

Godello

a wine processor

All in with Chianti Classico by Michael Godel



(<https://vintagedirect.files.wordpress.com/2017/05/ci-vediamo-domani-chianticlassico-cc17-gallonero-chianticlassico.jpg>)

Ci vediamo domani @chianticlassico #cc17 #gallonero #chianticlassico

The Chianti Classico Collection 2017 was held over two days, February 13th and 14th at Stazione Leopolda in Florence, Italy. The largest of the Tuscan *Anteprime* poured more than 430 examples of DOCG sangiovese grown and produced from estates in the region. There is no other such opportunity to taste such a wide diversity of one multi-faceted entity in one place. Even if you've been privileged to attend before and are fortunate enough to be afforded the chance again, sitting in at Anteprima Chianti Classico should always be viewed as a once in a lifetime opportunity.

Related – Three days, eight estates, Chianti Classico (<https://godello.ca/2016/09/13/three-days-eight-estates-chianti-classico/>)

I must always remind you that what we are talking about is Chianti Classico, two words strung together that mean so much. One without the other diminishes the meaning and the significance. Chianti Classico was my rock, my galestro and my home base in and out of February *Anteprime* tastings. I made six new estate visits in 2017, bringing the total number visited in the last calendar year to 14.

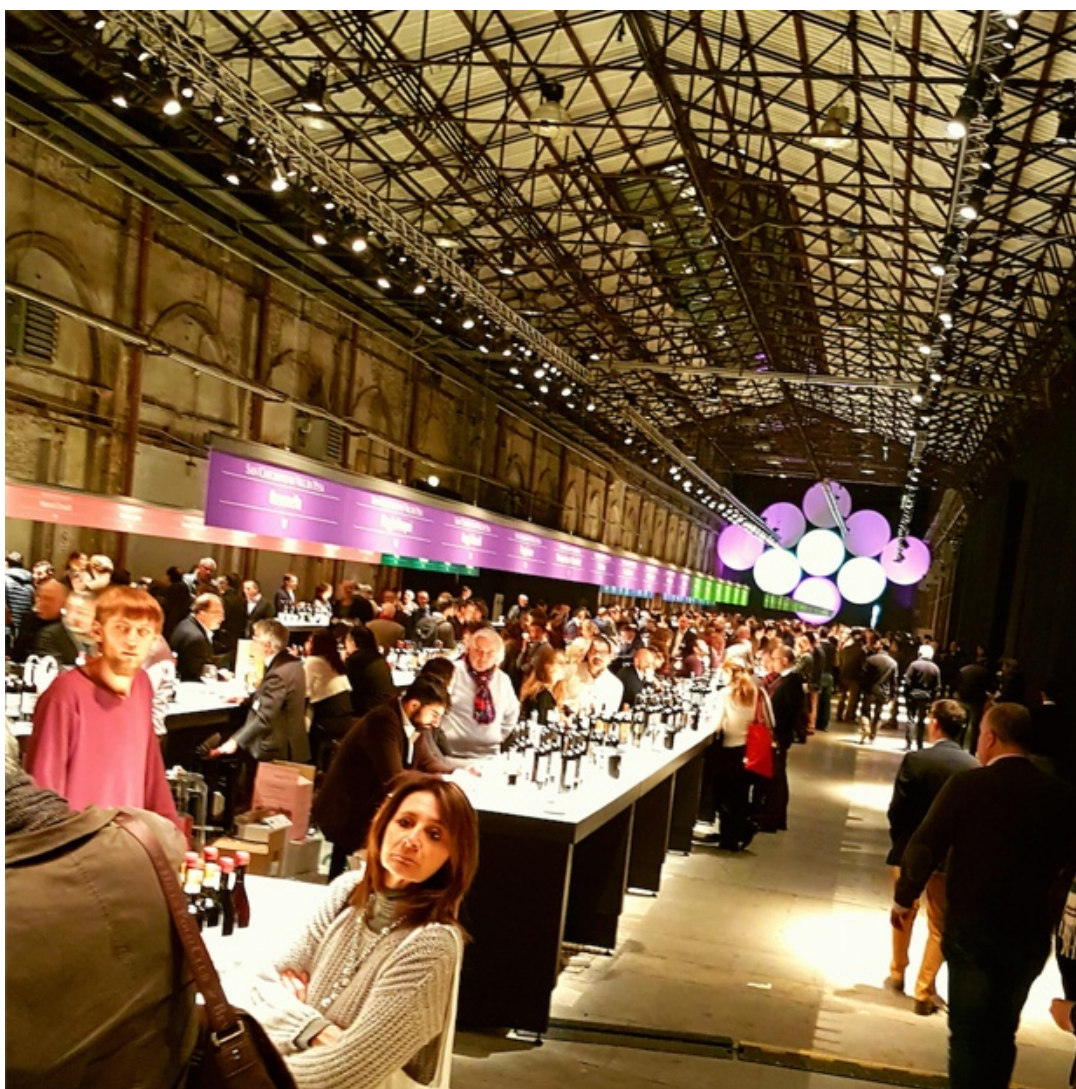
In advance of the two-day affair I joined the Consorzio Vino Chianti Classico's Christine Lechner on February 12th for a three-estate visit, first to Podere La Cappella, next to Bibbiano and finally, back to Villa Trasqua. I tasted in the most impressive and unparalleled of press rooms on the morning and into the early afternoon of the 13th, followed by a walk through on the producers' side to assess further with winemakers and vintners. My focus on day one was Annata 2015 and 2014 with a short delve into some young Riserva examples. I took a break to take in a panel discussion led by the Consorzio's Director Giuseppe Liberatore and on the night of the 13th attended the gala dinner.



<https://vintagedirect.files.wordpress.com/2017/05/consorzio-vino-del-chianti-classico-director-giuseppe-liberatore-hosts-an-anteprima-panel-discussion.jpg>

Consorzio Vino del Chianti Classico Director Giuseppe Liberatore hosts an Anteprima panel discussion

On the second day of #CCC2017 I began with an Annata refresher and then worked my way through Riserva and Gran Selezione, careful to attack all vintages presented so as to gain some understanding into the tenets of agreeability, evolution, development and to be able to compare and contrast with these thoughts in mind. At the end of day two I jumped in Iacopo Morganti's car and high-tailed it out of Dodge. We drove to Il Molino di Grace. The next day I joined Silvia Fiorentini for another two visit excursion, to Villa Calcinaia and Carobbio.



(<https://vintagedirect.files.wordpress.com/2017/05/anteprema-chianti-classico-2017.jpg>)

Anteprema Chianti Classico 2017

This step back into Chianti Classico time was purposed for an all in, taste as many sangiovese as is humanly possible two-day inculcation at Anteprema 2017. The uninitiated will wonder and ask how this is accomplished. How do you taste so many wines of the same ilk and differentiate from one to the next? The answer is really quite simple and straightforward. The sangiovese of Chianti Classico are like children. They are all different. They are snowflakes.

Related – The most important red wine from Italy (<https://godello.ca/2016/09/22/the-most-important-red-wine-from-italy/>)

To a world who considers all sangiovese to be cut from the same cloth, from a fichu always woven of volatile acidity, fresh cherry and old leather, there are some things worth knowing. Like for instance did you know that both the Ricasoli and Carobbio estates are variegated with five unique and distinct soil types? Did you know that in Chianti Classico marl and limestone come in many variations, three of which are called Galèstro, Albarese and Colombino? Soil matters for what differentiates hundreds of contrastive sangiovese.

But why or more importantly, how are they different? What factors separate Castellina from Tavarnelle Val di Pesa or Gaiole, San Casciano from Poggibonsi or Greve, Mercatale Val di Pesa from Barberino Val d'Elsa or Radda, Castelnuovo Berardenga from Monti, Lamole, San Donato in Poggio or Panzano. Take these last two micro sub zones and dig deeper still. How do the micro-terroirs within these sub-appellative areas like Panzano or San Donato in Poggio differentiate within themselves from one ridge, hill or valley to the next. How is it that one side of the Conca d'Oro is responsible for wines that so profoundly contrast with the other? The answers are never

simple but let's see if we can gain some understanding, especially through an analysis of the DOCG wines presented at the Chianti Classico Collection 2017. Later this month I will host a Masterclass at the Shangri la Hotel and we'll look to acquiesce some answers through the eyes and the knowledge of seven outstanding producers.



(<https://vintagedirect.files.wordpress.com/2017/05/foreign-press-at-work-tasting-ccc-2017.jpg>)

Many of you will recognize the following potentially controversial quote from Roberto Stucchi's "The Evolution of Chianti Classico." Stucchi writes "this zone is too large and diverse to remain locked in the current DOCG regulations, which make no distinction between the extremely diverse expressions of Sangiovese in its original territory. The first natural level of evolution above the simple "Chianti Classico" appellation would be naming the Comune [township] of origin of the grapes for wines that truly represent their territory. The next step would be to define the village appellations, the smaller zones that are distinctive and that would clearly define some of the top wines in the appellation. So we could have Panzano, Monti, Lamole, as possible zones as well as the many others that have a common geography and history. This type of classification wouldn't eclipse the current definitions of Classico, Riserva, Gran Selezione."

Now I am not here to revive a discussion about breaking Chianti Classico up into sub-zones, based on geology or not, although I wouldn't get in the way of highly experienced, intelligent and opinionated Chianti Classico folks from expressing their own views. We know that defining sub-zones and sub-sub zones is partially arbitrary, certainly based on subjective opinion, potentially discriminatory and so ultimately, controversial. There are no borders underground so to try and compartmentalize by geology is almost impossible. The only way to draw lines is above ground, by commune, village, river or road.

No, I am here to talk about the multiplicity of sangiovese. Though it is almost impossible to qualify what that means and by the end of this discussion we all may feel even further away from a clear and concise regional definition, we will have traveled through a healthy discourse that sheds more light on the personality and character of these wines. I'm not going to lead us into a pedagogical wasteland but rather open the door to the diversity of Chianti Classico. What we need is to talk about is the allogeneous capabilities of the grape, so that's the plan.



