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PDF Generated: 2022-05-26 09:08 Original URL: <u>https://www.jancisrobinson.com/articles/chianti-classico-2022-part-1</u> <u>Walter Speller</u> 24 May 2022

Chianti Classico in 2022 - part 1

Good news! 2018/19/20 are looking like a trio of great vintages. See also part 2 on <u>this</u> <i>year's Riserva and Gran Selezione releases.

While <u>reviewing 2018 and 2019 Chianti Classico new releases</u> last year, I was struck by how similar they were. Both vintages were elegant and fresh rather than concentrated, and I hasten to add that I love the elegant, cool style of both years. Tasting late releases of both vintages again side by side last March at the annual vintage presentation in Florence it made me aware of two things: 2019 is superior, even if I still think 2018 is worthy of your attention; and a year in the life of a wine can be crucial in its development.

At a dinner after the presentation in Florence, Filippo Mazzei spoke for pretty much all producers when he said that Chianti Classico has been blessed with three great vintages, with 2020 looking promising too. A common explanation for the excellence of the youngest of these vintages is that, due to lockdown and severe travel restrictions, producers spent more time than ever in the vineyard. I simply hope this is not true because, should this be the case, what have producers been doing in previous years, I wonder?

Although I more or less agree with Mazzei that we have three very attractive Chianti Classico vintages on our hands, to get a better understanding and put the whole thing into perspective, I scrutinised the data.

First, I took a look at the total production of each vintage. In 2020 this was 267,000 hl, 306,000 hl in 2019 and 275,000hl in 2018. While the total production of 2019 is markedly higher than in both 2020 and 2018, this is not automatically a sign of lower quality. There

have been vintages in the past – 2004 and notably 2010 – which were both abundant and excellent.

Comparing weather and growing cycles

In Tuscany a dry winter with little rain preceded 2020, which was followed by a mild, early spring which at the end of March caused early <u>budbreak</u>. This was immediately followed by a cold spell, with temperatures dropping below freezing. This damaged the young buds in valley-floor vineyards. April saw plenty of rain while flowering began at the end of May with warm, dry and windy days, resulting in a regular <u>fruit set</u>. There were practically no incidences of <u>downy mildew</u> because until the end of June the weather remained dry and warm and with only a few showers at the end of that month.

<u>Veraison</u> for Sangiovese occurred early, at the end of July. August remained hot and dry, which reportedly is the reason for the very healthy grapes, but hydric stress became a real problem at the end of August. It was this, together with the spring frosts, that reduced the yield below what is considered the norm. In some parts of the region rains occurred during harvest, which forced producers to wait for the grapes to dry before they could be harvested. This much-needed water may have saved the vintage from being even smaller.

In contrast 2019 was preceded by a mild, dry winter while at the end of February temperatures rose quickly. As a consequence the growing cycle started almost three weeks earlier than usual. At the end of March there were two nights of spring frost which damaged lower-lying vineyards. June was wet and cool, which helped to slow the growing cycle but also increased the <u>powdery mildew</u> pressure in the vineyards just after flowering. Summer turned out dry without being too hot and with cool night-time temperatures of around 10 °C. Rain at the beginning of September brought welcome relief and also reduced potential alcohol levels while swelling the volume of the harvest.

2018 was even less of a walk in the park. A very cold, snowy winter helped to replenish the water tables that had been completely depleted by the torrid 2017. In May a good fruit set promising an abundant yield was followed by incessant rains well into June, triggering vine vigour and excess foliage at the cost of the vine's energy to ripen the embryonic grapes. A hot and dry July was followed by a rainy August that encouraged the vines to pull up water. Producers feared that this would swell and burst the embryonic berries. Days of cool northerly winds quickly dried the vines, however, and reduced the juice in the berries, averting that risk. September was dry while the rains returned at the time of harvest.

While none of these reports seem to point in the direction of a true winner, the clear picture that emerged during the vintage presentation was that 2019 is a very pretty vintage that almost came by stealth, taking its time to show its true colours. While overall 2018 has great freshness, it is not of the same calibre, and at times lacks a little of the stuffing of the 2019s. The 2020s following on the heels of 2019 are amazingly good considering the challenging growing cycle, even if they tend to be more evolved than the 2019s, of which the grandest wines need and deserve more age. In many cases the 2018s are completely ready, and my advice is to concentrate only on the very best estates, which have handled this vintage with real bravado.

With this vintage presentation still fresh in mind I can only say that it has become almost impossible to find bad wines in Chianti Classico. This is the more striking knowing that nowadays the majority of Chianti Classico consists of Sangiovese only or with tiny quantities of other varieties. Not so long ago, back in the 1980s and 1990s, Sangiovese was not considered a great variety at all and most producers included some Cabernet Sauvignon and, especially, Merlot in the blend in order to 'improve' the wines. Today it is clear that producers' (and the market's) opinion of Sangiovese has improved. Those who cannot achieve excellence with Sangiovese lack either the right terroir, or enough knowledge, or a combination of the two.

