

CHIANTI CLASSICO, RISERVA AND GRAN SELEZIONE

Chianti Classico & 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 2016

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 Podere Cinuzzi 2016

CASTELLINUZZA

A farm that has already revealed the quality of its grape blends. Here, an intense Chianti Classico, from a difficult vintage but with a great concentration. Bitter nose displaying aromas of "chinotto" and alcohol-infused cherry. Ample and tannic mouthfeel.



95+



Chianti Classico DOCG Baldero 2016

CARUS

This Chianti, with the contribution of Merlot, shows an intense and velvety nose recalling blackberry and blueberry, scents of fresh pepper leaf. Juicy and fresh mouthfeel with a good texture. Convincing persistence.



95



Chianti Classico DOCG 2016

COLLE BERETO

From organically managed vineyards, in Radda, Chianti area, a Sangiovese with a little contribution of Colorino. Sophisticated nose, aromas of blackberry jam, pepper, laurel. Ample mouth with a great depth and persistence.



94-



Chianti Classico DOCG Le Corti 2016

VILLA LE CORTI

Intense and velvety. First perceptions of a fine nose from undergrowth, "chinotto" and cherries. Generous, ample and juicy in the mouth. Properly structured tannins with a softness which finally turns into a good persistent sip.



Chianti Classico 2017

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96+



Chianti Classico DOCG 2017

FONTODI

An excellent single-varietal Sangiovese, where elegance overflows. Great freshness on the nose, aromas of red cherries and raspberries with vegetal scents in the background from laurel. The mouthfeel is backed by a great acidity. Salty, firm and sharp until the end of the sip that is extraordinarily long.



96+



Chianti Classico DOCG 2017

VILLA CALCINAIA

Sangiovese blended with Canaiolo resulting in this great bottle, that again confirms its high quality level over the years. On the nose, ripe fruit, plums and cherries with a balsamic trace. A firm and intense mouthfeel with perfectly structured tannins.



96



Chianti Classico DOCG 2017

BADIA A COLTIBUONO

Excellent blend of Sangiovese, Colorino, Canaiolo, Ciliegiolo in this label which continues to be at the top of this typology. Its refined nose recalls blackberry jam with a hint of spiciness. Salty in the mouth, with a nice minerality and a soft tannic texture. Good freshness.



96



Chianti Classico DOCG 2017

QUERCIABELLA

From vineyards whose altitude is higher than the average one for this typology. A single-varietal Chianti aged in old barrique. Great spiciness on the nose with scents of blackberry and licorice. In the mouth, a superb saltiness. Juicy and nicely persistent.



WINE RANKING

96

 **Chianti Classico DOCG Belcanto 2017**
NITTARDI

Excellent label created by Nittardi from an interesting and versatile oenological project. Organic principles followed in vineyard; a Sangiovese blended with other territorial wines. Very fresh nose, with vegetal aromas and blueberry. Salty, juicy and round in the mouth. Perfectly balanced.



95+

 **CHIANTI CLASSICO DOCG 2017**
BORGO SCOPETO

From a Sangiovese/Colorino/Merlot blend, a convincing label thanks to its juiciness and freshness. On the nose, a good vegetal trace from laurel, black pepper on a texture of dark fruits from undergrowth. Intense, fresh in the mouth with salty tannins.



95+

 **Chianti Classico DOCG 2017**
CASTELLO DI RADDA

A reference of great reliability for this 2017 vintage, too: 90% of Sangiovese, with the contribution of other territorial wines in blend. Starting on the nose with scents of violet petals, plum jam, a vegetal trace. Salty, intense in the mouth, closing on the notes of caper.



95

 **Chianti Classico DOCG Fonterutoli 2017**
MAZZEI

One of the milestones for this appellation, a paradigm of both balance and elegance. 90% of Sangiovese, Malvasia nera, Colorino and Merlot for the remaining part. Fresh and sophisticated nose recalling currant, "chinotto" and a balsamic hint. The mouth is fresh, intense and firm until the end of the sip.



95

 **Chianti Classico DOCG 2017**
ROCCA DI MONTEGROSSI

A great organic label - and an emblematic wine, too - which stands out for its quality. A Sangiovese, with a little contribution of Canaiolo and Colorino, aged in large barrels. Violet petals and undergrowth on the nose, with a nice spiciness. Juicy and crunchy in the mouth.



95

 **Chianti Classico DOCG 2017**
VALLE PICCIOLA

Vineyards in Pievasciata and Castelnuovo Berardenga, a strong label from 100% of Sangiovese which has found here a proper balance between strength and finesse. A spicy nose with scents of blackberry, pepper and laurel, a balsamic trace. Fresh, intense with a nice tannic texture disclosed in the mouth.