(<https://vintagedirect.files.wordpress.com/2017/05/chianticlassico-gallonero-cc17.jpg>)
 #chianticlassico #gallonero #cc17

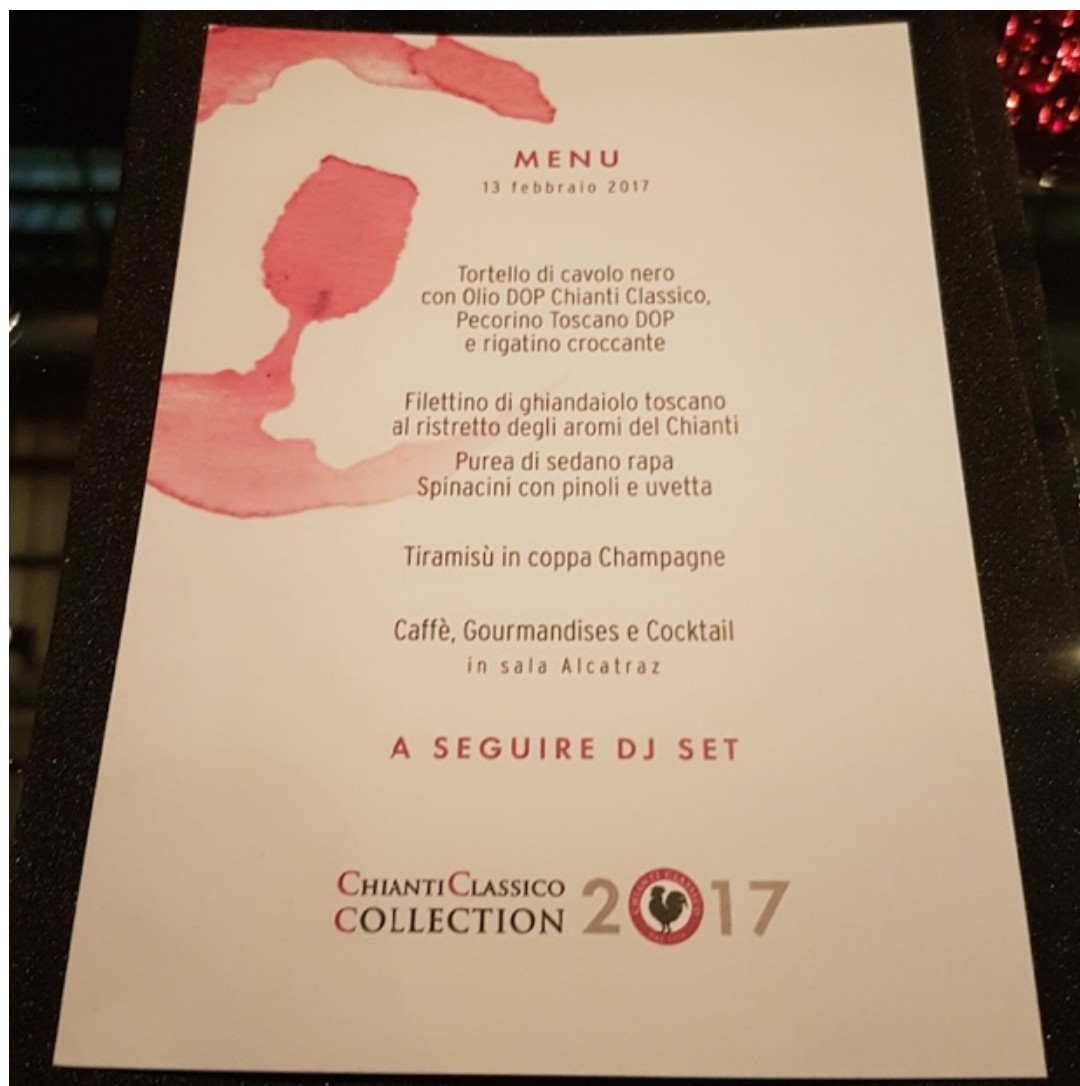
My friend and colleague Dr. Jamie Goode noted “The soils vary quite a bit, and it’s not easy to make a link between the geology and the way the wine tastes.” Jamie’s comment refers to the disconnect between geological zones and administrative boundaries. I don’t disagree with the challenge presented but I wholeheartedly oppose the idea that Chianti Classico’s variegated rocks and earth underfoot do not influence the taste of the wines. This is where the positive and as I have been warned, even the negative connotations of the word complexity come into play. Simply drawing lines and borders does not do justice to the multiplicity of sangiovese throughout the region. There are pockets of each of the many sub-soils found all over. Galestro is not confined to one location with a defined and easily traceable perimeter. Wherever it is found, the other trace minerals, clay, silt, Macigno sandstone or calcareous tufa it might mix into will alter the character building nutrients it lends to the roots and their vines. Sangiovese in Radda with Galestro in the soil has a distinct character, just as it does a different one in Panzano. Even within Panzano the wines will differ, depending which slope and depression in the land on which the sangiovese digs deep into that galestro.



(<https://vintagedirect.files.wordpress.com/2017/05/cc17-chianticlassico-gallonero.jpg>)
 #cc17 #chianticlassico #gallonero

In Chianti Classico, just as there are anywhere grapes are grown, there are these schema of the earth created and then developed over millions of years. Just as one example there is this ridge, an escarpment really that works its way from Tavernelle and across to San Donato in Poggio. The intendment of this geology and geography and its unique aspects play a vital role in determining some of the most complex sangiovese. The significance of this is not lost on my mission.

Galestro is a sedimentary rock deposit left behind by the ancient Ligurian-Piedmontese ocean. When the Apennine mountain chain was formed the sediments were raised and pushed to the east giving rise to the Tuscan-Emilian Apennines. The galestro, clay and rock known as the "iolithium unit" is also referred to as "palombini" or "colombini" limestones, found (among other locations) in San Donato in Poggio, while in Castellina in Chianti there is this gray-hazel limestone, of fine grain and conchoid fracture.



<https://vintagedirect.files.wordpress.com/2017/05/menu.jpg>

After tasting through 150 sangiovese over two days at Stazione Leopolda in Firenze I joined Iacopo Morganti for the drive to a pin on the map south from Firenze along the Chiantigiana, sidestepping for the Florentine view from Impruneta, then through Greve and into Panzano. The reason for my return began as it always does, to adduce a lifelong pursuit deep into the meaning of sangiovese. It also fosters a fixation dug into the variegated soils of Chianti Classico and even further still, to the nurturing, sub-appellative specificity of sangiovese's intaglio secrets. With each return it also ingrains a feeling of coming home. In this case home feels like Il Molino di Grace.



(<https://vintagedirect.files.wordpress.com/2017/05/pasta-perfetta-castagnoli.jpg>)
#pasta #perfetta #castagnoli

Related – Grace in Chianti Classico (<https://godello.ca/2017/02/23/grace-in-chianti-classico/>)

I first visited Il Molino di Grace in May 2016 and was graciously welcomed into the family's estate by Morganti. In the months leading up to that first visit I had opportunities to assess Chianti Classico, Chianti Classico Riserva and Chianti Classico Gran Selezione at LCBO media lab tastings in Toronto. I became an instant convert and a buyer even before I stepped foot onto Il Molino di Grace's sloping Galèstro soil-driven vineyards in Panzano. After that May visit I was transformed into a life-long friend.

Later that May I was handed the keys to Chianti Classico's Gran Selezione Masterclass presentation at The Four Seasons Hotel in Toronto. My role was to open the door to sangiovese perception before a crowd of Toronto sommeliers, agents, buyers and media. It was the Gallo Nero's 300 year anniversary and its Ontario reputation was entrusted to me by the consorzio braintrust of President Sergio Zingarelli, Director Giuseppe Liberatore, Silvia Fiorentini and Christine Lechner. At that Toronto event I had the pleasure to meet and sit on the panel with Tim Grace.

To say that Il Molino di Grace is an authentic producer of terroir-driven Chianti Classico would be an understatement. Their vineyards are set upon some of the finest Galèstro soil in all of Chianti Classico. The permeations and permutations from that soil have separated this estate from so many others with a portfolio of wines constructed with power, finesse and yes, grace.



(<https://vintagedirect.files.wordpress.com/2017/05/the-count-sebastiano-capponi-of-villacalcinaia-in-his-element-greveinchianti-ilconte-conticapponi-chianticlassico.jpg>)

The Count Sebastiano Capponi of @villacalcinaia in his element #greveinchianti #ilconte #conticapponi #chianticlassico

Related – Six hundred years of Villa Calcinaia in Chianti Classico (<https://godello.ca/2017/05/08/six-hundred-years-of-villa-calcinaia-in-chianti-classico/>)

The following morning, on a more than crisp and impossibly beautiful February morning, the Consorzio Vino Chianti Classico's Silvia Fiorentini, Sebastiano Capponi and I took a walk around Villa Calcinaia, away from the Greve River and onto the fanned amphitheatre of a hill that encompasses the estate's holdings. Within Calcinaia's boundaries the soils change dramatically, not unusual for Greve, so the consistency of the landscape alters depending on the proximity to the river. Just across the road it changes again. At Calcinaia we tasted the four classico tiers of Annata, Riserva, Gran Selezione and Vin Santo along with a second line called Piegaia, also organic and produced from younger vines at a slightly more attractive price point.



<https://vintagedirect.files.wordpress.com/2017/04/silvia-fiorentini-and-dario-faccin.jpg>

Silvia Fiorentini and Dario Faccin

Related – [Caro Carobbio](https://godello.ca/2017/04/04/caro-carobbio/) (https://godello.ca/2017/04/04/caro-carobbio/)

What about Tenuta Carobbio? Aside from the specialized plots that deal with Dario Faccin's best wines, there is this specific, steep-terraced red clay soil vineyard he uses for Rosato. Rosé? Single-vineyard. *Terra Rossa*. Yes, this is what Chianti Classico brings to the table. A year ago in 2016, as I do now, I repeat the mantra. *Singularite, diversite, qualite*. Tenuta Carobbio at Panzano in Chianti lies at the heart of Chianti Classico and below the hilltop town sits the "golden basin" of the Conca d'Oro, once a prized wheat producing area interspersed with grape vineyards and olive groves. Carobbio is not so easy to find. The tight twisting road from Panzano climbs and descends before turning off-road for the descent into the valley where tucked away and recondite Carobbio lies. It is no stretch to call Carobbio a hidden gem. The soils are characterized by a significant proportion of deep clay, sandstone, siltstone strata, marl and Alberese, the latter two most typical of Chianti Classico.



mgodello
Stazione Leopolda

Segui



85 visualizzazioni 2 commenti

Taste at your pace. Only 434 bottles of @chianticlassico to get through
#anteprima #chianticlassico #gallonero #cc17

14 FEBBRAIO

Related – The heart and the hearth of Podere La Cappella (<https://godello.ca/2017/03/15/the-heart-and-the-hearth-of-podere-la-cappella/>)

The day before the Chianti Classico Anteprima I toured the region with the Consorzio's Christine Lechner. Which brings me to this very special visit I made to see Bruno and Natascia Rossini at Podere La Cappella. You do your best to breathe in and with eyes wide open examine to commit to memory the simple and extraordinary truths that you see around a property such as this. You see it as beatific, elysian, baronial and devout, as a small piece of paradise in a sea of paradisiacal estates in Chianti Classico, but here unequivocal to San Donato in Poggio.



(<https://vintagedirect.files.wordpress.com/2017/05/mgodellohard-at-work.jpg>)

Related – Chilling with the bad boy of Chianti Classico (<https://godello.ca/2017/04/17/chilling-with-the-bad-boy-of-chianti-classico/>)

If you stand on the plateau at Bibbiano and look down one slope and then the other, another epiphany will follow. You listen to what Tomasso Marrocchesi Marzi has to say about his vineyards, how each affect his wines but also what happens when he combines the two together. What stands apart with glaring clarity is the determinate or indeterminate Bibbiano slope each wine draws their fruit from, in some cases one or the other and yes still in others, a combination of the two. Montornello and Vigna del Capannino. The descending vineyards on either side of the Bibbiano plateau offer up an incredible study in contrasting Chianti Classico geology.

A study of the district of Castellina in Chianti and geomorphological Bibbiano is paradigmatic to the variety of the appellation. The estate is placed at the southwestern side of the area with altitudes varying from 250m to 600m. It's plateau is perched on two slopes, on a late Miocene and early Pliocene seabed platform aged 5-10 million years. On one side the highest and eastern is based on primary boulder platforms; the lowest and western on silt sediments. More specifically it is broken down as calcareous silt and sediments of diverse kinds of clay mixed with round pebbles, rare sands, rare chalk veins on the NE estate side; pure gray clay with fragmented limestones, shattered schists on the SW estate side.

