

# CHIANTI CLASSICO, RISERVA AND GRAN SELEZIONE

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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.

# 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.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

# 97



### Chianti Classico Docg 2017

RIECINE

A monument of Chianti classico which is produced in a vineyard that is recognized as one of the best ones for the production of Grosso. Natural and proximity processes are carried out, both in the vineyard and in the wine cellar, and then the wine is left in barriques for 18 months. When tasted, its balance is disconcerting. On the nose, aromas of violet petals and a little of undergrowth, and a juniper touch too. On the palate it is sculptural, very clear, extremely stylish.



# 94+



### Chianti Classico Docg 2017

CASTELLO DI MELETO

This variety of wine, which is present on the Classico area since 1256, reveals a surprising interpretation of brilliant and stunning intensity. The nose is full-bodied, spicy and rich in wild berries. The mouth is pulpy, culinary, it has a great aroma and it is held by a marked acidity and it is enriched by a finish in the tones of liquorice.



# 95



### Classico Docg "Guado Alto" 2017

CASTELLO DI VICCHIOMAGGIO

A romantic and classical-style Chianti version with a strong fifteenth-century tradition label. Strong nose and mouth, without exceeding the thickness. The olfactory profile reveals cloves, chinotto and euphorbia aromas. The tasting is satisfying, balanced and accompanied by a great persistence and a soft finish, despite having an undeniable personality.



# 94+



### Chianti Classico Docg "Sergio Zingarelli" 2015

ROCCA DELLE MACIE

A balanced and elegant expression of the territory for this Classico which was refined in large Slavonian oak barrels. Very fine and penetrating nose, which is dominated by a pulpy berry aroma, the blackberry one, and an intense and exotic spiciness due to pink pepper. The sip, which is wide and savoury, is extremely fruity, very mineral and persistent.



WINE RANKING

94

**CHIANTI CLASSICO DOCG 2017**  
CASTELLARE DI CASTELLINA

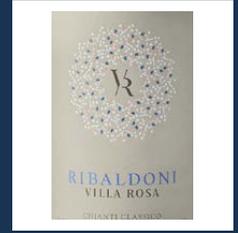
Enriched by a good over-forty-year sustainability project, the Chianti Classico of Castellare preserves the moving artisan style of the beginning. Fermented in steel containers and refined in barriques. Intense nose, from pepper leaves and wild berries notes. The tasting holds an admirable and great balance and a velvety elegance.



94

**Classico Docg Villa Rosa Ribaldoni 2016**  
CECCHI CHIANTI

A family whose hallmarks are dynamism and vision and which returns a solid and flawless version of Chianti in this interpretation that is the result of new vineyards and clayey-calcareous soils. Interesting nose, which reveals spices notes and a soft toasting. The mouthfeel is ample and it is reinvigorated by a marked acidity and a long finish.



93+

**Chianti Classico Docg Etichetta Blu (Blue Label) 2016**  
LAMOLE DI LAMOLE

Greve in Chianti, Monte San Michele. An enviable microclimate as for its category. This variety is both mineral and savoury due to the subsoil as well as captivating and fragrant thanks to the warm air currents coming from the Tyrrhenian Sea. The nose is intense, warm, spicy and it reveals notes of little blackberry fruits. The sip is ample, very fragrant and iodized. Very soft finish.



93

**Chianti Classico Docg Belvedere Campoli 2016**  
BELVEDERE CAMPOLI - CONTE GUICCIARDINI

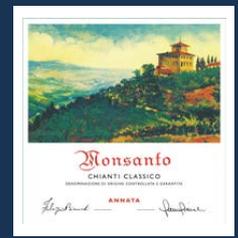
A prestigious micro area in its designation. A pure Sangiovese which returns, above all, the fragrance of fruit, all this in a bottle of excellent drinkability. Round and fragrant on the nose, tertiaries of medicinal herbs. The mouth is slender, balanced, persistent and with a compact finish, which represents an excellence in food and wine pairing.



93

**Chianti Classico Docg 2017**  
CASTELLO DI MONSANTO

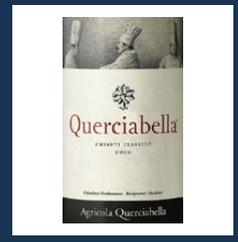
A faithful interpretation in all its nuances for a Chianti branded Val d'Elsa. Quite intense nose, which is dominated by fresh spices, above all pepper leaf, and blueberry. The sip is full-bodied, round, with a good alcohol push as much as a vibrant acidity. This bottle has a strong personality.



