

CHIANTI

CLASSICO
2019

CLASSICO
GRAN SELEZIONE
RISERVA
2018

Chianti Classico 2019

Classico, Gran Selezione, Riserva 2018



from 100% to 80%

SANGIOVESE



up to 20%

OTHER GRAPES

Canaiolo, Colorino, Cabernet Sauvignon, Merlot

Since 1932, Chianti Classico has always been produced in a designated part of Tuscany. The first notary report documenting wine production in this same area dates back to the XIVth century. However, the territory was not always dedicated exclusively to vineyards, but also to olive crop for the purpose of olive oil production. These days almost 7200 hectares of vineyards are registered as DOCG classification for the production of Chianti Classico.

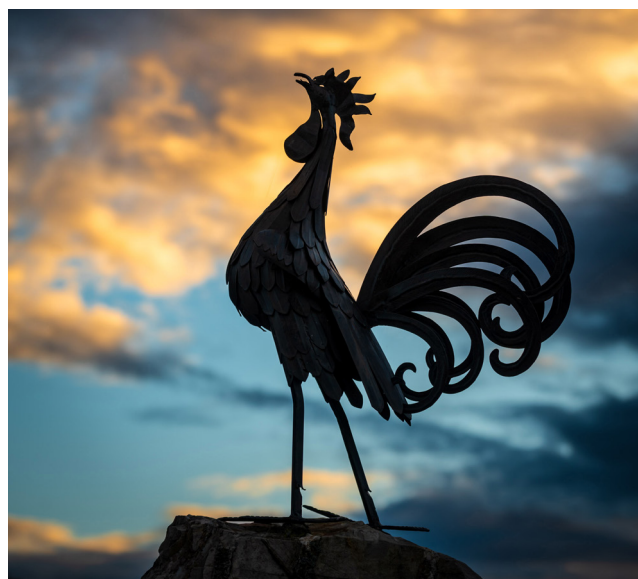
The Sangiovese grape, the variety from which the Chianti Classico is produced, is rather sensitive to the characteristics of the terroir where it grows. In this area, different geological structures coexist, such as clay, tuff, Chianti boulders, limestone, and marl. These soil features combined with the different expositions of the vineyards and altitudes give rise to a complex number of aromatic and gustative variables in the wines. One will quickly realise then that we cannot speak

solely of a single Chianti Classico, even if the wine made here is classified as such.

In order to earn the Chianti Classico appellation and the DOCG classification, it is mandatory to comply with the established set of rules. The grapes must be harvested in the Chianti Classico production area and the wine must contain at least 80% of Sangiovese grapes. The percentage can be supplemented with other varieties up to 20%. Native grapes such as Colorino and Canaiolo, as well as other international varieties, for instance Cabernet Sauvignon and Merlot, may be used to enhance the Sangiovese.

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

WINE RANKING



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 VINTAGES 2018-2019

As Brunello di Montalcino vintage 2016, the vintage 2018 and also 2019 in the Chianti Classico area will remain in history.

Meteorologically speaking the weather was perfect, especially in final part of the season, the temperature was not so high as well, so the phenological maturation of the grapes was constant and regular, and it was combined with a very clean interpretation in wine cellar.

Density, tautness, crunchiness of fruit, territoriality at its best in these bottles that offer a great depth.



CHIANTI VINTAGE 2019

Also the vintage 2019 in the Chianti Classico area will be memorable. A stylistic mark characterized by an extraordinary fruit tautness, capable of enhancing wine-growing areas and slopes, combined with, as usual, a clean interpretation in wine cellar. The vintage of density of fruit, minerality and crunchiness that offer a great depth and, last but not least, a great aging potential.

CHIANTI VINTAGE 2018

The vintage 2018 in the Chianti Classico area will definitely remain in history. The stylistic mark is characterised by an extraordinary cleanliness, capable of enhancing wine-growing areas and slopes, combined with a very sharp interpretation in wine cellar. Density, crunchiness of fruit, territoriality at its best in these bottles that offer a great depth and a stunning expression of Chianti Classico.