On that glorious February 12th afternoon in between Anteprime days I exited the car at Bibbiano and noticed this most beautiful stone wall bathed in Chianti Classico light. Castellina in Chianti light to be precise, overlooking the Elsa Valley towards the castle of Monteriggioni and I laid my

body down for a quick rest. Here in Bibbiano with Montornello on the northwestern side and on the southwestern, Vigna del Capannino. A stillness filled the air. Minutes later, refreshed and ready, I sat down to taste Bibbiano's wines. A river of adroit style runs through the wines of Bibbiano. They are uncluttered, ingenious, precise and successive sangiovese (and sangiovese grosso) wines of tradition and modernity. I tasted Chianti Classico Annata, Riserva, Gran Selezione.



<https://vintagedirect.files.wordpress.com/2017/04/a-restful-return-and-new-visit-with-the-chianticlassico-of-villatrasqua-castellinainchianti-thank-you-sven-thank-you-gorgia-graziemille1.jpg>

A restful return and new visit with the #chianticlassico of #villatrasqua #castellinainchianti Thank you Sven. Thank you Gorgia. #graziemille

Related – A Chianti Classico return to Villa Trasqua (<https://godello.ca/2017/04/19/a-chianti-classico-return-to-villa-trasqua/>)

Like love, sangiovese from Chianti Classico can't be owned because no two are the same. It was a return to Villa Trasqua where the revelation snuck into my brain and my heart because while their wines are no exception to the Chianti Classico rule, they are becoming increasingly exceptional and each are their own emotive exemption. I joined Sven Hulsbergen and Villa Trasqua's Export Manager Gorgia Casadio for dinner and to taste through the estate's current releases, not to mention some spirited conversation and debate.



<https://vintagedirect.files.wordpress.com/2017/05/cc-glass.jpg>

I have tasted, assessed and reviewed 121 Chianti Classico Annata, Riserva and Gran Selezione since February 2017. Most of these tasting notes were taken at the Chianti Classico Collection and during my six estate visits. A handful were also done at ProWein 2017 in Düsseldorf, Germany in March.



(<https://vintagedirect.files.wordpress.com/2017/05/journalists-at-chianti-classico-collection-20171.jpg>)

Journalists at Chianti Classico Collection 2017

Chianti Classico DOCG (Annata) 2015

Villa Belvedere Campoli Chianti Classico 2015, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98299-Villa-Belvedere-Campoli-Chianti-Classico-2015) (<https://www.winealign.com/wines/98299-Villa-Belvedere-Campoli-Chianti-Classico-2015>))

Since January 2016 the estate has been under the ownership of Conte Ferdinando Guicciardini, on the ridge of the hills between Mercatale and Montefiridolfi at an altitude of about 400 meters. Since the 18th century it was held by the Winchler family attending the court of grand duke Pietro Leopoldo of Lorene, located in the village of Mercatale Val di Pesa. The 2015 is notable for a remarkable fresh raspberry purée but with some firm and rich grip. Softens on the palate into a very easy, gulpable, gamay-like sangiovese. Just a fractive bit of sweet tannin comes up the backside, unannounced and soothing. Cool minty finish and ultimately noted as a mineral, Mercatale specific sangiovese. Drink 2017-2018. Tasted February 2017 [Villa Belvedere Campoli](https://www.facebook.com/Villa-Belvedere-Campoli-118156541650298/?ref=page_internal) (https://www.facebook.com/Villa-Belvedere-Campoli-118156541650298/?ref=page_internal) [#villabelvederecampoli](https://www.instagram.com/explore/tags/villabelvederecampoli/) (<https://www.instagram.com/explore/tags/villabelvederecampoli/>)

Cantine Bonacchi Chianti Classico 2015, DOCG Tuscany, Italy ([Agent](http://thecaseforwine.com) (<http://thecaseforwine.com>), [WineAlign](https://www.winealign.com/wines/98358-Cantine-Bonacchi-Chianti-Classico-2015) (<https://www.winealign.com/wines/98358-Cantine-Bonacchi-Chianti-Classico-2015>))

From Castelnuovo Berardenga. Quite bretty and old-school, not so funky but certainly earthy-volatile. Still reeling and not settled in its glass house. Scents of strawberry and the rubbed or bruised leaves, so the savour and herbiage is a good foil to the funk. Chalky finish. Drink 2018-2019. Tasted February 2017 [@TheCaseForWine](https://twitter.com/TheCaseForWine) (<https://twitter.com/TheCaseForWine>) [Cantine Bonacchi](https://www.facebook.com/pages/Cantine-Bonacchi/128077367282045) (<https://www.facebook.com/pages/Cantine-Bonacchi/128077367282045>) [#cantinebonacchi](https://www.instagram.com/explore/tags/cantinebonacchi/) (<https://www.instagram.com/explore/tags/cantinebonacchi/>)

Castello di Ama Chianti Classico 2015, DOCG Tuscany, Italy ([Agent](#) (<https://twitter.com/HalpernWine>), \$34.95, [WineAlign](https://www.winealign.com/wines/98256-Ama-Chianti-Classico-2015) (<https://www.winealign.com/wines/98256-Ama-Chianti-Classico-2015>))

“The road from Radda leads to Amma,” where some of Chianti Classico’s most fertile land treats sangiovese vines as if they were planted in a garden. Hard not to experience this Gaiole Chianti Classico as a sangiovese of extreme youth for a quick to bottle Ama, so floral and what just has to be so as a result of some whole cluster, feigning carbonic and hyperbole of managed freshness. Some exotic spice in perfume and real, certain, credible clarity. Not that this will entertain notions of Ama longevity but the purity clarifies the 2015 vintage position of consumer and critical mass quality. Drink 2017-2019. Tasted February 2017 [@CastellodiAma](#) (<https://twitter.com/CastellodiAma>) [@castellodiamma](#) (https://www.facebook.com/castellodiamma/?ref=page_internal#) [@HalpernWine](#) (<https://twitter.com/HalpernWine>) [castellodiamma](#) (<https://www.instagram.com/castellodiamma/>) [halpernwine](#) (<https://www.instagram.com/halpernwine/>) [@halpernwine](#) (https://www.facebook.com/halpernwine/?hc_ref=SEARCH&fref=nf#)

Castello Di Gabbiano Chianti Classico 2015, Docg Tuscany, Italy (219808, \$17.95, [WineAlign](https://www.winealign.com/wines/98839-Gabbiano-Chianti-Classico-2015) (<https://www.winealign.com/wines/98839-Gabbiano-Chianti-Classico-2015>))

A broad brushstroke of sangiovese around San Casciano in Val di Pesa conjoins and completes Gabbiano’s Chianti Classico, a rich to riches ’15 of pure red berry and some plum fruit. Spice blankets the expression and is certainly needed to match and offset the level of ripeness. This is hands off, ultra-clean work from winemaker Federico Cerelli and über exemplary of the vintage. Consumers will not be able to resist. Drink 2017-2019. Tasted February 2017 [@castgabbiano](#) (<https://twitter.com/castgabbiano>) [@MarkAnthonyWine](#) (<https://twitter.com/MarkAnthonyWine>) [castellodigabbiano](#) (<https://www.instagram.com/castellodigabbiano/>) [markanthonyon](#) (<https://www.instagram.com/markanthonyon/>) [@castellogabbiano](#) (<https://www.facebook.com/castellogabbiano/#>) [Ivano Reali](#) (Castello Di Gabbiano) (<https://www.facebook.com/ivano.reali>)

I Collazzi I Bastioni Chianti Classico 2015, DOCG Tuscany, Italy ([Agent](#) (<http://www.pmacanada.com>), [WineAlign](https://www.winealign.com/wines/98359-I-Collazzi-I-Bastioni-Chianti-Classico-2015) (<https://www.winealign.com/wines/98359-I-Collazzi-I-Bastioni-Chianti-Classico-2015>))

Collazzi has been producing this CC since 2002 from seven hectares located in the adjacent town of San Casciano. The exposure is south/south western on rocky, well drained soils. Quite firm and somewhat muted aromatic entry out of the good must but musty nonetheless. I’m getting white to grey clay but not much fruit. Really solid texture and structure to the palate though again not a Chianti Classico of fruit sort vintage. Austere and demanding though pleasure surely lies ahead. Not absent minded of a fruit deprived style but just that it’s too young. Drink 2018-2020. Tasted February 2017 [#collazzivini](#) (<https://twitter.com/hashtag/collazzivini?src=hash>) [@CollazziVini](#) (https://www.facebook.com/CollazziVini/?ref=page_internal#) [collazzivini](#) (<https://www.instagram.com/collazzivini/>)



(<https://vintagedirect.files.wordpress.com/2017/05/colle-bereto-2015.jpg>)

Colle Bereto Chianti Classico 2015, DOCG Tuscany, Italy (Agent (<http://www.pmacanada.com>)), \$31.95, [WineAlign](https://www.winealign.com/wines/98247-Colle-Bereto-Chianti-Classico-2015) (<https://www.winealign.com/wines/98247-Colle-Bereto-Chianti-Classico-2015>))

From Radda in Chianti and one of Chianti Classico's great young, forward thinking winemakers Bernardo Bianchi the wisdom is easily noted, deduced, accepted, considered and abided. Red fruit with an earth's dusty, cracked crust allows for smells like fresh tiles and the just mixed mortar but that fruit is aching to burst forth. Very seamless for a young Chianti Classico, so this building will stand strong and last through the centuries, which in wine years equates to seven, maybe ten. Terrific sweet acidity, life-affirming sapidity and vitality. As good as young CC gets with the longest, pitch perfect tang in elongation, drift and persistence. Drink 2018-2025. Tasted February 2017 #collebereto (<https://twitter.com/hashtag/collebereto?src=hash>) @NokhrinWines (<https://twitter.com/NokhrinWines>) Azienda Agricola Colle Bereto (https://www.facebook.com/Azienda-Agricola-Colle-Bereto-311846518914473/?ref=page_internal) Azienda Agricola Colle Bereto (<https://www.instagram.com/explore/locations/234621834/azienda-agricola-colle-bereto/>)

Dievole Chianti Classico 2015, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98364-Dievole-La-Vendemmia-Chianti-Classico-2015) (<https://www.winealign.com/wines/98364-Dievole-La-Vendemmia-Chianti-Classico-2015>))

The Castelnuovo Berardenga fruit beyond the tart generalities of red cherry delves into something a bit deeper, of that next level from extraction. With this in mind there might be some expectation of tannin onto which fine bitters latch below but this '15 takes the vintage's best offerings and travels up the high road. High acidity is both the magnifier and the qualifier so this has to wait, at

least a year plus before the mineral-chalk and sustainable grip begin to integrate. Look at this Dievole as existing in the modern Chianti Classico realm that will be at its best in the near but over the dale future. Drink 2019-2022. Tasted February 2017 [@Dievole](https://twitter.com/Dievole) (<https://twitter.com/Dievole>) [@dievole](https://www.facebook.com/dievole/?ref=page_internal#) (https://www.facebook.com/dievole/?ref=page_internal#) [dievole](https://www.instagram.com/dievole/) (<https://www.instagram.com/dievole/>)

