico DOCG 2015**  
STOMENNANO

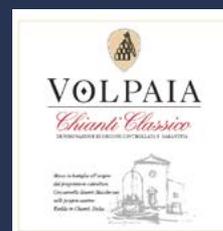
*For the most part, nose of fresh cherry. In the mouth, sour cherry, conceding less to sweetness, is more evident. Not a very wide or too round sip, even if the finish is rendered almost exotic by woody touches of cedar and sandalwood. Powdery tannins.*



90

 **Chianti Classico DOCG 2015**  
CASTELLO DI VOLPAIA

*Elegant perfumes of violet and cherry, as well as mint and balsamic spices. One would think that after such an articulate nose, the mouth could not be less; however, the balsamic, spicy aspect remains a bit shadowy with respect to the nose. Rather good persistence.*



89

 **Chianti Classico DOCG 2014**  
ISTINE

*Almost all Sangiovese and large barrels. Despite the complicated vintage, the fruit in both the aroma and taste is nice and clean. Surprising in fact, is a vividness that makes it almost fleshy - result of an alcoholic sensation, complementary at mid-mouth but almost completely overbearing on the finish.*



89

 **Chianti Classico DOCG Le Corti 2014**  
PRINCIPE CORSINI - VILLA LE CORTI

*Aromas of rose and red fruit, the latter sensation evident in the taste. Fresh cherry enters the mouth cleanly, which then converts mid-palate to jammy and even macerated versions. Balsamic, oaky finish. Sufficiently evident acidic tannins.*



89

 **Chianti Classico DOCG 2014**  
VILLA CALCINAIA

*The delicateness that the Greve expresses fused with an immediacy in which the fruit is less visible, though present. Balsamic nose of anise and mint that does not forget red fruit such as fresh and sour cherry. The balsamic aspect is increased in the mouth, while the fruit retreats. Flavorful tannins.*



88

 **Chianti Classico DOCG 2014**  
FATTORIA VIGNAVECCHIA

*Sangiovese and touches of Merlot vinified in cement. In the sip, fresh fruit translates into the softness of blackberry, with a more evident percentage of acidity that recalls cassis. Present, though a bit too fast throughout the sip, a green aspect that evokes oak.*



WINE RANKING

# Chianti Classico DOCG Gran Selezione

GARDINI NOTES WINE RANKING

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## Chianti Classico DOCG Gran Selezione Vigna la Fornace 2014

VILLA CALCINAIA

*The elegance of the form not interpreted as simplicity, though missing a bit of a cerebral quality. Naturalness and finesse, even in a vintage that was not quite the best. The oak aging does not cover, but instead complements the fruit with delicate hot spices and an exoticness from sandalwood.*



94



## Chianti Classico DOCG Gran Selezione Sergio Zingarelli 2013

ROCCA DELLE MACIE

*Difficult vintage with grapes that suffered the cold and then caught up to the maturation process. In this label, the fruit, in particular the black, is juicy and has depth. Complexity comes from earthy notes – including violet – and sensations of officinal herbs.*



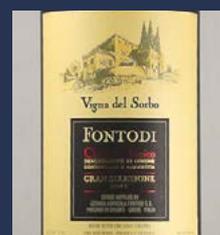
94



## Chianti Classico DOCG Gran Selezione Vigna del Sorbo 2013

FONTODI

*Dark fruit and earth: the two protagonists that alternate for the whole of the sip. On the nose, the fruit resembles more blackberry, while in the mouth it takes on a rather acidic tendency that recalls cassis. The remainder of the sip oscillates between earthy damp notes such as cinchona and licorice. Strong tannins.*



93



## Chianti Classico DOCG Gran Selezione Il Puro Casanova 2013

CASTELLO DI VOLPAIA

*Iron-rich and almost hematic nose that slowly acquires fruity tonalities of strawberry. In the mouth, recurs well-expressed and fragrant red fruit. Sweetness and acidity in good balance continue until mid-mouth. An almost iodized, flavorful aspect emerges on the finish. Tannins a bit compact.*



93



## Chianti Classico DOCG Gran Selezione Millennio 2010

CASTELLO DI CACCHIANO

*Perfume translated in a tight and well-pronounced manner, taking off on fresh red fruit, and then passing to its variations in preserves, with touches of anise and mint. The taste attacks on fruit and then again balsamic, ending on spices of red peppercorn and star anise. Acidic tannins.*



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APRIL 2017

CHIANTI CLASSICO E  
CHIANTI CLASSICO GRAN SELEZIONE  
WINE RANKING BY  
**MARCO TONELLI**

TASTING PERIOD  
**APRIL 2017**