Chianti Classico 2019

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 2019

CASTELLO DI FONTERUTOLI

Another strike from Mazzei family. Fonterutoli territory never ceases to amaze, and that's the peculiarity of a Chianti that is shaped by blending 90% Sangiovese, 5% Malvasia Nera and 5% Colorino. Small dark fruits, blueberry and blackberry, then marjoram, at the nose, iodized at the mouth, with spicy tannins and a fruity aftertaste.



96



Chianti Classico DOCG 2019

VOLPAIA

A stunning Classico full of 'alfa' characteristics. Raspberry jam at the nose, with hints of fresh thyme and undergrowth, the mouthfeel is taut, salty tannins, a wonderful acidity, with density and firmness. The aftertaste is both fruity and officinal. Excellent drinkability.



95+



Chianti Classico DOCG 2019

CASTELLO DI MONSANTO

A typical Classico from Val d'Elsa area. The nose is fascinating and multifaceted: raspberry, scents of undergrowth, cinnamon and white pepper. The mouthfeel is full-bodied, with a vibrant acidity. Savoury tannins, with hints of small red fruits and reappearing in the aftertaste.



95+



Chianti Classico DOCG Berardenga 2019

FÈLSINA

100% Sangiovese from vineyard located in the highly-skilled area of Castelnuovo Berardenga. 12 months in Slavonian oak barrels, a wine that shows hints of small red fruits on the nose, currant and pomegranate, touches of fresh pepper leaf and a floral ending, with nuances of lavender. The mouth is crispy and savoury. Long sip with long-lasting persistence.



95

**Chianti Classico DCG Ama 2019**

CASTELLO DI AMA

An exclusive, very peculiar and classy Chianti Classico from Ama, first released in 2010. Sangiovese with a little help of Merlot 5%, dark small fruits at the nose, blackberries and blueberries, then laurel, the mouthfeel is dense and crisp, with savoury tannins and a fruity ending.



95

**Chianti Classico DCG 2019**

CARPINETO

On the nose, small red fruits, raspberry, hints of laurel, iodized nuances ending on notes of fresh mint. The mouth reveals its juiciness, density and tautness. Iodized tannins, very long persistence. Small red fruits nuances in the aftertaste.



94+

**Chianti Classico DCG L'aura 2019**

QUERCETO DI CASTELLINA

The flagship label from Querceto, aged 12 months in French barrels. The nose displays scents of small red fruits, especially raspberry and cherry, and hints of lavender. The mouthfeel is dense and taut, with salty tannins and a small red fruits aftertaste.



94

**Chianti Classico DCG Santedame 2019**

RUFFINO

A firm interpretation of Classico, from Sangiovese 80%, Merlot 10%, Cabernet Sauvignon 5% and Colorino 5%. On the nose, dark plum, officinal touches from marjoram, closing on the notes of violet flowers. Juicy mouth with velvety tannins and tautness. Officinal and fruity notes reappearing in the aftertaste.



94

**Chianti Classico DCG 2019**

CASTELLO DI QUERCETO

A fascinating history, a century of winemaking, all the density of Greve in Chianti area. The nose displays scents of blueberry, then hints of undergrowth, ending on a eucalyptus trace. The mouthfeel is dense, crunchy and persistent, ending on a small dark fruits-officinal notes.



94

**Chianti Classico DCG 2019****CASTELLO DI MELETO**

In the new release also, the fruity and balanced signature of Gaiole in Chianti area. Raspberry and red currant on the nose, then cinnamon and fresh thyme. The mouthfeel is taut and thick, with iodized tannins. Red fruits reappearing in the aftertaste.



93+

**Chianti Classico DCG Famiglia Zingarelli 2019****ROCCA DELLE MACIE**

In the Classico dedicated to the founder also all the crispness of Rocca delle Macie grapes. The nose reveals notes of raspberry, then nutmeg and marjoram, ending of balsamic hints. The sip is fruity, crisp, with brackish tannins closing of a small red fruits taste.