93

**Chianti Classico Docg 2016**  
QUERCIABELLA

Organic aims which are forerunners in the vineyard, a subsoil full of limestone which supplies some of the highest plants of the designation, with immediate result in the bottle. The fruit is clear and very distinguishable. On the nose, you can already perceive its spicy aroma with echoes of euphorbia and broom. The mouthfeel is mineral and savoury, ample and persistent.



# 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)

# 95



### Chianti Classico Docg Riserva 2016 CASTELLO D'ALBOLA

An illuminated Reserve version from a very reliable firm, a Radda in Chianti, where viticulture is practiced since 1700. Spicy nose, which reveals clear undergrowth notes and nice balsamic tertiaries, however the mouthfeel will floor you: full-bodied, shockingly iodized and of good persistence. A perfect Chianti.



# 95



### Chianti Classico Docg Riserva Famiglia Zingarelli 2016 ROCCA DELLE MACIE

Two years in French oak for this Reserve which has been dedicated to its quivering founder. The fruit is quite preponderant already on the nose, especially the undergrowth one, but above all there is a great spiciness, due to fresh aromatic herbs. The mouthfeel is impressive: generous, intense, with an excellent acidity and very fine tannins which have been perfected in velvet.



# 94+



### Chianti Classico Docg Riserva 2013 CASTELLO DI CACCHIANO

This Reserve reveals an impeccable handicraft that is able to touch anyway: a little less than three years in French oak to preserve the fruit: pulpy, juicy and involving already on the nose. The olfactory profile is fulfilling, with a good presence of medicinal herbs, excellent balsamic tertiaries. The sip is round, full-bodied, extremely generous, still involving. Excellent persistence.



# 94+



### Chianti Classico Docg Riserva 2015 LAMOLE DI LAMOLE

A natural amphitheater already known to the Romans, an easily recognizable label which can be still fast and clear as a teenager. You can identify it already on the nose, thanks to its clear savoury trace, due to caper fruit, all this set in undergrowth notes. The mouth is likewise clear, compact, with a great finish in the tones of liquorice.



## WINE RANKING

94

 **Chianti Classico Docg Riserva**  
CAROBBIO

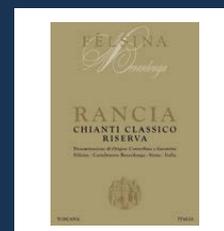
This is a 100% Sangiovese of Panzano area, a wonderful farmhouse permanently intended for viticulture since the eighties. A crystal-clear fruit, which is charming already on the nose, with notes of laurel, olive and pepper leaf. The mouth is ample, satisfying like few others in its category, with a mentholated note, well distinctive, which pleasantly concludes the tasting.



94

 **Chianti Classico Docg Riserva “Rancia” 2016**  
FELSINA

Great care for the vineyard and respect in the processing of grapes which turn themselves into a multi-faceted Reserve. Herbaceous nose, with notes of undergrowth and chinotto, with a light balsamic presence. Good softness, but also an acid push when tasted, where red fruits come back again, like wild strawberries, and blueberry.



94

 **Chianti Classico Docg Riserva 2016**  
FATTORIA DI RIETINE

A vivacious Sangiovese grape, whose perfecting does not steal power, but adds roundness and firmness, which is evident moreover during the tasting. Intense nose, good tertiary notes with a slight smoking, the mouthfeel is stunning. Sharp, strong, very ample.



93+

 **Chianti Classico Riserva Docg Belvedere Campoli 2015**  
BELVEDERE CAMPOLI - CONTE GUICCIARDINI

These few hectares on the hills between Mercatale and Montefiridolfi are not very well-known but they are deeply suited to winemaking. The result is a wine which has a carefully balanced nose on undergrowth notes, above all on blueberry, and a spicy presence. The mouthfeel is very intense, elegant and with a great balsamic finish in the tones of liquorice.



93+

 **Chianti Classico Riserva Docg “Ser Lapo” 2015**  
MAZZEI

This winery does not need to be introduced. It has been well-known since the Middle Ages and its production is still nowadays a reference point for its category. An intense, touching and strong Reserve. The nose is velvety, with notes of fresh spices, a clear iodized presence. The mouthfeel is full-bodied, ample and very generous.



93

 **Chianti Classico Docg Riserva Brolio 2016**  
RICASOLI

The Riserva del Barone never fails: multi-faceted and interesting already on the nose, where toasted notes and a strong herbaceous push coexist. Otherwise, the drinkability is an enthusiastic progression on violet notes, with a quite clear and compact fruit. The tasting reveals a nice verticality, an excellent persistence.



# 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.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

# 95



### Chianti Classico Docg Gran Selezione "Riserva Di Fizzano" 2015 ROCCA DELLE MACIE

A balanced and elegant expression of the area for this Classico partially refined in large Slavonian oak barrels and partially in French barriques. Very fine and penetrating nose, with a predominant pulpy berry taste, the blackberry one, and an intense and exotic spiciness, due to pink pepper. The sip, which is ample and savoury, is very fruity, extremely mineral and persistent.