Fattoria Nunzi Conti Chianti Classico 2015, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98361-Fattoria-Nunzi-Conti-Chianti-Classico-2015) (<https://www.winealign.com/wines/98361-Fattoria-Nunzi-Conti-Chianti-Classico-2015>))

Another sangiovese in the slightly calm, quiet and demurred realm where some seem shy and not quite ready to speak. Though that being said the red fruit is gorgeous, alive, with great balancing acidity and tannin. This really works, strikes, reels, lashes again, reveals earth and fruit intertwined. A refined and actually quite modern CC from San Casciano in Val di Pesa. There is a very smart winemaker working this room. Drink 2018-2023. Tasted February 2017 [#NunziConti](https://twitter.com/hashtag/NunziConti?src=hash) (<https://twitter.com/hashtag/NunziConti?src=hash>) [@famiglianunziconti](https://www.facebook.com/famiglianunziconti/) (<https://www.facebook.com/famiglianunziconti/>) [Antonio Nunzi Conti](https://www.facebook.com/antonionunziconti/) (<https://www.facebook.com/antonionunziconti/>) [#nunziconti](https://www.instagram.com/explore/tags/nunziconti/) (<https://www.instagram.com/explore/tags/nunziconti/>)

Fattoria Di Ruppiano Astorre Noti Chianti Classico 2015, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98360-Fattoria-Di-Ruppiano-Astorre-Noti-Chianti-Classico-2015) (<https://www.winealign.com/wines/98360-Fattoria-Di-Ruppiano-Astorre-Noti-Chianti-Classico-2015>))

Quite tart to nose with funky meanderings and some microbial activity. Palate is better but the grainy, chalky, bitter and astringent tannin brings out the fruit, which happens to be green. From Castelnuovo Berardenga. Drink 2017-2019. Tasted February 2017 [@fattoriadiruppianoastorrenoti](https://www.facebook.com/fattoriadiruppianoastorrenoti/?ref=page_internal#) (https://www.facebook.com/fattoriadiruppianoastorrenoti/?ref=page_internal#) [#ruppiano](https://www.instagram.com/explore/tags/ruppiano/) (<https://www.instagram.com/explore/tags/ruppiano/>)

Pasolini dall'Onda Chianti Classico Sicelle 2015, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98362-Pasolini-Dall%27onda-Chianti-Classico-Sicelle-2015) (<https://www.winealign.com/wines/98362-Pasolini-Dall%27onda-Chianti-Classico-Sicelle-2015>))

One of the freshest sangiovese, pure of red fruit, essence of ripe berries and a natural feel that is too often rarely there. This strikes as wild yeast organic, perfectly tart, thirst quenching and second, third and fourth sip inducing. No funk, so clean, precise and pleasing. Takes its Barberino Val d'Elsa hilly clay sloped with gravelly-ciotoloso streaks and runs like a river right through it. Ease of ability, confidence and just fruit to enjoy for the first two years of utmost most enjoyment. Drink 2017-2019. Tasted February 2017 [Fattoria Pasolini dall'Onda Borghese](https://www.facebook.com/Fattoria-Pasolini-dallOnda-Borghese-1479847992319332/?ref=page_internal#) (https://www.facebook.com/Fattoria-Pasolini-dallOnda-Borghese-1479847992319332/?ref=page_internal#) [#FattoriaPasolinidallOnda](https://www.instagram.com/explore/tags/fattoriapasolinidallonda/) (<https://www.instagram.com/explore/tags/fattoriapasolinidallonda/>)



(<https://vintagedirect.files.wordpress.com/2017/03/chianti-classico.jpg>)

Podere La Cappella Chianti Classico 2015, Tuscany, Italy (Agent

(http://www.winealign.com/wine_agents/46314-Ekialdeko+Imports+Corp), \$28.95, WineAlign
(<http://www.winealign.com/wines/97451-Podere-La-Cappella-Chianti-Classico-2015>))

Every Chianti Classico tasting should begin with a 2015 and Podere La Cappella's is the ideal portal. Breaks it consistently down with 90 sangiovese and 10 merlot because, as we are informed by Natascia Rossini, "if you want to make Chianti Classico and drink it (relatively) young, you need to blend in a little bit of merlot or cabernet." This is the wise sangiovese, from vines seven to 10 years old and still the mineral gives, even from young vines. Important in that it is raised with no new oak and in which richness is balanced by the sort of acidity that tries to remain out of focus, out of the spotlight. The fruit is dark and broods in youth, so a comparison to '14 will be smart. The contrast reminds us of a more getable, dare it be said commercial vintage in this two sides of the moon sangiovese. Robust, consolidated, sober and gorgeous. Still, a year will make a difference. Drink 2018-2025. Tasted February 2017 #poderelacappella
(<https://twitter.com/hashtag/poderelacappella?src=hash>) @Ekialdeko
(<https://twitter.com/Ekialdeko>) #poderelacappella
(<https://www.instagram.com/explore/tags/poderelacappella/>) Natascia Rossini
(<https://www.facebook.com/natascia.rossini>)



(<https://vintagedirect.files.wordpress.com/2017/05/poggi-scalette.jpg>)

Podere Poggio Scalette Chianti Classico 2015, DOCG Tuscany, Italy ([Agent \(http://www.profilewinegroup.com\)](http://www.profilewinegroup.com), [WineAlign \(https://www.winealign.com/wines/98363-Podere-Poggio-Scalette-Chianti-Classico-2015\)](https://www.winealign.com/wines/98363-Podere-Poggio-Scalette-Chianti-Classico-2015))

The seventh vintage for the cement-aged Annata is a firm one, especially for 2015, of quick aromatic demand, already thinking ahead, not necessarily for the here and now. The sangiovese di Lamole from decent Greve in Chianti altitude (450m) delivers some hillside (mountain-isn) herbs and fennel with chicory too. To the palate comes a char on cinghiale roasting over the fire. Top quality acidity rounds out this traditional, fiery red sangiovese with grip and persistence. Drink 2019-2024. Tasted February 2017 @ProfileWineGrp (<https://twitter.com/ProfileWineGrp>) #PoggioScalette (<https://twitter.com/hashtag/PoggioScalette?src=hash>) Podere Poggio Scalette (<https://www.facebook.com/pages/Podere-Poggio-Scalette/699105656902882>) Podere Poggio Scalette (<https://www.instagram.com/explore/locations/967015174/podere-poggio-scalette/>)

Renzo Marinai Chianti Classico 2015, Docg Tuscany, Italy ([WineAlign \(https://www.winealign.com/wines/98850-Renzo-Marinai-Chianti-Classico-2015\)](https://www.winealign.com/wines/98850-Renzo-Marinai-Chianti-Classico-2015))

You can take the boy out of the vintage but you can't take the vintage out of the boy. It may very well be 2015 but the estate style is clear and vivid, wild and intense. This is a massive Panzano-fortified CC in relation to most others. Deep, dark fruit, wild acidity and crazy tannins. Not typically 2015, full of structure and quite the lion. Now is way too early to enjoy and if this is not the CC you want for the here and now so be it. Find another. This is the way of Marinai. This is

built for a long journey ahead. But there is no worrying over the rise and fall of the cake. Drink 2018-2026. Tasted February 2017 [#renzomarinai](https://twitter.com/hashtag/renzomarinai?src=hash) (<https://twitter.com/hashtag/renzomarinai?src=hash>) [#renzomarinai](https://www.instagram.com/explore/tags/renzomarinai/) (<https://www.instagram.com/explore/tags/renzomarinai/>) [Renzo Marinai Panzano](https://www.facebook.com/pages/Renzo-Marinai-Panzano/412167315468751) (<https://www.facebook.com/pages/Renzo-Marinai-Panzano/412167315468751>)

Rocca delle Macie Chianti Classico 2015, Docg Tuscany, Italy (741769, \$18.95, [WineAlign](https://www.winealign.com/wines/98391-Rocca-Delle-Macie-Chianti-Classico-2015) (<https://www.winealign.com/wines/98391-Rocca-Delle-Macie-Chianti-Classico-2015>))

Rocca delle Macie's Chianti Classico 2015 makes the adjustment and will be perfect for the current market, now changing in style again, away from dark colour, with less cabernet sauvignon, to be so very sangiovese and to celebrate the vintage. The classic fresh, bright and righteously dusty red cherry is just so very subtle and refined for what sangiovese can be. You will be hard pressed to find a more amenable, reachable and commercially gettable Chianti Classico from a vintage ready to roll. Drink 2017-2019. Tasted February 2017 [@roccadellemacie](https://twitter.com/roccadellemacie) (<https://twitter.com/roccadellemacie>) [@roccadellemacie](https://www.facebook.com/roccadellemacie/#) (<https://www.facebook.com/roccadellemacie/#>) [@ProfileWineGrp](https://twitter.com/ProfileWineGrp) (<https://twitter.com/ProfileWineGrp>) [Profile Wine Group](https://www.facebook.com/Profile-Wine-Group-148536915181646/?ref=page_internal) (https://www.facebook.com/Profile-Wine-Group-148536915181646/?ref=page_internal) [roccadellemacie](https://www.instagram.com/roccadellemacie/) (<https://www.instagram.com/roccadellemacie/>)



(<https://vintagedirect.files.wordpress.com/2017/05/prenzano.jpg>)

Vignamaggio Chianti Classico Terre di Prenzano 2015, DOCG Tuscany, Italy ([Agent](http://www.hhdimports.com) (<http://www.hhdimports.com>), [WineAlign](https://www.winealign.com/wines/98365-Vignamaggio-Terre-Di-Prenzano-Chianti-Classico-2015) (<https://www.winealign.com/wines/98365-Vignamaggio-Terre-Di-Prenzano-Chianti-Classico-2015>))

The single-vineyard Greve in Chianti Prenzano is quite traditional sangiovese from vines are 15-20 years old. As with so many 2015's the youth is glaring and in Vignamaggio coupled with elevated tones. The flowers are in bloom big time, the dark fruit just picked. The settling required here is more pressing so imagine this shed of its current stark realities softening in two years and gifting the warmth and balance of the vintage. Drink 2018-2021. Tasted February 2017 [@vignamaggio](https://twitter.com/vignamaggio) (<https://twitter.com/vignamaggio>) [@HHDImports_Wine](https://twitter.com/HHDImports_Wine) (https://twitter.com/HHDImports_Wine) [Vignamaggio](https://www.facebook.com/vignamaggio/?ref=page_internal) (https://www.facebook.com/vignamaggio/?ref=page_internal) [vignamaggio](https://www.instagram.com/vignamaggio/) (<https://www.instagram.com/vignamaggio/>)

Taste at your pace. Only 434 bottles of @chianticlassico to get through #anteprima #chianticlassico #gallonero #cc17 (<https://www.instagram.com/p/BQeMML3lD8d/>)

A post shared by Michael Godel (@mgodello) on Feb 13, 2017 at 4:22pm PST

Chianti Classico DOCG 2014

Bibbiano Chianti Classico 2014, DOCG Tuscany, Italy (168286 (http://www.vintages.com/lcbo-ear/vintages/product/searchResults.do?ITEM_NAME=168286&ITEM_NUMBER=168286&language=EN&style=Vintages), \$23.95, [WineAlign](https://www.winealign.com/wines/97928-Bibbiano-Chianti-Classico-2014) (<https://www.winealign.com/wines/97928-Bibbiano-Chianti-Classico-2014>))