93+

**Chianti Classico DCG 2019****RIECINE**

(Another) successful interpretation from Riecine, floral and fruity. The nose recalls red cherry, marjoram, hints of gardenia and touches of blood orange at the end. The mouth is both dense and crispy. Savoury tannins. Touches of red cherry reappearing in the aftertaste.



93+

**Chianti Classico DCG 2019****TENUTA DI CAPRAIA**

Castellina in Chianti territory, floral-fruity mouthfeel, that shows scents of small red fruits, pomegranate and red currant, hints of laurel and gardenia, the sip is juicy and fresh, the tannins iodized. Floral-fruity scents reappearing in the aftertaste.



93

**Chianti Classico DCG 2019****MARCHESI ANTINORI - PÈPPOLI**

Just in the heart of the Chianti Classico area, a label first released in 1988. Sangiovese 90%, Merlot and Syrah 10%, the olfactory profile reveals cherries, raspberry, hints of cinnamon and violets petals. The mouthfeel is dense and crisp, the tannins iodized. Small red fruits reappearing in the aftertaste.



93

**Chianti Classico DCG 2019**

CASTELLARE DI CASTELLINA

One of the bearers of the denomination, a blend of Sangiovese and Colorino that embodies the essence of Classico. The nose displays scents of small red fruits, raspberry and pomegranate, ending on delicate floral hints of violets. The sip is dense and thick, with iodized tannins and a fruity-floral aftertaste.



93

**Chianti Classico DCG Guado Alto 2019**

CASTELLO VICCHIOMAGGIO

A very classic release, that sums up a solid fifteenth-century tradition. The nose reveals touches of sour cherry, with traces of chinotto and hints of undergrowth. The tasting is dense, thick and enhanced by an iodized tannins and long-lasting persistence.



92+

**Chianti Classico DCG Brolio 2019**

BARONE RICASOLI

The history of the Chianti Classico in a blend of Sangiovese 80%, Merlot 15%, Cabernet Sauvignon 5%. The nose is multifaceted: raspberry and currant, then dried marjoram, closing of licorice touches. The mouth is crispy, the tannins iodized. The small red fruits notes reappearing in the aftertaste.



92

**Chianti Classico DCG 2019**

ROCCA DI CASTAGNOLI

An estate that was founded back in the '700, a typical Classico from Gaiole in Chianti. Sour cherry jam, then fresh thyme and wild rose at the nose, with iodized hints. The sip is fresh and easy drinkable, showing brackish tannins and crunchiness. Good persistence.



92

**Chianti Classico DCG 2019**

BANFI

One of the founding fathers of Classico, here in a powerful 100% pure Sangiovese Chianti version. 'Dark' notes at the nose, that shows hints of wild plum and blueberry, then scents of laurel and a balsamic trace at the end. The mouthfeel is firm, with salty tannins and persistent aftertaste.



WINE RANKING

92

**Chianti Classico DCG 2019****SAN FABIANO CALCINAIA**

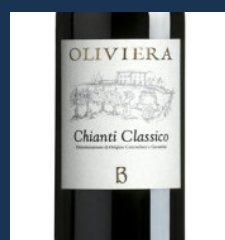
From a sustainable project an organic wine from Cellole of Castellina in Chianti. Scents of small red fruits, raspberry and pomegranate, at the nose, then violet petals and a mentholated trace. The mouthfeel is dense, with savoury tannins and a fruity-floral aftertaste.



91+

**Chianti Classico DCG Quaranta 2019****OLIVIERA**

From a new project that involves old vines, a taut and sharp Chianti from Castelnuovo Berardenga. Small black fruits, blackberry and currant, at the nose, hints of laurel and undergrowth. The mouthfeel shows salty tannins. Good sip.