In a press statement the president of Chianti Classico, Giovanni Manetti who also runs the much-admired Fontodi estate, made another striking observation: 'Despite the trend of recent years, with surprising quirks in the weather, Sangiovese in Chianti Classico territory is proving to be more able to adapt to weather changes than other, more precocious varieties.' Perhaps that could explain the fact that I feel stylistically 2018, 2019 and 2020 seem so similar.

Scorned by purists, defeated by market trends and now challenged by climate change, French varieties, once considered essential in the production of Chianti Classico, are well on their way out.

The 119 tasting notes below are grouped by vintage (youngest first) and then commune.

2020 Chianti Classico

San Casciano

<u>Castelli dei Grevepesa, Castelgreve 2020 Chianti</u> <u>Classico</u>

San Casciano. 95% Sangiovese, 5% Merlot.

Just mid ruby. Quite rich nose of marasca cherry spiked with oak notes. Juicy cherry fruit with vibrant acidity and nutty-tasting, powdery tannins and sweet oak notes. Definitely interesting but in need of fine-tuning. (WS)

14% Drink 2022 -2025 15.5

Cigliano di Sopra 2020 Chianti Classico

San Casciano. 100% Sangiovese. Certified organic.

Deep crimson. An attractive, deep, concentrated cherry nose with minty and fruit-cake notes. Lots of juice and substance and plenty of soft gripping tannins. Long and lively. (WS)

14% Drink 2022 -2026 17

Collazzi, I Bastioni 2020 Chianti Classico

San Casciano. 80% Sangiovese, 18% Merlot, 2% Malvasia Nera.

Dark, impenetrable ruby. A brooding cherry nose with savoury hints and with just a suggestion of gingerbread. At first lots of juice and then closes up. Long, tannic impact on the finish. Rustic but credible. (WS)

Drink 2022 -2025 15.5

Luiano 2020 Chianti Classico

San Casciano. 90% Sangiovese, 10% Merlot. Certified organic.

Lustrous mid ruby. Nose that's a little herbal and subdued with a suggestion of gingerbread. Compact and deep cherry fruit lined with juicy acidity and lots of juice on the finish. (WS)

Drink 2022 -2026 16.5

Montesecondo 2020 Chianti Classico

San Casciano. 90% Sangiovese, 5% Canaiolo, 5% Colorino. Certified organic. Lustrous crimson. At first subdued then opens up to crushed raspberries with savoury hints. Vibrant fruit with lots of acidity but really filled out across the palate. Long and with lots of crunch. (WS)

13% Drink 2022 -

2028

Mori Concetta, Morino 2020 Chianti Classico

San Casciano. 80% Sangiovese, 10% Canaiolo, 5% Colorino, 5% Pugnitello. Certified organic. Cask sample.

Mid to deep ruby. Minty cherry fruit that is a little dusty from the oak. Sweet, minty cherry and raspberry palate with lots of acidity. Lively, vibrant and concentrated. The oak makes it a bit of a crowd-pleaser but the whole is undeniably attractive. (WS)

13% Drink 2022 -2026 16.5

Nunzi Conti, I Bastioni 2020 Chianti Classico

San Casciano. 100% Sangiovese.

Just mid crimson. Perfumed cherry nose with an undertow of dark spice. Elegant, almost light palate of sour-cherry fruit with coating tannins building up on the finish. (WS)

13.5% Drink 2022 -2026 16

Greve in Chianti

Carpineto 2020 Chianti Classico

Greve in Chianti. 90% Sangiovese, 10% Canaiolo.

Mid ruby. Stalky cherry nose. The palate reveals luscious and at the same time lithe fruit with plenty of tannins and acidity and with a hint of oak. (WS)

13% Drink 2022 -2025 16

Castello di Querceto 2020 Chianti Classico

Greve in Chianti. 92% Sangiovese, 5% Canaiolo, 3% Colorino.

Mid crimson. Cool raspberry notes with perfumed cherry hints and minerally, iron notes. Gorgeous lightness of touch on the palate with raspberry and cherry fruit of great purity and layered with sandy tannins. (WS)

13% Drink 2022 -2027 17 +

Scalette 2020 Chianti Classico

Greve in Chianti. 100% Sangiovese.

Deep ruby. At first a little stalky and reductive on the nose and this certainly needs decanting, but with aeration it becomes more and more perfumed. Voluptuous, ripe cherry fruit cut through by vibrant acidity. Energetic and concentrated at the same time. (WS)

13.5% Drink 2022

Terreno 2020 Chianti Classico

Greve in Chianti. 100% Sangiovese. Certified organic. Cask sample. Mid to deep ruby. Dense and peppery nose of red fruit with a hint of mint and gingerbread. A rich but not sweet palate cut through by acidity and with hints of gingerbread and firm but ripe tannins. Immediate and ready. (WS)

Drink 2022 -2026 16

Lamole

Castellinuzza 2020 Chianti Classico

Lamole. 95% Sangiovese, 5% Canaiolo. Certified organic.