Taken out of both the north and south vineyards (the estate sits on the ridge of Bibbiano at 310m) from the difficult, rainy vintage. Tomasso Marrocchesi Marzi notes that "being organic you have to be very careful with your farming" but despite the adversity the fruit came clean. You get freshness, acidity, florals of a wide range, fennel-liquorice, mint and savour, taut sapidity, but not wound so tight you can't gain access. The vintage solicited a careful selection, more so than usual but not so out of the ordinary. Yields were low as result. This is very sturdy, essential sangiovese of tradition, proper description of its dual terroir and what it means to be in this wine. From calcareous pebbles in variegated clay and sharp schist in red clay. Smells like the slopes and its natural growth, with just a touch of colorino, raised all in concrete and no wood. Is what it is, perfect and imperfect. Drink 2017-2021. Tasted February 2017 [@bibbianowines](https://twitter.com/bibbianowines) (<https://twitter.com/bibbianowines>) [VineWhys Wine Experts](https://www.winealign.com/wine_agents/46031) (https://www.winealign.com/wine_agents/46031) [@bibbianowines](https://www.facebook.com/bibbianowines/) (<https://www.facebook.com/bibbianowines/>) [bibbianowines](https://www.instagram.com/bibbianowines/) (<https://www.instagram.com/bibbianowines/>)



(<https://vintagedirect.files.wordpress.com/2017/05/bindi-sergardi.jpg>)

Bindi Sergardi Chianti Classico La Ghirlanda 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98367-Bindi-Sergardi-Chianti-Classico-La-Ghirlanda-2014)
(<https://www.winealign.com/wines/98367-Bindi-Sergardi-Chianti-Classico-La-Ghirlanda-2014>))

The Castelnuovo Berardenga Ghirlanda vineyard is found on the Mocenni estate, near Vagliagli. The modern palate in search of Riserva in Chianti Classico will want this, of extraction and compression, not to mention density and a sweeping vat of deep black cherry liqueur. A nice mineral streak comes from soil rich in galestro and alberese at 450 meters. in the shadow of Monteriggioni. It's tart and tannic but of tannins that are already fully engaged, chalky and established in their grip. It's all in there now. Drink 2017-2018. Tasted February 2017

@BindiSergardi (<https://twitter.com/BindiSergardi>) Alessandra Casini Bindi Sergardi
(<https://www.facebook.com/AlessandraCasiniBindiSergardi>) @bindisergardi
(https://www.facebook.com/bindisergardi/?ref=page_internal#) bindisergardi
(<https://www.instagram.com/bindisergardi/>)

Brogioni Maurizio Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98368-Brogioni-Maurizio-Chianti-Classico-2014)
(<https://www.winealign.com/wines/98368-Brogioni-Maurizio-Chianti-Classico-2014>))

Brogioni Maurizio is plain good funky Greve in Chianti Chianti Classico of its own sweet funk with a bounce in its step, a funk that does not so much blow away as carry on with the musicality of the fruit. The palate piles on with great harmonic volatility. The beat is part disco and part Funkadelic R & B all wrapped and warped into one crazy fun wine. Drink 2018-2020. Tasted February 2017
[Maurizio Brogioni](https://www.facebook.com/agriturismo.sanrocco.3) (<https://www.facebook.com/agriturismo.sanrocco.3>) #brogionimaurizio
(<https://www.instagram.com/explore/tags/brogionimaurizio/>)



(<https://vintagedirect.files.wordpress.com/2017/04/silvia-fiorentini-and-dario-faccin.jpg>)

Silvia Fiorentini and Dario Faccin

Tenuta Carobbio Chianti Classico 2014, Tuscany, Italy ([Agent](http://www.apparitionwines.com/product-price-list/) (<http://www.apparitionwines.com/product-price-list/>), \$37.95, [WineAlign](https://www.winealign.com/wines/97919-Carobbio-Chianti-Classico-2014) (<https://www.winealign.com/wines/97919-Carobbio-Chianti-Classico-2014>))

Chianti Classico 2014 is a Panzano in Chianti, Conca d'Oro sangiovese with five per cent merlot that takes just one whiff to gain an understanding of what's going on with wine director Dario Faccin, Carobbio and where these wines are heading. From the start I would ask to leave vintage concern or controversy out of the equation and simply concentrate on the purity from a variegated sangiovese that is entirely specific to the vineyards here. The red to purple sangiovese, transversing a line from a classic to ultra modern without ever veering from what sangiovese must have been and quintessentially is, off of vines tendered into Carobbio's soils. The only comparison thus far is the Radda in Chianti Colle Bereto from Bernardo Bianchi, here of course so different, but with perfect hue, avoidance of massive structure and bullish tannin, in a word or two, "*molto elegante*." Precise. Drink 2017-2025. Tasted February 2017 [@Tenuta_Carobbio](https://twitter.com/Tenuta_Carobbio)

[@apparitionwines](https://twitter.com/apparitionwines) (<https://twitter.com/apparitionwines>) [@tenutacarobbio](https://twitter.com/tenutacarobbio) (<https://www.facebook.com/tenutacarobbio/>) [carobbio_wine](https://www.facebook.com/tenutacarobbio/) (https://www.instagram.com/carobbio_wine/)



(<https://vintagedirect.files.wordpress.com/2017/05/casa-al-vento.jpg>)

Casa al Vento Chianti Classico Aria 2014, Tuscany, Italy (WineAlign
(<https://www.winealign.com/wines/98845-Castello-Di-Monsanto-Chianti-Classico-2014>))

In terms of Vendemmia 2014, Aria from Gaiole In Chianti is a wilder expression, more da capo than di sorbetto, with cherries so bright to the point of vivid and a deep exhaling, high-toned and rising still. There is a dusty fennel note as well mixed into the faint but frank acetone. This improves dramatically on the palate and with oak more presence than you would think would or could transmute. Quite fine for a 2014 and looking back on it, pressed deftly for success. Drink 2017-2019.

Tasted February 2017 @casaalvento (<https://twitter.com/casaalvento>) borgocasaalvento
(<https://www.instagram.com/borgocasaalvento/>) @AgriturismoChiantiCasaAlVento
(<https://www.facebook.com/AgriturismoChiantiCasaAlVento/#>)

Castello di Monsanto Chianti Classico 2014, Tuscany, Italy (WineAlign
(<https://www.winealign.com/wines/98845-Castello-Di-Monsanto-Chianti-Classico-2014>))

Monsanto's sangiovese (with 10 per cent canaiolo and colorino) comes from Barberino Val D'Elsa and the line here is walked by the darker fruit, albeit dusty with a shade of new leather, richness and depth. You can sense the low-yielding, classic savour of the 2014 vintage. Chianti Classico possessive of such fruit, spice, bite and chew. Feels a touch warm at present so needs some settling, but this is quite structured juice. Drink 2018-2022. Tasted February 2017 @castelmonsanto

(<https://twitter.com/castelmonsanto>) castellomonsanto
(<https://www.instagram.com/castellomonsanto/>) @castello.dimonsanto
(<https://www.facebook.com/castello.dimonsanto/#>)

Castello Monterinaldi Chianti Classico 2014, DOCG Tuscany, Italy (383604, \$19.95, [WineAlign](https://www.winealign.com/wines/98257-Castello-Monterinaldi-Chianti-Classico-2014) (<https://www.winealign.com/wines/98257-Castello-Monterinaldi-Chianti-Classico-2014>))

The producer notes that the Annata “is both field blend and a cellar cuvée into a worth greater than the sum of Monerinaldi’s single vineyards.” The Castle of Monte Rinaldi is situated in the commune of Radda in Chianti and this sangiovese helps to amagine the air inside, closed and somewhat musty. This Chianti Classico is reserved, not giving too much away at such a young stage. What speaks now is more earth than fruit, with quite a clay grain running through and a hollowness to the mid-palate. Indeed “the Annata usually starts life in a secretive way before conceding herself.” Drink 2019-2021. Tasted February 2017 [@monterinaldi](https://twitter.com/monterinaldi) (<https://twitter.com/monterinaldi>) [C & E Worldfinds](https://www.winealign.com/wine_agents/11167) (https://www.winealign.com/wine_agents/11167) [@monterinaldi](https://www.facebook.com/monterinaldi/?ref=page_internal#) (https://www.facebook.com/monterinaldi/?ref=page_internal#) [#monterinaldi](https://www.instagram.com/explore/tags/monterinaldi/) (<https://www.instagram.com/explore/tags/monterinaldi/>)

Cigliano Chianti Classico 2014, DOCG Tuscany, Italy (189803, \$19.95, [WineAlign](https://www.winealign.com/wines/98275-Cigliano-Chianti-Classico-2014) (<https://www.winealign.com/wines/98275-Cigliano-Chianti-Classico-2014>))

Deep, dark and sombre inhalant of grand vineyard fruit in the premium selezione vein, this is indeed a sobering San Casciano in Val di Pesa Chianti Classico with wild berries, herbs and drops of fine liqueur, almost like Vin Santo but without sugar. Cigliano takes a certain road for 2014 and gets away with murder. This could have turned out hot and bothered but the balance is struck by chords of great acidity and tension. This pulls no sangiovese or vintage punches and is clearly the work of a rogue winemaker. Drink 2018-2023. Tasted February 2017 [#cigliano](https://twitter.com/hashtag/cigliano?src=hash) (<https://twitter.com/hashtag/cigliano?src=hash>) [DB Wine & Spirits](https://www.winealign.com/wine_agents/1202) (https://www.winealign.com/wine_agents/1202) [@VilladelCigliano](https://www.facebook.com/VilladelCigliano/?ref=page_internal#) (https://www.facebook.com/VilladelCigliano/?ref=page_internal#) [Fattoria Cigliano](https://www.instagram.com/explore/locations/359780408/fattoria-cigliano/) (<https://www.instagram.com/explore/locations/359780408/fattoria-cigliano/>)

Fattoria Di Corsignano Chianti Classico La Coppia 2014, DOCG Tuscany, Italy ([Agent](https://www.winealign.com/wine_agents/36024) (https://www.winealign.com/wine_agents/36024), [WineAlign](https://www.winealign.com/wines/98369-Fattoria-Do-Corsignano-Chianti-Classico-La-Coppia-2014) (<https://www.winealign.com/wines/98369-Fattoria-Do-Corsignano-Chianti-Classico-La-Coppia-2014>))

From Castelnuovo Berardenga and quite the aromatic exotica, of cinnamon, a touch of clove but not too much, nearly and veering volatile but not in a breezy way. It’s an intense potpourri and a very sour-tart palate but the fruit is sound and clear. More old-school than at first thought of and quite tannic but the hue, texture, structure and potential are all pure sangiovese the way it’s supposed to be. Nothing modern, fetischistic or ambitious about it. Will live a decade or more, but it has to be your cup of sangiovese style. Regardless it’s just the vintage done right. Drink 2018-2027. Tasted February 2017 [@corsignano](https://twitter.com/corsignano) (<https://twitter.com/corsignano>) [@tenutadicorsignano](https://www.facebook.com/tenutadicorsignano/?ref=page_internal#) (https://www.facebook.com/tenutadicorsignano/?ref=page_internal#) [Don Ackerman’s Wines & Spirits](https://www.winealign.com/wine_agents/36024) (https://www.winealign.com/wine_agents/36024) [fattoriadicorsignano](https://www.instagram.com/fattoriadicorsignano/) (<https://www.instagram.com/fattoriadicorsignano/>)