Chianti Classico 2018

99

 **Chianti Classico DOCG 2018**
RIECINE

Organic aims followed both in vineyard and in winery. Manual grape harvest, then, eighteen months in barrique. When tasted, the nose displays firmness with aromas of violet petals and alcohol-infused cherries, a touch of juniper. Sharpness in the mouth: juicy, very clear and extremely elegant.



97

 **Chianti Classico DOCG 2018**
CASTELLARE DI CASTELLINA

An extraordinary Classico, a milestone for the appellation. Aged only seven months in barrique, this wine recalls alcohol-infused cherries and caper berries on the nose. In the mouth, again, its mineral note, but above all its roundness. Perfectly combined tannins for a juicy persistence.



96⁻

 **Chianti Classico DOCG 2018**
CASTELLO DI MELETO

Gaiole in Chianti area, a traditional but timeless interpretation for this Chianti, both firm and spicy. On the nose, pleasantly sophisticated with clear vegetal traces, laurel dominating, raspberries and cherries. Ample, generous mouthfeel with salty tannins. The closing shows uncommon balance.



95⁺

 **Chianti Classico DOCG 2018**
NOZZOLE

Successful version of Classico from a vineyard of the same name. Greve area. Great spiciness on the nose with a clear presence of alcohol-infused cherries and a freshness as a whole. Vigorous, ample and round mouthfeel with a good persistence.



94⁺

 **Chianti Classico DOCG 2018**
CASTELLO DI VOLPAIA

Here is a Classico from one of the highest vineyards for this typology, supported by an organic project. Its freshness and imprinting due to aromas of undergrowth and aromatic herbs give it a nearly "mountain" taste. On the nose, blueberry and blackberry combined with a balsamic trace. Juicy, fresh and easy drinking.



Chianti Classico Gran Selezione

97



Chianti Classico Gran Selezione DOCG 2016 CASTELLO DI MELETO

An excellent interpretation of Gran Selezione, resulting from great care in farmland and a careful selection in the vineyards of San Piero. Wide range of nuances from alcohol-infused cherries and officinal herbs that are perceived both on the nose and in the ample and crunchy mouth. Salty tannins.



96



Chianti Classico Gran Selezione DOCG 2016 CARPINETO

Majestic wine for this typology also in this interpretation of Gran Selezione. Very balsamic on the nose, with aromas of alcohol-infused marasca cherries and a pleasant spiciness from undergrowth. Very ample in the mouth with impressive but never excessive tannins.



96



Chianti Classico Gran Selezione DOCG Vigna del Sorbo 2016 FONTODI

One of the most successful expressions for this typology. Vigna del Sorbo surprises from the nose that opens with an abundance of scents from undergrowth: blackberries, currants and blueberries. But the mouth is the most convincing: round, crunchy, with smooth and persistent tannins. The mouthfeel is extraordinarily long.



96



Chianti Classico Gran Selezione DOCG Sei 2016 QUERCETO DI CASTELLINA

From a vineyard covering a surface of 6.66 hectares, a wine for the chosen ones. On the nose, aromas of undergrowth from small red fruits, currants, marasca cherries and wild strawberries. Ample, velvety mouth with a pleasant texture. Intense and soft tannins. Good persistence.



96



Chianti Classico Gran Selezione DOCG Il Puro Casanova 2016 CASTELLO DI VOLPAIA

Sixty-year-old plants, a wonderful enological project that reaches in this label one of its highest expressions. Fresh nose opening with aromas of raspberries and currants, a hint of pepper leaf; then, extraordinarily easy to drink: juicy, ample with a beautiful persistence.



Chianti Classico Riserva 2015

96+



Chianti Classico Riserva DOCG 2015 COLLE BERETO

The leading product of this firm, a Riserva made with 100% of Sangiovese: firm, spicy, aromas of undergrowth on the nose, with marked traces of blackberry jam and pepper leaf. A hint of "chinotto". The mouth is crunchy, compact with salty tannins.



95+



Chianti Classico Riserva DOCG 2015 CASTELLO DI CACCHIANO

Flawless Riserva resulting from a blend with great predominance of Sangiovese and little contribution of Canaiolo, Malvasia nera and Colorino. The nose is both spicy and bitter with a nice herbaceous trace where alcohol-infused cherries dominate. Fat, crunchy and generous sip enriched with a good persistence



95



Chianti Classico Riserva DOCG Le Bocce 2015 STEFANO FARINA

Impressive vision of Riserva made with 100% of Sangiovese, from a very meticulous selection in vineyard and non-invasive aging in wood. The result is a wine displaying a nice olfactory profile, alcohol-infused marasca cherries, pepper leaf. Good herbaceous trace. In the mouth, a pleasant tannic texture but also freshness and abundance. Juicy, fresh and easy drinking.



95



Chianti Classico Riserva DOCG Paolina 2015 CASTELLO DI MELETO

A beautiful and very old story made by women, a line of labels showing a velvety character rather than iron fist. A bottle dedicated to its female ancestor. The nose is round with aromas of blackberries and dried spices, a "green" touch from vegetal notes. Ample, crunchy and juicy on the palate.