Lustrous ruby. Sweet cherry and crushed raspberries. Plenty of luscious juicy fruit. Long and with a generous dose of fruit and bags of grainy tannins on the finish. (WS)

Drink 2022 -2026 16

Montefioralle

Brogioni Maurizio, H'Amorosa 2020 Chianti Classico

Montefioralle. 100% Sangiovese. Certified organic.

Mid ruby with orange tinges. A little stalky and grubby on the nose, as well as on the palate. Rich sour-cherry fruit palate, but loses steam on the finish, where the drying tannins have the upper hand. (WS)

13.5% Drink 2022 -2024 15

Panzano

Monte Bernardi, Retromarcia 2020 Chianti Classico

Panzano. 100% Sangiovese. Certified organic.

Lustrous mid crimson. Savoury and sweetly perfumed nose with dark, minerally hints. Lots of juicy cherry and raspberry fruit fantastically balanced by supple acidity and gripping tannins. Long and vibrant with lush fruit and a serious structure. (WS)

13.5% Drink 2022 -2028 17.5

San Donato in Poggio

Casa Emma 2020 Chianti Classico

San Donato in Poggio. 90% Sangiovese, 5% Canaiolo, 5% Malvasia Nera. Lustrous mid ruby. Perfumed, deep cherry nose and pure sour-cherry palate. Great length of vibrant sour cherry and gritty tannins. (WS)

14%	
Drink	
2022	
-	
2026	

Castello di Monsanto 2020 Chianti Classico

San Donato in Poggio. 90% Sangiovese, 5% Canaiolo, 5% Colorino. Cask sample. Lustrous mid crimson. Perfumed red fruit with minerally, earthy undertones. Light, juicy fruit with bags of crunchy tannins and lively acidity on the finish. (WS)

Drink 2022 -2026 16 +

Le Filigare 2020 Chianti Classico

San Donato in Poggio. 90% Sangiovese, 5% Colorino, 5% Canaiolo. Certified organic. Cask sample.

Concentrated mid crimson. Rhubarb and cherry with a stalky note. Pure cherry palate with a layer of fine grainy tannins and hints of oatmeal. Lots of succulent acidity. (WS)

Drink 2022

Guidi 1929 2020 Chianti Classico

San Donato in Poggio. 90% Sangiovese, 5% Malvasia Nera, 5% Merlot.

Just mid ruby with orange tinges. Cherry nose with hints of fruit cake. Sappy cherry fruit contrasted by dried-fruit notes and lots of acidity. Undeniably fresh but a little disjointed. (WS)

13.5% Drink 2022 -2024 15.5

Isole e Olena 2020 Chianti Classico

San Donato in Poggio. 82% Sangiovese, 18% 'other varieties'. Cask sample. Just mid crimson. Finely fragrant, sweet raspberry nose. Beautiful precision on the palate with crushed-raspberry fruit and polished, fine tannins. (WS)

13.5% Drink 2022 -2028 17.5

Quercia al Poggio 2020 Chianti Classico

San Donato in Poggio. 80% Sangiovese, 20% 'other varieties'. Certified organic. Mid ruby. Lifted red fruit on the nose. On the palate the fruit is rather tart and with rather firm tannins. (WS)

14% Drink 2022 -2024 15

Radda in Chianti

Arillo in Terrabianca, Sacello 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese.

Just mid ruby. A little reductive and backward on the nose, but lifts with aeration revealing ripe cherry. Sour-cherry fruit on the palate with a sappy and lively finish with crunchy tannins. Freshness and bite. (WS)

Drink 2022 -2026 16 ++

Brancaia 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese. Certified organic.

Just mid ruby. Deep, sweet cherry and raspberry nose. Long and juicy cherry and raspberry fruit palate. A striking, aromatic finish layered with chewy tannins. (WS)

Drink 2022

Campomaggio 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese.

Just mid crimson. Leafy and a tad reductive on the nose. Round, soft fruit that is pulled up by supple and plentiful acidity. (WS)

13.5% Drink 2022 -2026 16

Castello Monterinaldi 2020 Chianti Classico

Radda in Chianti. 90% Sangiovese, 10% Canaiolo. Certified organic.

Mid to deep ruby. Sweet dark cherry with a suggestion of orange peel. Succulent fruit interwoven with sandy, bitter-sweet tannins. A hint of fruit cake on a vibrant sweet-sour cherry finish. (WS)

13.5% Drink 2022 -2026 16.5

Castello di Albola, Zonin 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese. Cask sample.

Lustrous mid ruby. Deep cherry with a hint of nutmeg. With aeration increasingly complex and with savoury notes underneath. Fine succulent cherry fruit that has just enough staying power to convince, but certainly elegant. Lots of sandy tannins. (WS)

Drink 2022 -2026 16 +

Castello di Volpaia 2020 Chianti Classico

Radda in Chianti. 90% Sangiovese, 10% Merlot. Certified organic.