91

**Chianti Classico DCG 2019****PODERE TERRENO**

Again, all the velvety magic of Chianti from Radda in Chianti. Black cherry at the nose, with hints of fresh thyme and violet petals, the mouthfeel is crisp and taut, with iodized tannins and a pleasant persistence.



91

**Chianti Classico DCG 2019****CANTINE GUIDI**

A high-drinkable Chianti from 10-years-old vines grown between San Donato in Poggio and Castellina in Chianti. Elegant at the nose, that displays scents of small red fruits, cherry and raspberry, then floral hints from wild rose. The mouthfeel is crispy and taut, the tannins savoury.



91

**Chianti Classico DCG 2019****PRATALE**

From a blend that involves Sangiovese 80%, Canaiolo 10% and Merlot 10%. The nose reveals touches of sour cherry, cinnamon, with a mentholated ending. The taste is dense, thick and enhanced by iodized tannins and a long-lasting persistence.



90

**Chianti Classico DOCG 2019****TERRA DI SETA**

From an organic (and 'kosher' also) winery from Castelnuovo Berardenga, a blend of Sangiovese and Cabernet Sauvignon. Sour cherries and thyme at the nose, with hints of nutmeg. The sip is dense and thick, showing iodized tannins and good persistence. Fruity-officinal aftertaste.



Chianti Classico 2018

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 DCG 2018

FRESCOBALDI - TENUTA PERANO

Successful also in this "Classico" release from Tenuta Perano, with, again, dark notes. Alcohol-infused sour cherries on the nose, chinotto, then, a nice boost from laurel and mentholated finish. The mouth is both sapid and salty. Laurel notes in the aftertaste. Very long finish with balsamic closing.



97



Chianti Classico DCG Filetta di Lamole 2018

FONTODI

Extraordinary vineyards located in Filetta, Conca d'Oro (Golden Valley) in Panzano, following organic principles. On the nose, small black fruits, currant and blueberry. Touches of undergrowth and licorice on the finish. Fresh mouth, salty tannins, impressive extract and crispy mouthfeel. Deep.



96+



Chianti Classico DCG Brolio-Bettino 2018

CASTELLO DI BROLIO

A name and a label that became a heritage for the appellation. On the nose, cherry jam, touches of chinotto followed by a fresh finish recalling mentholated and balsamic note. The mouth is both taut and firm, with nice juiciness. Iodized tannins, excellent density. Persistent in the finish with fruity notes in the aftertaste.



96



Chianti Classico DCG 2018

FONTODI

The usual excellence in this single-varietal Sangiovese that discovers great elegance by Fontodi, being a step ahead thanks to a blessed vintage. The fresh nose displays red cherries and raspberry, with officinal scents from citrus thyme. The mouthfeel is backed by a nice acidity. Salty tannins. Firm and incisive. Persistent.



95+

**Chianti Classico DCG Vallepiciola 2018**

VALLEPICCIOLA

One of the most typical interpretation of Chianti Classico aged in big oak barrels, intensity and firmness. The nose recalls wild plum and blueberry, then scents of red flowers and a balsamic trace at the end. The mouthfeel is firm and fulfilling, with iodized tannins and persistent aftertaste.



95

**Chianti Classico DCG Rubiolo 2018**

GAGLIOLE

Another big hit from the Castellina in Chianti region, a blend of 90% Sangiovese and 10% Merlot aged partially in oak barriques, oak vats and stainless steel. The nose displays scents of small red fruits, raspberry and pomegranate, ending on delicate floral hints of carnation. The mouthfeel is dense and fruity, with savoury tannins and a fruity-floral aftertaste.



95

**Chianti Classico DCG Vigna Doghessa
"Casanuova di Nittardi" 2018**

NITTARDI

The labels released by Nittardi are again outstanding. From a sustainable and accurate project, a very pleasant visual impact. From the youngest cru of the farm, a single-varietal Sangiovese. Great freshness on the nose: red currant, hints of Mediterranean maquis, white pepper. Salty, dense and compact in the mouth. Superb persistence.