94+



Chianti Classico Riserva DOCG 2015 CASTELLINUZZA-CINUZZI

A firm that has been deeply rooted in Chianti classico since the sixteenth century, a good riserva that is generous with an excellent fullness. Spicy and at the same time herbaceous nose, with a clear trace of small fruits of undergrowth. Crunchy and properly tannic mouthfeel. Long persistence.



Chianti Classico Riserva 2016

97



Chianti Classico Riserva DOCG Ser Lapo 2016

MAZZEI

One of the best tastings also in this 2016 release. A Riserva showing again a great pathos, strength but also roundness. Very elegant on the nose with notes of pepper leaf, alcohol-infused fruit and a mentholated trace. Very full mouthfeel with round tannins and an extraordinary persistence.



96



Chianti Classico Riserva DOCG 2016

CASTELLO DI MONSANTO

Barberino d'Elsa area, another wine of this typology not to be missed. An interesting blend made with Sangiovese, Canaiolo and Colorino coming from a wise maceration on the skins. Pleasant floral nose recalling violet petals, alcohol-infused cherries and a strong spicy trace. Salty tannins and a good persistence.



96



Chianti Classico Riserva DOCG 2016

CAPANNELLE

New release for Capannelle. Strong, powerful and extraordinarily perfect Chianti. Balsamic nose, typically from red fruits of undergrowth, spices, a vegetal trace in the background. Clean, full and vigorous sip with an impressive tannic texture. Mouthfeel is extraordinarily long.



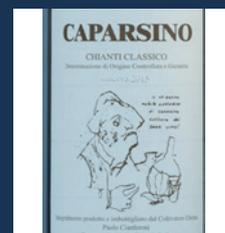
96



Chianti Classico Riserva DOCG Caparsino 2016

CAPARSA

Juicy and spicy Riserva with nice saltiness. Enological project demonstrating excellent workmanship. Intense nose with beautiful spiciness and a wide range of dark fruits of undergrowth. The mouthfeel is backed by a wonderful acidity, properly full with a rich texture of salty tannins.



96



Chianti Classico Riserva DOCG 2016

BADIA A COLTIBUONO

Sustainable enological project having its epicentre in the area called Gaiole in Chianti, with a great line of labels including this organic Riserva. Excellent fruit on the nose, alcohol-infused marasca cherries and spices. Nice salty and crunchy mouth with a propitious juiciness. Easy drinkable.



95



Chianti Classico Riserva DOCG La Madonnina 2016

TRACCIA

Greve in Chianti area, vineyards located in a majestic position, perfectly integrated with the surrounding landscape. This Riserva is powerful but also touching and characterized by a nice olfactory profile from aromatic herbs, pleasant trace of undergrowth. Ample and generous mouthfeel with salty tannins.



Chianti Classico Riserva 2017

98



Chianti Classico Riserva DOCG 2017 RIECINE

All the skills of the Riecine winery summarized in this Riserva that impresses, as usual, for the balance and the resounding intensity of its fruit. On the nose, raspberries and blueberries. Both fresh and deep. Juicy and intense beginning in the mouth with perfectly balanced tannins.



96



Chianti Classico Riserva DOCG 2017 CASTELLO DI VOLPAIA

Radda in Chianti, vineyards located between 400 and 600 meters a.s.l. Organic project, Sangiovese and Merlot grapes which are manually harvested, maceration on the skins, great workmanship in winery. On the nose, blueberries and blackberries, a good balsamic trace. Juicy, fresh and crunchy on the palate with salty and deep tannins.



96



Chianti Classico Riserva DOCG 2017 CASTELLARE DI CASTELLINA

Tradition, elegance, greatly balanced interpretation for this Riserva, aged both in steel and oak. Excellent profile on the nose displaying very floral aromas recalling violet, alcohol-infused cherries and fresh pepper. The mouthfeel is very salty, round, crunchy with an extraordinary persistence.



95



Chianti Classico Riserva DOCG Berardenga 2017 FELSINA

Vigorous Riserva made with 100% of Sangiovese grapes, from vineyards located in Castelnuovo Berardenga. Aging period in Slavonian oak. Great spiciness on the nose, with pronounced balsamic trace, laurel and caper leaf. The mouth is mineral, round and easy drinkable.



93



Chianti Classico Riserva DOCG Brolio 2017 BARONE RICASOLI

A legendary label recalling the origin of the typology itself. Great balance of Sangiovese, Merlot and Cabernet sauvignon. Aromas of blackberry jam and spices with a beautiful vegetal trace in the background. Salty but never excessive tannins backed by a nice acidity and a good juicy closing.



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THE WINE KILLERS

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SELEZIONE.
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
FEBRUARY 2020