Mid crimson. Cranberry and cherry nose. Lively, lifted sour-cherry palate with cracking tannins. Long, succulent and fresh. (WS)

13.5% Drink 2022 -2026 17

L'Erta di Radda 2020 Chianti Classico

Radda in Chianti. 95% Sangiovese, 5% Canaiolo. Certified organic. Cask sample. Lustrous ruby. A nose that is a little suppressed and with a hint of dried fruit. Vibrant palate with gorgeous crunchy tannins, but not showing properly because this sample seems a little affected by oxidation. (WS)

Drink 2022 -2024 ??

Istine 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese. Certified organic.

Just mid crimson. Deep and a little brooding with a hint of olives. Vibrant fruit with fine chewy tannins. Very long, vivid and energetic finish. Electrifying. (WS)

13% Drink 2022 -2026 17.5

Monteraponi 2020 Chianti Classico

Radda in Chianti. 95% Sangiovese, 5% Canaiolo. Certified organic.

Concentrated ruby. A little reductive on the nose at first and with stalky notes. Highpitched cranberry and sour-cherry palate that only slowly unfurls. Serious, but fine tannins. Vibrant finish where everything like a puzzle falls into place. (WS)

13% Drink 2022 -2028 17.5

Poggerino 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese. Certified organic.

Lustrous mid ruby. Lifted and fresh red-fruit nose. Crushed red-berry fruit palate with a firm layer of finely chiselled tannins. Finely balanced and yet powerfully structured, this is ageworthy stuff. (WS)

13.5% Drink 2022 -2030 17.5

Pruneto 2020 Chianti Classico

Radda in Chianti. 100% Sangiovese. Cask sample.

Mid crimson. The nose is already marked by oxidative apple-peel notes suppressing the fruit. Nutty, oxidative and plain sour. Not scored. (WS)

Drink ?? ??

Gaiole in Chianti

Barone Ricasoli, Brolio 2020 Chianti Classico

Gaiole in Chianti. 80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon. Mid crimson. Leafy cherry and rhubarb nose with chalky notes. Cranberry, redcurrant and sour cherry on the palate and with some serious but not hard tannins on the finish. Long and vibrant, almost too much so. (WS)

14% Drink 2022 -2026 16.5

Castello di Ama, Ama 2020 Chianti Classico

Gaiole in Chianti. 96% Sangiovese, 4% Merlot.

Just mid crimson. An immediate black-cherry nose. Supple cherry on the palate that reluctantly opens itself. Sappy and zippy with lots of powdery tannins and certainly refreshing but could actually do with a little more fruit. (WS)

13.5% Drink 2022 -2026 16

Castello di Meleto 2020 Chianti Classico

Gaiole in Chianti. 95% Sangiovese, 5% Merlot.

Mid crimson. A deep cherry and raspberry nose and lively concentrated cherry on the palate. Long, juicy and with polished, finely grained tannins. Ends a little vibrant and with an animating tannic bite. (WS)

Drink 2022 -2026 17

Il Colombaio di Cencio, Monticello 2020 Chianti <u>Classico</u>

Gaiole in Chianti. 100% Sangiovese.

Mid crimson. The leafy herbal cherry nose with smoky hints seems a little unripe. The palate is more interesting with racy cherry fruit, but lacks a little in stuffing. Certainly refreshing. (WS)

14% Drink

Le Miccine 2020 Chianti Classico

Gaiole in Chianti. 90% Sangiovese, 5% Malvasia Nera, 5% Colorino. Certified organic. Cask sample.

Just mid crimson. A little sour and with hints of apple peel, but this is a cask sample. Lively palate but the fruit expression is muted by the beginning of oxidation. Not scored. (WS)

Drink ?? ??

Riecine 2020 Chianti Classico

Gaiole in Chianti. 100% Sangiovese. Certified organic.

Mid crimson. Lifted, sweet, perfumed red-fruit nose. A little embryonic with vivid acidity and richly tannic on the finish. Long and gripping. (WS)

13% Drink 2022 -2028 17

Rocca di Castagnoli 2020 Chianti Classico

Gaiole in Chianti. 90% Sangiovese, 5% Canaiolo, 5% Colorino. Certified organic. Lustrous crimson. Very closed and locked on the nose. Good concentration of fruit on the palate, something which regularly lacks a little in this vintage. Juicy acidity and tannic bite on the finish. Lots of stuffing. (WS)

14% Drink 2022 -2028

16.5

Rocca di Montegrossi 2020 Chianti Classico

Gaiole in Chianti. 91% Sangiovese, 7% Canaiolo, 2% Colorino. Certified organic. Lustrous ruby. A tiny bit reductive on the nose and a little leathery with brooding fruit underneath. Suave sour-cherry fruit with long grainy tannins. Very long, fragrant and succulent, but needs more time in the bottle. (WS)

14% Drink 2023 -2030 17 ++

San Giusto a Rentennano 2020 Chianti Classico

Gaiole in Chianti. 95% Sangiovese, 5% Canaiolo. Certified organic. Cask sample. Lustrous mid ruby. An elegant, fragrant raspberry nose, gorgeous supple and juicy cherry and raspberry fruit on the palate, and with gripping, nutty tannins. Very long and succulent and fragrant. (WS)

Drink 2022 -2028 17 ++

Castellina in Chianti

Banfi 2020 Chianti Classico

Castellina in Chianti. 90% Sangiovese, 10% 'others'.

