

CHIANTI

CLASSICO

DOCG

"Wine is like the blood of the earth" ... it is a liquor of the highest order, made of humor and light, that brings great ingenuity into focus, the soul expands, the spirits are comforted, and joy multiplied."

Galileo Galilei

chianti docg

Classico is one of eight sub-zones of the
Chianti appellation, alongside:

Rùfina

Colli Aretini

Colli Fiorentini

Colline Pisane

Colli Senesi

Montalbano

Montespertoli

location

The Chianti Classico growing area covers 70 hectares/172 acres in the heart of Tuscany.

It comprises 8 communes and is bordered by the province of Florence in the north and Siena in the south.

villages

**Communes refer to the following
villages and surrounding areas:**

Greve in Chianti

Barberino Val d'Elsa Tavarnelle

Val di Pesa

San Casciano in Val di Pesa

Castellina in Chianti

Gaiole

Radda (in Chianti)

Castelnuovo Berardenga

***Poggibonsi (partially)**

3

history

Chianti Classico is one of the original sub-zones as set forth in 1932, establishing the boundaries for the Chianti appellation.

Wines have been produced in the area since pre-Roman times.

Chianti wines were notoriously hailed by artists throughout the ages including Michelangelo, Machiavelli, and Giuseppe Verdi.

Il Gallo Nero

The symbol of the black rooster is the mark of the Chianti Classico Consortium.

It's inspired by the legend of a battle to determine the border between Florence and Siena. At the first crow of the rooster, their soldiers took off at full gallop. The Florentines' black rooster crowed first, which gave them a head start to absorb area which is now Chianti Classico.



grapes

**Chianti Classico DOCG must contain a
minimum 80% Sangiovese**

+

**Local and international red (black)
grapes including Canaiolo, Colorino,
Ciliegiolo, Malvasia Nera, Cabernet
Sauvignon, Cabernet Franc, & Syrah.**

6

terroir

Grapes grow on a series of hills and valleys of varying altitudes. The higher the altitude, the greater the temperature fluctuations (sunny days, cool nights) which produce even and elegant aromas and ripeness.

Sandstone (albarese) and a flaky schist-like rocky clay blend (galestro) help regulate hydration and promote blooming floral and fruit aromas that emerge with time.

7

aging

Known for **piquant acidity** and **tannic structure**, Chianti Classico can age gracefully for years, some for decades, and **evolve** a spectrum of aromas.

Vintage Chianti Classico ages for a minimum of 1 year.

Riserva: a min. 2 years including 3 mo. in the bottle)

Gran Selezione (CRU-selected): Min. 30 months of aging, including 3 in the bottle.

8

tasting notes

**Ruby red, semi-transparent color,
garnet with age.**

**Fruity aromas of dark wild berries,
cranberries, Floral notes of violet and
iris. Spice notes ranging from sweet
to peppery.**

**Vibrant on the palate and velvety
with age. Deep, mouthwatering
finish.**

9

pairing

The bright, clean acidity and tannins are a match for succulent and juicy meat-based dishes like beef brisket or stewed mixed meat.

The elegant fruit and floral qualities balance gamey aspects of wild boar and venison, as well as mushrooms.