94

**Chianti Classico DCG Belcanto 2018**

NITTARDI

The Belcanto from Nittardi never disappoints. A crispy Sangiovese that goes with a 10% of other territorial wines, that is very fresh at the nose, with hints of citrus thyme and raspberry, ending on a mentholated trace. The mouthfeel is savoury and dense, with iodized tannins. Small red fruits reappearing in the aftertaste.



94

**Chianti Classico DCG 2018**

ISTINE

Beautiful project carried out by Istine resulting in a clear, sapid and fruity Classico. On the nose, small red fruits, pomegranate and currants, officinal touches from marjoram. Closing on the tones of violet flowers. Juicy mouth with great sapidity and tautness. On the finish, officinal and fruity notes in the aftertaste.



94

**Chianti Classico DCG Tocca Stelle 2018****DIEVOLE**

From forty-year-old wine varieties with low yields, a label that shows identity, tension and pleasant drinkability. On the nose, black cherries with citrus thyme and all the freshness from the orange zest. Floral notes on the finish. The mouth is compact and dense. Great finesse with iodized tannins and fruity notes in the aftertaste.



93

**Chianti Classico DCG Tenuta Sant'Alfonso 2018****ROCCA DELLE MACIE**

A solid vintage, again in a savoury and fruity version. The nose displays scents of small red fruits, especially sour cherry, and hints of fresh mint. The mouthfeel is dense and thick, with savoury tannins and a small fruits aftertaste.



93

**Chianti Classico DCG 2018****LAMOLE DI LAMOLE**

The classical and muscular density from Greve in Chianti area, that is both thick and salty. The nose displays clear scents of blackberry, then hints of undergrowth, ending on a mentholated trace. The mouthfeel is dense, crunchy and persistent, ending on a small dark fruits-officinal notes.



93

**Chianti Classico DCG 2018****AGRICOLA QUERCIABELLA**

Excellent release produced by Querciabella, that demonstrates a perfect job carried out in the strong vineyards whose altitude is higher than the average in this appellation. Greatly spicy nose, with scents of small black fruits, blackberry, chinotto and carob. The mouth displays extraordinary sapidity and juiciness. Beautiful persistence.



93

**Chianti Classico DCG 2018****VILLA LE CORTI**

A successfully blend of sustainably cultivated Sangiovese and Colorino from San Casciano Val di Pesa area. The nose displays freshness and a floral vitality, red berries and currants, then hints of gardenia, ending on scents of blood orange zest. The mouthfeel is dense and balanced, with velvety tannins and long-lasting persistence.



92

**Chianti Classico DOCG 2018****CASTELLO DI ALBOLA**

Precision, sharpness and intensity contained in this extremely reliable label. Alcohol-infused cherries with a clear spicy trace on the nose, starting with nuances of violet petals. The mouthfeel displays a great firmness and roundness, with velvety tannins.



Chianti Gran Selezione 2018

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)

99



Chianti Classico DCG Gran Selezione Badiola 2018

MAZZEI - CASTELLO DI FONTERUTOLI

A true wine gem from the municipality of Radda in Chianti, from Romanesque 'Pieve' of Badiola. Three Sangiovese biotypes, three from mass selection, the nose is thick and intense, wild berries, hints of marjoram, eucalyptus and peony on the finish. The mouthfeel is taut and compact, with savoury tannins. Dark small fruits reappearing in the aftertaste.



97+



Chianti Classico DCG Gran Selezione 2018

MAZZEI - CASTELLO DI FONTERUTOLI

Another great project for Castello di Fonterutoli, involving Gran Selezione. Sour cherry, hints of nettle and undergrowth. Charming iodized note on the finish. Dense and compact mouth with salty tannins. Fruity and officinal tones in the aftertaste. Persistent.