Just mid ruby. Deep cherry nose topped with stalky dark notes. Rich but not sweet cherry fruit with a dollop of acidity and a layer of bitter, slightly astringent tannins. Good length but the bitter tannins distract a little. (WS)

Drink 2022 -2025 15.5

Bibbiano 2020 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic.

Lustrous mid ruby. Layered, deep nose of ripe marasca cherry. Ripe cherry fruit palate shot through by vibrant acidity and chewy tannins that play up a little on the finish, but overall this is rather pleasant. (WS)

Drink 2022 -2025 15.5

Buondonno 2020 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic. Cask sample.

Concentrated crimson. A rich nose of cherry but with a note of apple skin hovering over it. Supple cherry fruit on the palate and with a layer of long, sandy tannins. Intriguing, to say the least, but seems to age fast. (WS)

Drink 2022 -2024 16

Capraia 2020 Chianti Classico

Castellina in Chianti. 90% Sangiovese, 7% Canaiolo, 3% Colorino.

Lustrous crimson. Appealing fragrant leafy cherry and raspberry nose with a suggestion of oak and sappy raspberry fruit on the palate. Sleek, supple and elegant with finely ground bitter-sweet tannins on the finish. (WS)

Drink 2022 -2026 17

Castagnoli 2020 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic.

Lustrous deep ruby. Deep, brooding nose with savoury, minerally notes. Succulent cherry fruit. Real purity and concentration on the palate and with fine grainy tannins carrying the juicy fruit on the finish. (WS)

14.5% Drink 2022 -2028 17.5

Castellare di Castellina 2020 Chianti Classico

Castellina in Chianti. 95% Sangiovese, 5% Canaiolo.

Just mid crimson. Lifted raspberry and cranberry nose with iron notes suggesting swift progress. Sappy, light cherry fruit palate with just enough stuffing and with quite a bit of powdery tannin. Just a tiny bit skinny on the finish. (WS)

13.5%	
Drink	
2022	
-	
2025	

Castello La Leccia 2020 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic.

Concentrated crimson. Lifted sour-cherry nose that is a tiny bit sour. A cherry palate that is not entirely pure and with slightly bitter, astringent tannins. Unfocused. (WS)

14% Drink 2022 -2024 15

Lilliano 2020 Chianti Classico

Castellina in Chianti. 90% Sangiovese, 5% Merlot, 5% Colorino. Certified organic. Cask sample.

Mid ruby with orange tinges. Quite a rich nose but the fruit is a little suppressed. There is a leathery note but probably not brett. Rich, mouth-filling fruit with nervy acidity. Lots of

concentration but fairly simple overall. (WS)

Drink 2022 -2025 15.5

Querceto di Castellina, L'Aura 2020 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic. Cask sample. Lustrous ruby. Ripe cherry fruit with rich oak notes. Much less oak-driven on the palate, but the lively sappy red fruit is struggling a little with the astringent tannins. (WS)

Drink 2022 -2024 15.5

<u>Rocca delle Macìe, Famiglia Zingarelli 2020 Chianti</u> <u>Classico</u>

Castellina in Chianti. 95% Sangiovese, 5% Merlot.

Mid ruby. Ripe and a little dense on the nose and with a hint of malt bread. Ripe, concentrated cherry fruit palate with zippy acidity and a load of rather rustic tannins. (WS)

13.5% Drink 2022 -2025 16

Ruffino, Santedame 2020 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic.

Mid ruby with orange tinges. Rather sweet, full cherry-compote and strawberry nose. Sweet and a little rich on the palate with jagged tannins strangling the fruit on the finish. Clumsy. (WS)

Drink 2022 -2025 15

Vagliali

Bonacchi 2020 Chianti Classico

Vagliagli. 100% Sangiovese.

Just mid ruby with orange tinges. Deep brooding nose and supple cherry fruit palate. Focused fruit finish with rustic chewy tannins, and just medium length, but overall this wine is a notable improvement from the recent past. (WS)

Drink 2022 -2024 15.5

Complicità, Assolo 2020 Chianti Classico

Vagliagli. 100% Sangiovese.