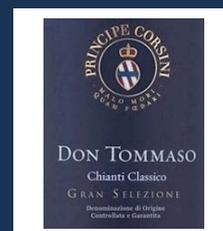


# 94+



### Chianti Classico Docg Gran Selezione "Don Tommaso" 2015 PRINCIPE CORSINI

A "royal" Gran Selezione, one might say, as it is characterized by a great predominance of fruit which turns itself into strength both on the nose, due to rose petals, euphoria, a balsamic presence, and during the tasting, which is warm, ample and generous, with a thin, perfectly balanced tannic counterpoint.

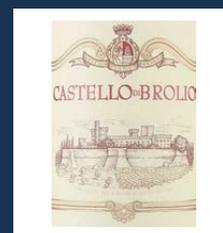


# 94



### Chianti Classico Docg Gran Selezione "Castello Di Brolio" 2015 RICASOLI

It's about the peak of production for a winery which has its traditions in the Tuscan territory like few others. This Gran Selezione was born in vineyard, following a meticulous selection of the best bunches. Then, it is held in the wine cellar, firstly in tonneau and then in barrique, and finally it gets into the bottle. The nose is very fine and floral. On the mouth it is very compact, deep, round, captivating.



# 94



### Chianti Docg Gran Selezione "Castello Di Fonterutoli" 2015 MAZZEI

This is a Sangiovese varietals blend of around 50 particles, for 36 biotypes, in a wine which shines for its great fineness. Multi-layered nose, where the euphorbia notes are predominant, then there is an undergrowth of little black fruits and a good balsamic component. The mouth is very compact, with a mentholated note which makes the drinkability very captivating.



# 93+



### Chianti Classico Docg Gran Selezione "Fonte Alla Selva" 2015 CASTELLO BANFI

This is a great example of the potentialities of the Gran Selezione category. A compact, clear, with great body fruit which reflects itself in a refined bottle of which it is simple to imagine its excellent aging aptitudes. The nose reveals dark fruits, balsamic scents and grass mowing. The mouth is intense, very clear and extremely elegant, with a finish of very pleasant freshness.



WINE RANKING

93

**+** Chianti Classico Docg Gran Selezione “Il Puro” 2015  
CASTELLO DI VOLPAIA

*A meticulous organic management in vineyard, which turns itself in a Chianti that results unique for its richness of aromas which are evident already on the nose, where there is a predominance of alcohol infused cherry, a soft toasting, undergrowth echoes in its balsamic component. Very good mouthfeel which gets straightly to the bottom of the palate. The finish is intense and has great persistence.*



93

**+** Chianti Classico Docg Gran Selezione “Villa Rosa” 2015  
CECCHI

*A selected harvest, a separate vinification, a Gran Selezione of excellent manufacture. Austere and never too sweet. On the contrary, it is of unsuspectedly vivacious drinkability. The nose reveals undergrowth notes, laurel, caper and violet flowers. The sip is juicy, held by a marked acidity and by a good finish.*



93

**+** Chianti Classico Docg Gran Selezione “Colonia” 2015  
FELSINA

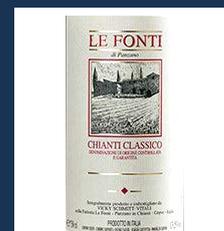
*A project which was launched during the '60s and which continues its expert and accurate path in its category by realizing products of great territorial acknowledgement. Good spiciness and toasting on the nose, with a balsamic presence which then comes back on the palate, provided with pathos, great concentration and good persistence.*



93

**+** Chianti Classico Docg Gran Selezione 2015  
FATTORIA LE FONTI

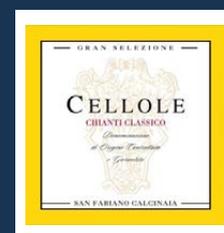
*24-26 months in French oak tonneaux for an indescribable balanced product. The nose is intense but, for once, it is not excessive, as it plays with notes of blackberry jam, violet petals, with a slight balsamic presence on the finish. The mouthfeel is intense, balanced, light and very refined.*



93

**+** Chianti Classico Docg Gran Selezione “Cellele” 2015  
SAN FABIANO CALCINAIA

*An intense interpretation of Gran Selezione for the nice area of Castellina in Chianti. Vigorous nose with notes of alcohol infused fruit and dried spices. Great mouthfeel with a full-bodied acidity which is kept under control by great and very dense tannins. The finish is persistent, in the tones of carob.*



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

TASTING PERIOD  
**APRIL 2019**

