

# FAMIGLIACECCHI



GARDININOTES.COM – MAGGIO 2019



## Chianti Classico e Chianti Classico Gran Selezione



from 80% to 100% **SANGIOVESE**



up to 20%

**OTHER GRAPES**

Canaiolo, Colorino, Cabernet Sauvignon, Merlot

Since 1932, the Chianti Classico has been produced in a designated part of Tuscany. Today the surface of vineyards entered on the Docg Register for the production of Chianti Classico is almost 7200 hectares. However, the zone dates back to a notarized document from 1300 discussing wine production in this same area. In the past, the Chianti Classico territory was dedicated to olive groves as much as to grape vines. Even today, two-thirds of the land is covered by woods.

The Sangiovese grape, the variety from which the Chianti Classico is produced, is rather sensitive

to the characteristics of the land on which it is grown. In this area, diverse geological structures are present, such as clay, tuff, Chianti boulders, limestone, and marl, which combine with the altitudes and expositions of the vineyards and have a climate typical of the continent. These factors give rise to a complex number of aromatic and gustative variables in the wines that are produced here. One cannot speak only of a single Chianti Classico, even if the wine made here is classified as such.

In order to earn the name Chianti Classico and that of the classification DOCG, it is necessary

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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.



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## **Castellina in Chianti:**

- A "hilltop" Chianti Classico is produced here, since the vines are planted up to 600 meters above sea level.
- Earth rich in alberese, as well as clay and galestro, in the southern part of the area.

## **Radda in Chianti:**

- Perhaps one of the oldest areas of the Chianti Classico zone.
- Soils rich in alberese.
- Nervous wines, capable of long periods of aging.

## **Gaiole in Chianti:**

- Variegated wines with a good presence of galestro but also tuff, a geological structure that confers elegance to wines.
- One of the zones with the highest elevations in the entire Chianti Classico production area.
- Very expansive zone, rich in a great number of variables that influence the wines produced here. For this, the Gaiole territory it must be divided into 3 production sub-zones.

## **Castelnuovo Berardenga:**

- Territory geologically variegated bordered by Senese clay.
- Tuff is present in the soils.

## **CHIANTI CLASSICO 2015 VINTAGE**



Some call it the vintage of the century, even if we are only at the beginning of this millennium. Let us set one thing straight right away. The judgement of this vintage is both accurate and excellent.

Meteorologically speaking everything was perfect, with temperatures never, or almost never, below zero and regular rain that allowed for the accumulation of reserve water used to nurture the plants during a very hot summer. The impact of illnesses overall in the Chianti Classico region was very low. The phenological maturation of the grapes was constant and regular. In conclusion, we must admit that 2015 was a vintage that could only be "ruined" in the cellars.

# Chianti Classico

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

# 94



### Classico Doeg Villa Rosa Ribaldoni 2016

CECCHI CHIANTI

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



# 93



### Chianti Classico Doeg Gran Selezione "Villa Rosa" 2015

CECCHI

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