Just mid ruby. A little stalky on the nose. Sweet and slightly artificial cherry fruit on the

palate with lots of acidity. Long and sweetly perfumed on the finish, which is almost tart and with astringent tannins. (WS)

14.5% Drink 2022 -2024 15

Dievole 2020 Chianti Classico

Vagliagli. 90% Sangiovese, 7% Canaiolo, 3% Colorino. Certified organic. Cask sample. Beautiful shiny mid crimson. Focused and concentrated cherry with a savoury hint of walnut skin. The notably high acidity is perfectly wrapped up in dark-cherry fruit, while the fine, firm tannins are polished but need to integrate more into the wine. Very promising reboot of the previously underperforming Dievole. (WS)

Drink 2023 -2030 17

Terra di Seta 2020 Chianti Classico

Vagliagli. 95% Sangiovese, 5% Cabernet Sauvignon. Cask sample.

Mid to deep crimson. Backward, leafy cherry nose with a suggestion of eucalyptus. Lots of ripe fruit on the palate with eucalyptus hints, but the big charge of drying tannins is quite demanding. (WS)

14.5% Drink 2022 -2025

Castelnuovo Berardenga

Arceno 2020 Chianti Classico

Castelnuovo Berardenga. 85% Sangiovese, 15% Merlot. Cask sample. Mid crimson. International cassis and cherry fruit nose with hints of garden herbs. Rich and with lots of juice and layers of fine, crunchy tannins that make their mark on the finish. (WS)

14.5% Drink 2022 -2026 16.5

Carpineta Fontalpino 2020 Chianti Classico

Castelnuovo Berardenga. 100% Sangiovese. Certified organic. Cask sample. Concentrated ruby. Dark, spicy fruit nose and properly concentrated sour-cherry fruit on the palate. Plenty of stuffing as well as tannins. Rustic and generous. (WS)

Drink 2022 -2026 16 +

Fèlsina Berardenga 2020 Chianti Classico

Castelnuovo Berardenga. 100% Sangiovese.

Mid ruby. Concentrated, sweetly perfumed nose with dark notes underneath. Supple and concentrated but not heavy on the palate with cherry and a hint of orange. Animating and long. (WS)

13.5% Drink 2022 -2026 17

San Felice 2020 Chianti Classico

Castelnuovo Berardenga. 80% Sangiovese, 10% Colorino, 10% Pugnitello. Red-fruit and cherry nose laced with sweet oak. The palate is much more interesting than the nose would have you believe with sweet-sour cherry fruit and tannic bite. Ends on crushed red-berry fruit with a lot of acidity. (WS)

13% Drink 2022 -2026 16

Tolaini, Vallenuova 2020 Chianti Classico

Castelnuovo Berardenga. 95% Sangiovese, 5% Cabernet Sauvignon.

Mid ruby with orange tinges. A little closed on the fruit just showing savoury (oak?) notes. Vivid sour-cherry fruit with sweet notes of oak on the palate. Lots of stuffing and with a flattering oak note on the finish. Lots of oak, but it works. (WS)

14% Drink

2	0	2	2

2028

16.5

2019 Chianti Classico

San Casciano

<u>Cigliano di Sopra, Belvedere Campòli 2019 Chianti</u> <u>Classico</u>

San Casciano. 100% Sangiovese.

Youthful mid ruby. Real energy and lift on the nose. Succulent cherry fruit with plenty of supple acidity. Long, juicy and concentrated. Great length with hugely appealing crunchy tannins. (WS)

13.5% Drink 2022 -2028 17 ++

<u>Conte Guicciardini, Belvedere Campòli 2019 Chianti</u> <u>Classico</u>

San Casciano. 100% Sangiovese.

Mid ruby with orange tinges. A lifted, fresh, red-fruit nose with a sweet perfumed note. Quite intense and sweet on the palate, and with sweet-tasting tannins. Plenty of richness without going overboard. (WS)

14.5%

Drink
2022
-
2028
16

Principe Corsini, Le Corti 2019 Chianti Classico

San Casciano. 95% Sangiovese, 5% Colorino. Certified organic.

Mid to deep ruby. A little savoury and stalky but lifts with aeration. Round and dense fruit on the palate that becomes more juicy and succulent and with a kick of tannins on the finish. (WS)

14% Drink 2022 -2028 16.5

Greve in Chianti

Castellinuzza e Piuca, Le Corti 2019 Chianti Classico

Greve in Chianti. 90% Sangiovese, 10% Canaiolo. Certified organic.

Just mid ruby. Savoury, meaty, rustic nose but with lots of appeal. Gorgeous sappy cherry fruit with gravelly tannins underneath. Great length and wonderfully balanced. (WS)

13% Drink 2022 -2028 17 ++

Montecalvi 2019 Chianti Classico

Greve in Chianti. 95% Sangiovese, 2.5% Canaiolo, 2.5% 'other varieties'. Barely mid ruby. Subtly perfumed sweet red-fruit nose with savoury saline notes and hardly perceptible oak. A fullness of elegant fruit on the palate that comes almost unexpectedly followed by cracking tannins. This marches to a different beat. Very long, but still a little embryonic. (WS)

13.5% Drink 2023 -2030 17 ++

Querciabella 2019 Chianti Classico

Greve in Chianti. 100% Sangiovese. Certified organic.