97



Chianti Classico DCG Gran Selezione Gallule 2018

GAGLIOLLE

Harmony and depth highlighted in this interpretation that is named after the ancient name of this magnificent farm. The nose shows its complexity: blackberries and blueberries combined to mentholated touches and floral nuances of carnation. The mouth is both dense and taut. Salty tannins, juicy closing with mentholated-floral notes in the aftertaste.



97



Chianti Classico DCG Gran Selezione Vicoregio 36 2018

MAZZEI - CASTELLO DI FONTERUTOLI

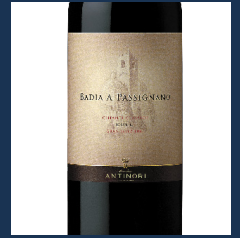
One of the most ambitious projects developed by a historic winemaking family, a vineyard-laboratory in Castelnuovo Berardenga with 36 Sangiovese biotypes, a ravishing wine. On the nose, "duron" cherries, touches of orange zest and marjoram, with a boost from peony. Juicy and dense mouth. Iodized tannins with fruity aftertaste.



96+

**Chianti Classico DOCG Gran Selezione Badia a Passignano 2018****MARCHESI ANTINORI**

A 100% Sangiovese that highlights the potential of Gran Selezione. Aged in small Hungarian oak barrels, it shows small dark fruits of undergrowth at the nose, especially blueberries, then rhubarb and juniper, with a "wild" nuance of laurel at the end. The mouthfeel is crispy and vertical with salty tannins, enhanced by great deepness and persistence.



94

**Chianti Classico DOCG Gran Selezione Riserva di Fizzano 2018****ROCCA DELLE MACIÈ**

Fascinating and elegant, a Gran Selezione partially refined in large Slavonian oak barrels and partially in barriques. The nose is multifaceted, small red fruits, especially pomegranate, then scents of undergrowth and pepper leaf. The mouthfeel is savoury, extremely persistent. Small red fruits reappearing in the aftertaste.



Chianti Riserva 2018

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)

99



Chianti Classico DCG Riserva 2018

CASTELLO DI VOLPAIA

Sophisticated, elegant and charming, an ode to greatness. On the nose, small red fruits, especially raspberry, hints of laurel, iodized nuances ending on notes of eucalyptus. The mouth reveals its juiciness, density and crunchiness. Iodized tannins, very long persistence. Small red fruits notes in the aftertaste.



97+



Chianti Classico DCG Riserva 2018

RIECINE

Masterful interpretation for this Riserva from Riecine. Seductive wine. Great freshness on the nose recalling nectarine and fresh thyme with touches of orange zest and floral notes from violet. The mouth is both dense and crispy with superb taste tension. Greatly persistent with fruity and floral notes in the aftertaste.



97



Chianti Classico DCG Riserva Montebuoni 2018

CASTELLO DI AMA

An exclusive, very peculiar Chianti Classico Riserva, here at his first vintage. Sangiovese 95%, Merlot 5%, aged in French oak barrel of second passage, the nose reveals dak small fruits, blackberries, black currant, then fresh thyme and iodized touches, the mouthfeel is dense and very elegant, with savoury tannins and a fruity ending.



97



Chianti Classico DCG Riserva Brolio 2018

RICASOLI

A Riserva that never disappoints, here in a memorable vintage: the nose is multifaceted, small red fruits notes, especially pomegranate, a floral push from gardenia, then eucalyptus touches. The mouth is also floral, with crispy-crunchy fruits and iodized tannins. The small red fruits notes reappearing in the aftertaste.



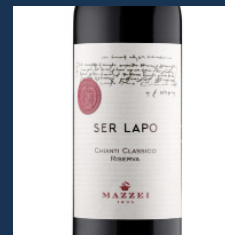
WINE RANKING

96+

**Chianti Classico DCG Riserva Ser Lapo 2018**

MAZZEI

An intense, touching and firm Riserva, a milestone for the DCG. Sangiovese "with a little help" of Merlot, the nose reveals a velvety texture of small red fruits, currant, then cinnamon and a touch of Mediterranean scrub. The mouthfeel is thick, full-bodied, with iodized tannins and a small red fruit-sweet spice aftertaste.