Fattoria Terreno Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98375-Fattoria-Terreno-Chianti-Classico-2014) (<https://www.winealign.com/wines/98375-Fattoria-Terreno-Chianti-Classico-2014>))

The typically stony and gravelly galestro south by southwest terraced vineyard at 350m sits in the heart of the Greve Valley. Its sangiovese (with 10 per cent merlot) resides on the extracted, modern and expressive shore, of black cherry and cabernet sauvignon-esque Cassis meets Ribena. A deep inhalant with mint, clove and menthol repetition. Some pleasantries and expressiveness exist gainfully on the palate. Quite bright and full of flavour, savour and grip. Really ripe and get me

sangiovese. Drink 2018-2021. Tasted February 2017 [#terreno](https://twitter.com/hashtag/terreno?src=hash) (<https://twitter.com/hashtag/terreno?src=hash>) [@terrenovino](https://www.facebook.com/terrenovino/?ref=page_internal#) (https://www.facebook.com/terrenovino/?ref=page_internal#) [#fattoriaterreno](https://www.instagram.com/explore/tags/fattoriaterreno/) (<https://www.instagram.com/explore/tags/fattoriaterreno/>)

Fontodi Chianti Classico 2014, DOCG Tuscany, Italy (933317, \$36.95, [WineAlign](https://www.winealign.com/wines/98258-Fontodi-Chianti-Classico-2014) (<https://www.winealign.com/wines/98258-Fontodi-Chianti-Classico-2014>))

No surprise here from stalwart Fontodi, to take a difficult vintage, push vanity aside and select the best fruit for a pure expression of sangiovese, natural and organically made, with precision and clarity. The red Panzano fruit spikes with cran-pom-rasp-currant bursting freshness. It's just the right amount of tart and sapid, carefully rippling in acidity. So well made. Drink 2018-2022. Tasted February 2017 [#fontodi](https://twitter.com/hashtag/fontodi?src=hash) (<https://twitter.com/hashtag/fontodi?src=hash>) [@rogcowines](https://twitter.com/rogcowines) (<https://twitter.com/rogcowines>) [Az. Agr. Fontodi](https://www.facebook.com/Az-Agr-Fontodi-210600629036280/) (<https://www.facebook.com/Az-Agr-Fontodi-210600629036280/>) [#fontodi](https://www.instagram.com/explore/tags/fontodi/) (<https://www.instagram.com/explore/tags/fontodi/>)



(<https://vintagedirect.files.wordpress.com/2017/05/filetta-di-lamole.jpg>)

Fontodi Chianti Classico Filetta Di Lamole 2014, DOCG Tuscany, Italy ([Agent](http://rogcowines.com/product/fontodi-filetta-di-lamole-2014/) (<http://rogcowines.com/product/fontodi-filetta-di-lamole-2014/>), \$35.95, [WineAlign](https://www.winealign.com/wines/98259-Fontodi-Chianti-Classico-Filetta-Di-Lamole-2014) (<https://www.winealign.com/wines/98259-Fontodi-Chianti-Classico-Filetta-Di-Lamole-2014>))

From the “forgotten corner of Chianti Classico,” Lamole of Greve in Chianti is perched in a natural amphitheatre between Volpaia to the south and Panzano to the west. Some of the vineyard’s older vines are still pruned in the *alberello* (bush) style. This is Giovanni Manetti’s inaugural vintage of

the Filetta in cohorts with his cousin. So, decidedly a diffident partner and opposing force to the Fontodi Annata because the earthy-subterranean dwelling aromatics brood beneath the red, verging to riper and darker fruit. There is a liquor, aperitif amaro-ness to the Lamole. The clay must be darker and more compressed. The balance is struck though on deeper, more brooding and warmer alcohol-felt lines and in 2014, as if it were a Riserva. It's an oak "vessel" aged 100 per cent sangiovese, as opposed to other the estate's usual use of barriques. It is perhaps counterintuitive but this acts more evolved than the "*normale*." Neither better or worse but enjoyment time is now. Drink 2017-2019. Tasted February 2017 [#fontodi](https://twitter.com/hashtag/fontodi?src=hash) (<https://twitter.com/hashtag/fontodi?src=hash>) [@rogcowines](https://twitter.com/rogcowines) (<https://twitter.com/rogcowines>) [Az. Agr. Fontodi](https://www.facebook.com/Az-Agr-Fontodi-210600629036280/) (<https://www.facebook.com/Az-Agr-Fontodi-210600629036280/>) [#fontodi](https://www.instagram.com/explore/tags/fontodi/) (<https://www.instagram.com/explore/tags/fontodi/>)

Il Molino Di Grace Chianti Classico 2014, Docg Tuscany, Italy (85209, \$19.95, [WineAlign](http://www.winealign.com/wines/96807-Il-Molino-Di-Grace-Chianti-Classico-2014) (<http://www.winealign.com/wines/96807-Il-Molino-Di-Grace-Chianti-Classico-2014>))

Incidentally the first vintage on which the label reads organic, 2014 captures the freshness and the true Chianti Classico, its nature and its truth. No mask, nothing to hide behind, nowhere to run. "In some ways 2014 is more typical a vintage," suggests Iacopo Morganti, because like other passed over and quickly assessed ones of the recent past (such as 1996, 1998 and 2008) the intrepid purity of sangiovese is decisive and built to last. This is deeply hued Chianti Classico, refreshing, spirited and crafted with a very specific type of actionable drinkability. With pasta, with filetto, with friends. Will not change course for four years and drink comfortably for four more. Sangiovese accented with canaiolo, colorino and malvasia nero. Drink 2017-2025. Tasted February 2017 [@Ilmolinodigrace](https://twitter.com/Ilmolinodigrace) (<https://twitter.com/Ilmolinodigrace>) [Il Molino Di Grace](https://www.facebook.com/ilmolino.grace) (<https://www.facebook.com/ilmolino.grace>) [Frontier Wine Merchants](https://www.winealign.com/wine_agents/1955) (https://www.winealign.com/wine_agents/1955) [ilmolinodigrace](https://www.instagram.com/ilmolinodigrace/) (<https://www.instagram.com/ilmolinodigrace/>)

La Querce Seconda Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98370-La-Querce-Seconda-Chianti-Classico-2014) (<https://www.winealign.com/wines/98370-La-Querce-Seconda-Chianti-Classico-2014>))

From the most northern Chianti Classico vineyard located in the area of San Casciano Val di Pesa, La Querce Seconda by Niccolá Bernabei is high-spirited, of tart to volatile brightest of bright red fruit with toasted fennel to nose. Quite a tart palate as well with furthered spirit and quite sweet tannin. This is old school but alive and vital. Will live this kind of life for a spell. Drink 2018-2022. Tasted February 2017 [#laquerceseconda](https://twitter.com/hashtag/laquerceseconda?src=hash) (<https://twitter.com/hashtag/laquerceseconda?src=hash>) [@LaQuerceSeconda](https://www.facebook.com/LaQuerceSeconda/) (<https://www.facebook.com/LaQuerceSeconda/>) [laquerceseconda](https://www.instagram.com/laquerceseconda/) (<https://www.instagram.com/laquerceseconda/>)



(<https://vintagedirect.files.wordpress.com/2017/05/le-fonti.jpg>)

Le Fonti di Panzano Chianti Classico 2014, DOCG Tuscany, Italy (282848, \$26.95, [WineAlign](https://www.winealign.com/wines/98260-Le-Fonti-Di-Panzano-Chianti-Classico-2014) (<https://www.winealign.com/wines/98260-Le-Fonti-Di-Panzano-Chianti-Classico-2014>))

From organic sangiovese from Vicky Schmitt-Vitali in Panzano this Annata carries a most unique sweet, candied nose, part cotton and part hard shell on red delicious apple. Also turkish delight, unusually so, especially for 2014 Chianti Classico. Very ripe fruit with what noses as perhaps a few botrytis berries in the mix. That said it drinks really well with solid acid levels and firm but immediately gratifying engaged tannins. Le Fonti's is the deepest well of ripe sangiovese offering exceptional consumer appeal for the here and now. Drink 2017-2018. Tasted February 2017
[@LeFontiPanzano](https://twitter.com/LeFontiPanzano) (<https://twitter.com/LeFontiPanzano>) [Fattoria Le Fonti – Panzano](https://www.facebook.com/LeFontiPanzano/?ref=page_internal) (https://www.facebook.com/LeFontiPanzano/?ref=page_internal) [@TheVine_RobGroh](https://twitter.com/TheVine_RobGroh) (https://twitter.com/TheVine_RobGroh) [@thevineto](https://www.facebook.com/thevineto#) (<https://www.facebook.com/thevineto#>) [poderelefonti](https://www.instagram.com/poderelefonti/) (<https://www.instagram.com/poderelefonti/>)

L'Erta Di Radda Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98371-L-erta-Di-Radda-Chianti-Classico-2014) (<https://www.winealign.com/wines/98371-L-erta-Di-Radda-Chianti-Classico-2014>))

No shrinker this L'Erta Di Radda, the deep clay and what smells perhaps like galestro and certainly an affinity with the Colle Bereto style, if here more of a pressed brooder. Convincing and precise of Radda soils rich in both galestro and alberese, a depth of everything is counted quickly and then countered with grip in tannic structure. This is serious sangiovese, a deep inhalant, welling with aromatic texture and the avidity of layered ripe fruit. I find it exceptional for the vintage.

Everything about this is place, terroir, territory, tradition and ambition. Wow. This may be one of the best '14's period. Great structure-acidity to tannin continuum. A vacuum of moving parts all in unison and seamless despite the rage inside its machine. Plums and pepper on the finish with great grains of chalky-pebbles, fine, pearly, pomegranate/sour cherry, tapioca like. Drink 2019-2029.