Just mid ruby. Perfumed but shy nose with hints of stones. Supple, suave and elegant and with a full aromatic spread on the palate. Great polish and shine. Fantastic crunchy tannins. A real beauty. (WS)

14% Drink 2022 -2030 18

<u>Triacca, La Madonnina, Bello Stento 2019 Chianti</u> <u>Classico</u>

Greve in Chianti. 96% Sangiovese, 4% Ancellotta.

Mid to deep ruby with orange tinges. Deep sweet cherry fruit nose that is a tiny bit dusty. Sweet and slightly medicinal on the palate. Plenty of acidity and yet not really fresh. Rough tannins on the finish. Clumsy. (WS)

13% Drink 2022 -2024 14.5

Lamole

Castellinuzza 2019 Chianti Classico

Lamole. 95% Sangiovese, 5% Canaiolo. Certified organic.

Lustrous mid ruby with bright, orange-tinged rim. Brooding and a little stalky/reductive on the nose but lifts with aeration. Supple concentrated sour-cherry fruit that mellows out a little on the finish but at the moment the drying tannins take over. (WS)

14% Drink 2022 -2028 15.5

I Fabbri, Terra di Lamole 2019 Chianti Classico

Lamole. 90% Sangiovese, 10% Canaiolo. Certified organic.

Concentrated, lustrous ruby. Minerally earthy nose with notes of savoury, sweet cherry. Energetic and concentrated on the palate at the same time with succulent acidity perfectly integrated in the fruit. Great length and focus and freshness with gritty but ripe tannins adding tension. Bags of minerally cherry fruit on the finish. (WS)

13% Drink 2022 -2034 17.5

I Fabbri, Lamole 2019 Chianti Classico

Lamole. 100% Sangiovese. Certified organic.

Mid ruby with the beginning of orange tinges. Savoury, earthy notes hovering over deep cherry fruit. Lush sour-cherry fruit with impressive aromatic depth and animating chewy tannins. Great personality. (WS)

13% Drink 2022 -2030 17 ++

Fontodi, Filetta di Lamole 2019 Chianti Classico

Lamole. 100% Sangiovese. Certified organic.

Lustrous ruby with orange tinges. Brooding nose with sweet earthy notes. This is from a single, high-elevation vineyard in Lamole, but seems more plush than Fontodi's regular 2019 offering. Deep, concentrated pure cherry palate of amazing length and with lots of juice and persistent gravelly, clinging tannins on the finish. Closes up quickly so needs more time. (WS)

13.5% Drink 2024

Lamole di Lamole, Duelame 2019 Chianti Classico

Lamole. 95% Sangiovese, 5% Canaiolo.

Mid ruby with orange tinges. Savoury spicy with brooding fruit underneath. Mellow cherry fruit palate with rustic tannins. (WS)

14% Drink 2022 -2026 15.5

Montefioralle

Castello di Verrazzano 2019 Chianti Classico

Montefioralle. 95% Sangiovese, 5% 'other varieties'.

Mid ruby. Sour cherry with a hint of black tea leaves. Lush cherry fruit and grainy tannins. Competently made but could be a little more exciting. (WS)

14%
Drink
2022
-
2028

Montefioralle 2019 Chianti Classico

Montefioralle. 90% Sangiovese, 6% Canaiolo, 4% Colorino. Certified organic. Just mid ruby with the beginning of orange tinges. A pleasant stalky cherry fruit nose with a hint of cocoa powder. Mellow, rich fruit palate that could be a little edgier and more complex, but overall this is a solid offering. (WS)

13.5% Drink 2022 -2028 15.5

Panzano

Fontodi 2019 Chianti Classico

Panzano. 100% Sangiovese. Certified organic.

Lustrous deep ruby. Bright sour-cherry nose with savoury, minerally notes and what smells like a note of oak. Fantastic balance between succulent fruit, lots of juicy acidity and gripping but ripe tannins. Tactile fireworks. (WS)

14% Drink 2022 -2030 17.5 +

Gagliole, Rubiolo 2019 Chianti Classico

Panzano. 100% Sangiovese.

Youthful mid ruby. A plentiful nose of sweet-sour cherry with touches of fruit cake. Generous, mouth-filling, succulent fruit with bitter-sweet tannins. Very long and

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satisfying. (WS)
Drink
2022
-
2028
17
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Il Molino di Grace 2019 Chianti Classico

Panzano. 100% Sangiovese. Certified organic.

Just mid ruby. Concentrated and voluminous on the nose. Supple sour-cherry fruit on the palate with soft drying tannins. It looks like the real fireworks are reserved for their Riserva. (WS)

13.5% Drink 2022 -2028 16 +

Villa Cafaggio 2019 Chianti Classico

Panzano. 100% Sangiovese. Certified organic.