96+

**Chianti Classico DCG Riserva Famiglia Zingarelli 2018**

ROCCA DELLE MACIÈ

Crispy and fruity the Riserva dedicated to the founder. The nose reveals notes of raspberry, then cinnamon and citrus thyme, ending of balsamic touches. The mouthfeel is taut, fruity, with iodized tannins closing of a small red fruits taste.



96+

**Chianti Classico DCG Riserva Sergiovento 2018**

ROCCA DELLE MACIÈ

Single vineyard situated in Pian della Casina, the traditional finesse and balanced manufacture. On the nose, dark notes from wild plum and cassis, hints of eucalyptus and beautiful balsamic closing. Taut mouth with a nice taste thickness. Velvety and elegant tannins. Ending on a beautiful balsamic note in the aftertaste.



96

**Chianti Classico DCG Riserva 2018**

GAGLIOLE

A colour photo of the clearer soul of the Chianti Classico. Single-varietal Sangiovese, taste tension of raspberry and floral hint of gardenia followed by orange zest and mentholated finish. Freshness perceived in the mouth, too. Salty tannins. Closing on citrusy and floral notes in the aftertaste.



96

**Chianti Classico DCG Riserva 2018**

CASTELLARE DI CASTELLINA

Another successful release of Riserva from Castellare. On the nose, cherry and sweet violet, hints of thyme, iodized boost at the end of the olfactory profile. The mouth is spicy, firm and extraordinarily crunchy. Salty tannins. Persistent finish with fruity notes discovered in the aftertaste.



95



Chianti Classico Riserva Marchese Antinori 2018

MARCHESI ANTINORI - TENUTA TIGNANELLO

A classic vintage from one of the most iconic Italian winery, from vineyards growing in Mercatale Val di Pesa area. Balanced and firm, Sangiovese with a little contribution of Cabernet Sauvignon, displays an intense and velvety nose recalling raspberries, then scents of red flowers and a balsamic trace at the end. Juicy and fresh mouthfeel with a good texture. Convincing persistence.



95



Chianti Classico DOCG Riserva Il Poggiale 2018

CASTELLARE DI CASTELLINA

Excellent Riserva from a single cru that has become a staple for this typology. Blend of Sangiovese, Canaiolo and Ciliegiolo. On the nose, small red fruits, currant and pomegranate, touches of marjoram, with beautiful nuances of undergrowth and recalls of licorice. The mouth is fresh, compact with a pleasant juiciness. Salty tannins. On the finish, excellent length.



94+



Chianti Classico DOCG Riserva Terrazze 2018

CASTAGNOLI

Magnificent bush-trained vineyards involved in a project on biodiversity covering 6 km of terraced vineyards. Micro wine-making processes for this greatly fresh cru. On the nose, dried apricot, carnation, touches of candied citron. The mouth is juicy, taut and crunchy with iodized tannins. On the finish, citrusy notes.



93



Chianti Classico DOCG Riserva 2018

CASTELLO DI MELETO

From Gaiole in Chianti area, a very balanced interpretation for this Chianti. On the nose, red cherries under spirit, spiced tones from nutmeg and pleasantly sophisticated vegetal traces, marjoram dominating. The mouthfeel is crunchy and thick, with savoury tannins. Red fruits reappearing in the aftertaste.



92



Chianti Classico DOCG Riserva Rancia 2018

FÈLSINA

One of the symbols of the Chianti Classico, from a single vineyard located in the area of Castelnuovo Berardenga. Taut and sharp Chianti. On the nose, small black fruits, blackberry and currant, hints of laurel and undergrowth. The mouth is salty, very taut. Long sip with excellent persistence.



101

JUNE 2021

2019-2018 CHIANTI
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
APRIL/MAY 2021