Tasted February 2017 @lerta.diradda (https://www.facebook.com/lerta.diradda/?ref=page_internal#) #ertadiradda (<https://twitter.com/hashtag/ertadiradda?src=hash>)

Machiavelli Solatio Del Tani Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98372-Machiavelli-Solatio-Del-Tani-Chianti-Classico-2014) (<https://www.winealign.com/wines/98372-Machiavelli-Solatio-Del-Tani-Chianti-Classico-2014>))

From Grupo Italiano Vini and located in San Casciano Val di Pesa. With a distant connection to exiled Florentine Niccolo Machiavelli on the of the ancient Fontalle estate the Solatio Del Tani is a bit dark and brooding, "solace for now" in sangiovese pressed for impression. Then the geosmin factor steps up as it goes sweaty and confined, musty and reductive. The reduction is more than the idea of the bacterial but at the end of the solstice there is some not so clean fruit in here. Drink 2017-2018. Tasted February 2017 #villamacchiavelli (<https://twitter.com/hashtag/villamacchiavelli?src=hash>) @VillaMachiavelli (<https://www.facebook.com/VillaMachiavelli/#>) #villamacchiavelli (<https://www.instagram.com/explore/tags/villamacchiavelli/>)

Montefioralle Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98373-Montefioralle-Chianti-Classico-2014) (<https://www.winealign.com/wines/98373-Montefioralle-Chianti-Classico-2014>))

An ambitious '14 Greve in Chianti Classico of a welling pool filled with cherries steeping in strong herbal, mint and potpourri, aromaticized and certainly romanticized as a sangiovese dream. This has Riserva aspirations and modern Brunello styling. Very commercial, quite delicious and ready to please. Sweetness on the palate confirms it all. Drink 2017-2018. Tasted February 2017 #montefioralle (<https://twitter.com/hashtag/montefioralle?src=hash>) Montefioralle Winery (https://www.facebook.com/montefioralle/?ref=page_internal) Castello Di Montefioralle (<https://www.instagram.com/explore/locations/9905537/castello-di-montefioralle/>) montefioralle (<https://www.instagram.com/montefioralle/>)

Il Palagio di Panzano Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98376-Il-Palagio-Di-Panzano-Chianti-Classico-2014) (<https://www.winealign.com/wines/98376-Il-Palagio-Di-Panzano-Chianti-Classico-2014>))

Not to be confused with the Sting-Toscana IGT-Message in a Bottle thing, this is from the truly Chianti Classico-sangiovese- Conca d'Oro-Monia Piccini and Franco Guarducci Il Palagio di Panzano. Quite pretty and pitch vintage perfect for 2014, accomplished with step-back care and respect. Reeks well and fine of the land, dusty, soil savoury and sweet herbal garnish fancy. Quite simply what the vintage wanted, requested and in this balanced CC, to with has been complied. There is a proper sense of tension and fine-grained tannin to bring it all together. Drink 2018-2021.

Tasted February 2017 @palagiodipanzano (https://www.facebook.com/palagiodipanzano/?ref=page_internal#) palagiopanzano (<https://www.instagram.com/palagiopanzano/>)

Piegaia Chianti Classico 2014, Docg Tuscany, Italy ([Agent](https://www.winealign.com/wine_agents/45727-Nicholas+Pearce+Wines+Inc) (https://www.winealign.com/wine_agents/45727-Nicholas+Pearce+Wines+Inc), \$19.95, [WineAlign](https://www.winealign.com/wines/98841-Piegaia-Chianti-Classico-2014) (<https://www.winealign.com/wines/98841-Piegaia-Chianti-Classico-2014>))

If the 2014 Chianti Classico vintage was a summons to contest then it was winemaker Sebastiano Capponi that met it head on. Challenging weather and low yields tested mettle and solicited acumen so just as the Villa Calcinaia won the battle, so does the Piegaia. My rudimentary understanding would take this to mean "pious earth," and it is the clay, silt and mineral Greve in Chianti soil that helps to define this wine. Here is inter-personal sangiovese, umami-aromatic, salato e piccante. There may be less refinement (and maturity) than the older sibling but it does not lack for varietal purity or classic character. Piegaia also confirms if perhaps expands on the tart

flavours that define sangiovese, with natural acidity and non-combative tannins. I can't think of a wine list that wouldn't benefit from this juicy, organic and time-honoured Chianti Classico. Drink 2017-2020. Tasted May 2017 @villacalcinaia (<https://twitter.com/villacalcinaia>) @Nicholaspearce (<https://twitter.com/Nicholaspearce>) villacalcinaia (<https://www.instagram.com/villacalcinaia/>) nicholaspearcewines (<https://www.instagram.com/nicholaspearcewines/>) @calcinaia (<https://www.facebook.com/calcinaia/#>) Nicholas Pearce (<https://www.facebook.com/nicholas.pearce.wine>)



(<https://vintagedirect.files.wordpress.com/2017/03/cc-2014.jpg>)

Podere La Cappella Chianti Classico 2014, Tuscany, Italy (Agent (http://www.winealign.com/wine_agents/46314-Ekialdeko+Imports+Corp), \$28.95, WineAlign (<http://www.winealign.com/wines/97450-Podere-La-Cappella-Chianti-Classico-2014>))

As with the coming unrestricted vintage, the 2014 get together is 90 per cent sangiovese and (10) merlot but such a different animal. The acidity needed to be stronger for deferential (but classic) fruit squeezed from minuscule yields after so much rain. It all called for the requiem of very strict selection and there is this rusticity in '14 along with so much more herbology and perfume. Roses and fennel, less fruit, more perfume. There is structure in 2014 and it is a wine that will develop secondary character because of the umami that is necessary without as much fruit due to sun deprivation. Frutti di bosco sharing equal aromatic time with frutti di conifere. Walks a more traditional, taut, direct and unconsolidated sedimentary line for Chianti Classico, with time travel ability to a future blooming with Angiosperms. It's simple really. The sangiovese usually reserved for Corbezzolo went to Riserva and for Riserva relegated to Chianti Classico. Structure is not

compromised. Drink 2018-2026. Tasted February 2017 [#poderelacappella](https://twitter.com/hashtag/poderelacappella) (<https://twitter.com/hashtag/poderelacappella?src=hash>) [@Ekialdeko](https://twitter.com/Ekialdeko) (<https://twitter.com/Ekialdeko>) [#poderelacappella](https://www.instagram.com/explore/tags/poderelacappella/) (<https://www.instagram.com/explore/tags/poderelacappella/>) [Natascia Rossini](https://www.facebook.com/natascia.rossini) (<https://www.facebook.com/natascia.rossini>)

Podere Poggio Scalette Chianti Classico 2014, DOCG Tuscany Italy ([Agent](http://www.profilewinegroup.com) (<http://www.profilewinegroup.com>), [WineAlign](https://www.winealign.com/wines/98374-Podere-Poggio-Scalette-Chianti-Classico-2014) (<https://www.winealign.com/wines/98374-Podere-Poggio-Scalette-Chianti-Classico-2014>))

In the Greve in Chianti Scalette way this takes traditional methodology and strides confidently into the CC future. Shows what a year can effect on this fruit, with deeper richness than '15 despite the vintages purporting the opposite. The palate tells the real story here with great acids and fine tannin enveloping, protecting and sealing in the purity of the fruit. This has depth and structure. It's quite the mouthful, brings history into the present and services Chianti Classico with classicism and possibility. Drink 2018-2025. Tasted February 2017 [@ProfileWineGrp](https://twitter.com/ProfileWineGrp) (<https://twitter.com/ProfileWineGrp>) [#PoggioScalette](https://twitter.com/hashtag/PoggioScalette?src=hash) (<https://twitter.com/hashtag/PoggioScalette?src=hash>) [Podere Poggio Scalette](https://www.facebook.com/pages/Podere-Poggio-Scalette/699105656902882) (<https://www.facebook.com/pages/Podere-Poggio-Scalette/699105656902882>) [#poderepoggioscalette](https://www.instagram.com/explore/tags/poderepoggioscalette/) (<https://www.instagram.com/explore/tags/poderepoggioscalette/>)

Querciabella Chianti Classico 2014, Docg Tuscany, Italy ([728816](http://www.vintages.com/lcbo-ear/vintages/product/searchResults.do?ITEM_NAME=728816&ITEM_NUMBER=728816&language=EN&style=Vintages) (http://www.vintages.com/lcbo-ear/vintages/product/searchResults.do?ITEM_NAME=728816&ITEM_NUMBER=728816&language=EN&style=Vintages), \$37.95, [WineAlign](https://www.winealign.com/wines/98274-Querciabella-Chianti-Classico-2014) (<https://www.winealign.com/wines/98274-Querciabella-Chianti-Classico-2014>))

I am at first quite surprised by the aromatic candy and volatility on this Greve in Chianti Querciabella when considered after the extraordinarily balanced 2013 recently tasted. But this '14 is still silly young and the sweet opening is just a portal in which to crawl through. Once inside there is this specific liquor, a pool filled with more wealth of sangiovese fruit than the basin can currently hold. So it's spilling over the edges in its youth and it's simply too much for the glass to hold. I think the house took this a bit too far in reaction to '14's weather and a bit of balance has been compromised. I'm not sure this will ever find the elegance that '13 showed but it does match the ripeness and the necessary triumvirate opposition forces of grip, acid and tannin. Huge wine. Maybe it just needs five years to settle into its skin because of course the fruit is red bright, not dark, hematic and brooding. Drink 2019-2026. Tasted February 2017 [@Querciabella](https://twitter.com/Querciabella) (<https://twitter.com/Querciabella>) [@rogcowines](https://twitter.com/rogcowines) (<https://twitter.com/rogcowines>) [@querciabella](https://www.facebook.com/querciabella/?ref=page_internal#) (https://www.facebook.com/querciabella/?ref=page_internal#) [querciabella](https://www.instagram.com/querciabella/) (<https://www.instagram.com/querciabella/>) [querciabella](https://www.instagram.com/querciabella/) (<https://www.instagram.com/querciabella/>)

Renzo Marinai Chianti Classico 2014, Docg Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98848-Renzo-Marinai-Chianti-Classico-2014) (<https://www.winealign.com/wines/98848-Renzo-Marinai-Chianti-Classico-2014>))

Renzo Marinai's Chianti Classico comes from down in the *colata* of the Conca d'Oro, across the valley from Carobbio. I tasted the 90 per cent sangiovese plus 10 per cent cabernet sauvignon with Managing Director Janmario Hero Reina who tells me that the vintage dictated production of only Annata, so no Riserva and No Gran Selezione, In this fact of matter way Marinai separates itself from other estates but the decisions are also driven by location. After all, Panzano is the organic centre of the Chianti Classico universe. Few CC's carry this kind of weight, structure and depth of liqueur steeping fruit. There is a touch of pretty volatility so the traditional weight presses upon this sangiovese but it's a smooth running operator. Needs a year to settle and integrate. Drink 2018-

2024. Drink February 2017 [#renzomarinai](https://twitter.com/hashtag/renzomarinai?src=hash) (<https://twitter.com/hashtag/renzomarinai?src=hash>) [#renzomarinai](https://www.instagram.com/explore/tags/renzomarinai/) (<https://www.instagram.com/explore/tags/renzomarinai/>) [Renzo Marinai Panzano](https://www.facebook.com/pages/Renzo-Marinai-Panzano/412167315468751) (<https://www.facebook.com/pages/Renzo-Marinai-Panzano/412167315468751>)

Rocca delle Macie Chianti Classico 2014, Docg Tuscany, Italy (741769, \$18.95, [WineAlign](https://www.winealign.com/wines/90565-Rocca-Delle-Macie-Chianti-Classico-2014) (<https://www.winealign.com/wines/90565-Rocca-Delle-Macie-Chianti-Classico-2014>))

A year in bottle has been kind to what Sergio Zingarelli refers to as “our most important wine,” a VINTAGES essential that despite the low yields, still kept up the quantity in 2014. This was made possible by fruit gathered from near and far by growers engaged in the Rocca delle Macie quality ideal. Quite firm and still some tannins run through like fine grains of sand. Tart in just the right balance and a touch of refining sweetness on the finish. Drink 2017-2020. Tasted February 2017 [@roccadellemacie](https://twitter.com/roccadellemacie) (<https://twitter.com/roccadellemacie>) [@roccadellemacie](https://www.facebook.com/roccadellemacie/#) (<https://www.facebook.com/roccadellemacie/#>) [@ProfileWineGrp](https://twitter.com/ProfileWineGrp) (<https://twitter.com/ProfileWineGrp>) [Profile Wine Group](https://www.facebook.com/Profile-Wine-Group-148536915181646/?ref=page_internal) (https://www.facebook.com/Profile-Wine-Group-148536915181646/?ref=page_internal) [roccadellemacie](https://www.instagram.com/roccadellemacie/) (<https://www.instagram.com/roccadellemacie/>)

