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Chianti Classico Fall 2018: September
and November, 25 estates, 150 wines
reviewed in 18,000 words



Sangiovese is the future – Montefioralle, Greve in Chianti

The Chianti Classico Collection preview takes place this coming Monday at Stazione Leopolda in Firenze. There will be upwards of 200 producers on hand

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pouring their new Annata, Riserva and Gran Selezione in reserve. That means it must be time for me to publish all the wines I tasted in Chianti Classico in advance of this coming *Anteprima*.

In September and November of 2018 I paid visits to 25 Chianti Classico estates, tasted, assessed and reviewed 150 wines. I've published five articles on some of those visits, for the most part and in particular with respect to properties I had not previously visited. I also dropped two posts, one on the Chianti Classico website so succinctly translated into Italian by the Consorzio del Vino Chianti Classico's Silvia Fiorentini. This was no simple or easy exercise for Silvia as any of you who know the meandering style of my prose. The second was in English, as I had originally composed, set up on Godello.

Related – as seen in [Chianti Classico Magazine](#), translated into Italian – Il sogno Canadese del Chianti Classico abbraccia il più nobile dei Sangiovese Italiani

Related – [Chianti Classico's Canadian dream](#)



Castelnuovo Berardenga

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Here are the 150 wines tasted and assessed in Chianti Classico September and November 2018, listed in alphabetical order.

Cecchi, Castellina in Chianti



Cecchi Chianti Classico DOCG Storia Di Famiglia 2015, Tuscany, Italy (540922, \$17.95, [WineAlign](#))

Fresh cherry and also dusty, plus savoury and accented with acidity. Variegated fruit, ripe, riper and approaching the maximum ripe, managed by adjustments necessary to find the balance. A developed tang unique to this accumulation. Keep the pasta pairing simple. Last tasted September 2018 [famigliacecchi](#) [#FamigliaCecchi](#)

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It's an amazing story in a glass this Storia di Famiglia. It's a long family history with Chianti Classico roots as long as any and it shows. This '15 is quite classico for the vintage with exceptional fruit and it takes every if full advantage of the year's generosity. So much so the fruit is darkened to black, perhaps of raspberry but surely at optimum phenolics. There is a corresponding minor Brettanomyces meets acetico notation but also the richness of reduced balsamic, tar and candied roses. It's almost truffled and figgy, not quite, but it will go there in a year or two. Lots of interest and character for \$18. Drink 2018-2020. Tasted April 2018

Cecchi Chianti Classico Riserva DOCG Di Famiglia 2015, Tuscany, Italy
([Winery](#), [WineAlign](#))

Profile very consistent to the Annata if ostensibly fortified by the extra time in large barrel. The similarity of varied ripenesses makes for a layering, like red cherry trifle with alacrity and high acidity. Drink 2018-2021. Tasted September 2018



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Cecchi Chianti Classico Gran Selezione DOCG Valore Di Famiglia 2015, Tuscany, Italy ([Winery](#), [WineAlign](#))

The consistency continues for the Famiglia story, from Storia Annata through Riserva and into Valore Gran Selezione. The fruit for all three Castellina in Chianti 2015s shows many layers of ripe stylistics and it is this Gran Selezione that shows the most evolution, leaning into a world where balsamico, fig, raisin and lifted aromatics live. The classicism here is noted, the tradition occupied and the conservatism understood. Drink 2019-2023. Tasted September 2018

Cecchi Villa Cerna Chianti Classico DOCG Primocolle 2015, Tuscany, Italy (573501, \$19.95, [WineAlign](#))

The aromatics dole out sweet sangiovese candy and also a rose petal potpourri with fruit not only bled from a uniform ripeness but also a soil-gifted freshness that can't be denied. This is red fruit, marl lifted sangiovese, bright, lightning tart and extracted, though just rightly so. The palate brings an extra level of fresh, like biting into a peach or a red plum with ideal acidity. Lovely example of traditional Annata set in a modern world. Drink 2018-2021. Tasted September 2018

Cecchi Villa Cerna Chianti Classico Riserva DOCG Primocolle 2015, Tuscany, Italy ([Winery](#), [WineAlign](#))

Riserva from Villa Cerna is wildly lifted and edgy sangiovese climbing skyward with unresolved volatility. This high level of freshness and pulse is the conduit for red, red fruit not yet ready to be first to speak. This follows the trail blazed by the Annata but with the highest of acidities. It's not typical for Riserva (if there is such a thing) but it is an example of one that needs a few years to settle into its tight, tart and energetic skin. Long finish confirms the plan. Drink 2020-2025. Tasted September 2018

Cecchi Villa Rosa Chianti Classico Gran Selezione DOCG 2015, Tuscany, Italy ([Winery](#), [WineAlign](#))

These are not the richest and most extracted Chianti Classico and they are truly driven by acidity, a Castellina acidity to be sure, edgy, expected or not. The red fruit is direct and linear lightning, not overly complex and certainly true to consistent form. It's actually quite amazing to note this form of sangiovese structure as being very specific to commune, very close to the Valore Gran Selezione and recognizable for place as much as any in the entire territory. This will evolve slower than the Valore, in fact I can't see it changing all that much in the next five years. Drink 2019-2026. Tasted September 2018