Rocca di Montegrossi Chianti Classico 2014, DOCG Tuscany Italy ([Agent](http://www.bndwines.com) (<http://www.bndwines.com>), [WineAlign](https://www.winealign.com/wines/98835-Rocca-Di-Montegrossi-Chianti-Classico-2014) (<https://www.winealign.com/wines/98835-Rocca-Di-Montegrossi-Chianti-Classico-2014>))

Even at three years the Rocca di Montegrossi Annata '14 is too young so with a wink and a nod it is understood why the powers that be should hold back their wines longer for best commercial benefit. The classic Rocca amalgamation of sangiovese with equal (five per cent) addendum by colorino and canaiolo is both traditional and necessary. In Gaiole there is this unwritten mythical and antediluvian law that dictates such practice. Though too much stock should not be placed on which varietals, international or otherwise should support sangiovese, this is Monti in Chianti. Enough said. Big (500L) barrels administer the low-yielding, meticulously selected, certified organic grapes with the most subtle and slightest dusty ride through a decidedly old-school Chianti Classico maturation. Copacetic feelings are provided by dehydrated and consequently ripe rehydrated fruit that turns dark and rich. The firm grip at the back end tells us that two more years of development is needed. Drink 2019-2026. Tasted February 2017 [#roccadimontegrossi](https://twitter.com/hashtag/roccadimontegrossi?src=hash) (<https://twitter.com/hashtag/roccadimontegrossi?src=hash>) [@RoccardiMontegrossi](https://www.facebook.com/RoccardiMontegrossi/#) (<https://www.facebook.com/RoccardiMontegrossi/#>) [Devon Masciangelo](https://www.facebook.com/devon.masciangelo) (<https://www.facebook.com/devon.masciangelo>) [#roccadimontegrossi](https://www.instagram.com/explore/tags/roccadimontegrossi/) (<https://www.instagram.com/explore/tags/roccadimontegrossi/>)

Savignola Paolina Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98377-Savignola-Paolina-Chianti-Classico-2014) (<https://www.winealign.com/wines/98377-Savignola-Paolina-Chianti-Classico-2014>))

This sings of so many Chianti Classico sweet aromatics, ripe red strawberry and raspberry, more palate sweetness and so very easy on the tongue. One of the easier, simpler and quietly pleasurable '14s, not just from Greve in Chianti but the whole of the territory. Tartness and sour-edged acidity are complimentary if far from elevating. Drink 2017-2019. Tasted February 2017 [#savignolapaolina](https://twitter.com/hashtag/savignolapaolina?src=hash) (<https://twitter.com/hashtag/savignolapaolina?src=hash>) [Savignola Paolina](https://www.facebook.com/savignolapaolina/?ref=page_internal) (https://www.facebook.com/savignolapaolina/?ref=page_internal) [savignolapaolina](https://www.instagram.com/savignolapaolina/) (<https://www.instagram.com/savignolapaolina/>)

Vallone de Cecione Chianti Classico 2014, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98832-Vallone-Di-Cecione-Chianti-Classico-2014) (<https://www.winealign.com/wines/98832-Vallone-Di-Cecione-Chianti-Classico-2014>))

In Panzano, this organic and biodynamic Chianti Classico is the old, wise and profoundly aromatic sangiovese. It's also built with tidy structure, due in part no doubt to the canaiolo inclusion from a producer that treats the ancient variety with great respect. Their varietal canaiolo is a bright, elegant and architectural wine. Even 10 per cent canaiolo inclusion here lends credible accent and catalyst support. This CC strands ripeness on account of proportion with beneficial elevated acidity melting into richness. It offers the whole package in 2014. Drink 2018-2024. Tasted February 2017
[#ValloneDiCecione](https://twitter.com/hashtag/ValloneDiCecione?src=hash) (<https://twitter.com/hashtag/ValloneDiCecione?src=hash>) [#vallonedicecione](https://www.instagram.com/explore/tags/vallonedicecione/) (<https://www.instagram.com/explore/tags/vallonedicecione/>) [@vallonedicecione](https://www.facebook.com/vallonedicecione/?hc_ref=SEARCH#) (https://www.facebook.com/vallonedicecione/?hc_ref=SEARCH#)



(<https://vintagedirect.files.wordpress.com/2017/05/calcinaia-line-up.jpg>)

Villa Calcinaia Chianti Classico 2014, Docg Tuscany, Italy ([Agent](https://www.winealign.com/wine_agents/45727-Nicholas+Pearce+Wines+Inc) (https://www.winealign.com/wine_agents/45727-Nicholas+Pearce+Wines+Inc), \$25.95, [WineAlign](https://www.winealign.com/wines/98808-Villa-Calcinaia-Chianti-Classico-2014) (<https://www.winealign.com/wines/98808-Villa-Calcinaia-Chianti-Classico-2014>))

From a challenging and low-yielding vintage that took away more than it gave. The varied renditions of Chianti Classico are all over the map so it's a revelation to come across Sebastiano Capponi's calm and beautiful '14 life. His is a sangiovese that was allowed to just be itself, aromatic to savoury, immune from the pressures placed upon by vintage and expectation. Calcinaia's is a Greve in Chianti of roses, violets, more amenability than most '14s and without any real bother from the barrel. Quite pure with very mature sangiovese flavours, circulating and by extension from natural acidity. The length is exceptional for annata. Drink 2018-2022. Tasted February 2017
[@villacalcinaia](https://twitter.com/villacalcinaia) (<https://twitter.com/villacalcinaia>) [@Nicholaspearce](https://twitter.com/Nicholaspearce) (<https://twitter.com/Nicholaspearce>) [villacalcinaia](https://www.instagram.com/villacalcinaia/) (<https://www.instagram.com/villacalcinaia/>) [nicholaspearcewines](https://www.instagram.com/nicholaspearcewines/) (<https://www.instagram.com/nicholaspearcewines/>) [@calcinaia](https://www.facebook.com/calcinaia/#) (<https://www.facebook.com/calcinaia/#>) [Nicholas Pearce](https://www.facebook.com/nicholas.pearce.wine) (<https://www.facebook.com/nicholas.pearce.wine>)



(<https://vintagedirect.files.wordpress.com/2017/02/my-valentines-chianticlassico-of-ilmolinodigrace-and-of-course-iacopo.jpg>)

Chianti Classico DOCG 2013

Bibbiano Chianti Classico 2013, DOCG Tuscany, Italy (168286 ([http://www.vintages.com/lcbo-ear/vintages/product/searchResults.do?](http://www.vintages.com/lcbo-ear/vintages/product/searchResults.do?ITEM_NAME=168286&ITEM_NUMBER=168286&language=EN&style=Vintages)

[ITEM_NAME=168286&ITEM_NUMBER=168286&language=EN&style=Vintages](http://www.vintages.com/lcbo-ear/vintages/product/searchResults.do?ITEM_NAME=168286&ITEM_NUMBER=168286&language=EN&style=Vintages)), \$23.95, [WineAlign](http://www.winealign.com/wines/95778-Bibbiano-Chianti-Classico-2013) (<http://www.winealign.com/wines/95778-Bibbiano-Chianti-Classico-2013>))

A rich liqueur, weight and warmth define this sangiovese from Castellina in Chianti by Tomasso and Federico Marrocchesi Marzi. While the old school leather, cherries and steeping liquor are in line with many Brunello this is pure Chianti Classico and not Riserva. The clarity and purity of fruit make that determination even if the wine is warm to mulled in feeling. Will settle a bit and develop its mushroom, truffle and forest floor nuances sooner rather than later. For fans of bold CC and the way it can be thought as has to be. Drink 2018-2022. Tasted January 2017 [@bibbianowines](https://twitter.com/bibbianowines) (<https://twitter.com/bibbianowines>) [VineWhys Wine Experts](http://www.winealign.com/wine_agents/46031) (http://www.winealign.com/wine_agents/46031) [@tenutacarobbio](https://www.facebook.com/tenutacarobbio/) (<https://www.facebook.com/tenutacarobbio/>) [bibbianowines](https://www.instagram.com/bibbianowines/) (<https://www.instagram.com/bibbianowines/>)

Il Molino Di Grace Chianti Classico 2013, Docg Tuscany, Italy (85209, \$19.95, [WineAlign](http://www.winealign.com/wines/90959-Il-Molino-Di-Grace-Chianti-Classico-2013) (<http://www.winealign.com/wines/90959-Il-Molino-Di-Grace-Chianti-Classico-2013>))

Nine months later so provocative and round, still imbued of the deep pulplier purple Il Molino di Grace hue with ruby tinges. Floral but not bursting, warm, in control and easy. Manages fruit purity and then by extension, the grip from 100 per cent sangiovese. Now gelling into a liqueur typical of '13, smooth and rapidly developing into a multi-faceted sip. A drink earlier in full enjoyment vintage. Last tasted February 2017

The 2013 point blank sangiovese Chianti Classico is a softer, rounder version of its normale self, with less spice and dust and as a matter of course, from double the output. A dreamy downy growing season saw to 100,000 bottles and each are so eminently drinkable. There is a soil in there that seeps through because of the vintage, that combination of marl and limestone known locally as galestro and so while the concentration is wontedly in measure to 2012, it is ultimately just a matter of differing result. One wine's pale is another one's edge. This '13 will present for immediate pleasure while '12 spends one more year coming into view. Drink 2016-2019. Tasted May 2016

[@IlmolinoDigrace](https://twitter.com/Ilmolinodigrace) (<https://twitter.com/Ilmolinodigrace>) [Il Molino Di Grace](https://www.facebook.com/ilmolino.grace) (<https://www.facebook.com/ilmolino.grace>) [Frontier Wine Merchants](https://www.winealign.com/wine_agents/1955) (https://www.winealign.com/wine_agents/1955) [ilmolinodigrace](https://www.instagram.com/ilmolinodigrace/) (<https://www.instagram.com/ilmolinodigrace/>)



(<https://vintagedirect.files.wordpress.com/2017/05/la-presura.jpg>)

Fattoria La Presura Chianti Classico 2013, DOCG Tuscany, Italy ([WineAlign](https://www.winealign.com/wines/98378-Fattoria-La-Presura-Chianti-Classico-2013) (<https://www.winealign.com/wines/98378-Fattoria-La-Presura-Chianti-Classico-2013>))

La Presura's Greve in Chianti is indeed under pressure sangiovese with volatility and orange zest all over the nose. This is microbial big time, with nothing left to show on the palate, save perhaps some old raspberry and a bite into a brick wall. Drink 2017. Tasted February 2017

[@www.lapresura.it](https://www.lapresura.it) (https://www.facebook.com/www.lapresura.it/?ref=page_internal#) [#fattorialapresura](https://www.instagram.com/explore/tags/fattorialapresura/) (<https://www.instagram.com/explore/tags/fattorialapresura/>)