Mid ruby with orange tinges. Appealing, vivid cherry and redcurrant nose of real concentration. A generous mouthful of sour-cherry fruit with cracking tannins on the finish. (WS)

13.5% Drink 2022 -2028 17

San Donato in Poggio

Isole e Olena 2019 Chianti Classico

San Donato in Poggio. 82% Sangiovese, 18% 'other varieties'.

Lustrous mid ruby. A little savoury/reductive and not that forthcoming and polished as I would have expected, but I am sure this just needs more time in the bottle. A generous mouthful of sweet fruit with firm, grainy tannins gripping the finish. The reductive note clings on, though. (WS)

14.5% Drink 2023 -2030 17

Ormanni 2019 Chianti Classico

San Donato in Poggio. 100% Sangiovese. Certified organic.

Mid ruby with orange tinges. Quite a distinctive nose with cherry and a hint of liquorice and pet-shop hints. Very old school in a good way. Gentle but full cherry fruit on the palate and bags of finely grained tannins. (WS)

14.5% Drink 2022 -2028 17 +

Pasolini dall'Onda, Pio 7 2019 Chianti Classico

San Donato in Poggio. 90% Sangiovese, 10% 'other varieties'. Certified organic. Deep ruby with orange tinges. Rich ripe fruit that is a little stewed. Concentrated, long and more pure on the palate, but on the supple finish a dried-fruit note turns up. One can live with it because of the plentiful acidity, but this could be a little more sophisticated. (WS)

14% Drink 2022 -2026 15.5

Radda in Chianti

Carleone 2019 Chianti Classico

Radda in Chianti. 100% Sangiovese.

Just mid crimson. Perfumed, spicy, ripe cherry fruit on the nose and lots of juicy cherry and strawberry fruit and finely chiselled tannins on the palate. Richness of fruit underlined with fine tannins. Truly hedonistic. (WS)

13.5% Drink 2022 -2030 17 ++

Castello di Radda 2019 Chianti Classico

Radda in Chianti. 90% Sangiovese, 5% Colorino, 5% Canaiolo. Lustrous mid ruby with orange tinges. Quite a bit of depth on the nose and with the merest hint of oak, but really subtly done. Succulent fruit palate with lots of gravelly tannins. Long and finely balanced. (WS)

14% Drink 2022 -2028 17 ++

L'Erta di Radda 2019 Chianti Classico

Radda in Chianti. 95% Sangiovese, 5% Canaiolo. Certified organic. Lustrous mid ruby with orange tinges. Sweet intense raspberry fruit nose with a clear earthy, minerally note and just a touch of oak. Plush cherry fruit with a layer of fine chewy tannins that last. An overachiever of a wine. (WS)

13.5% Drink 2022 -2030 17.5

Poci 2019 Chianti Classico

Radda in Chianti. 100% Sangiovese. Certified organic. Poci apparently is a silent retreat of sorts.

Lustrous mid ruby. Lively rich sour-cherry nose with stalky notes. Rich sour-cherry palate of good length. Pretty straightforward. Solid. (WS)

14% Drink 2022 -2026

Poggerino, (N)Uovo 2019 Chianti Classico

Radda in Chianti. 100% Sangiovese. Certified organic.

Mid ruby. Proper focus and depth on the nose and with impressive savoury minerally notes. Great precision and focus. On the palate the rich cherry fruit is perfectly balanced by the supple acidity and the rich layer of powdery tannins. Long, suave and edgy at the same time. Full aromatic spread on the finish. (WS)

14.5% Drink 2022 -2030 17.5

Salcetino 2019 Chianti Classico

Radda in Chianti. 100% Sangiovese.

Mid ruby. Not enormously expressive on the nose, with sour-cherry fruit and cranberry on the palate, and tannic bite on the finish. Has the freshness you'd expect of Radda, though. (WS)

13.5% Drink 2022 -2028 16.5

Podere Terreno 2019 Chianti Classico

Radda in Chianti. 100% Sangiovese.

Mid ruby. Cherry with a dusting of cocoa on the nose. Plenty of sappy concentrated fruit but ultimately lacks the wow factor. (WS)

13.5% Drink 2022 -2028 16

Gaiole in Chianti

Bertinga, La Porta di Vertine 2019 Chianti Classico

Gaiole in Chianti. 100% Sangiovese.

Lustrous crimson. Ripe cherry fruit that is already progressing a little. Notes of malt and the beginning of tobacco leaf. The palate is lined with refreshing acidity and ripe cherry fruit with just a suggestion of oak. Competently made but no more than a shadow of how the wines used to be. The old label might fool you into thinking things have remained the same. (WS)

Drink 2022 -2028 16

Cantalici, Baruffo 2019 Chianti Classico

Gaiole in Chianti. 100% Sangiovese. Certified organic.

Mid ruby. A rich, inviting nose with touches of sweet oak. Concentrated on the palate too,

while the supple acidity and the firm tannins give it a nice bite on the finish. (WS)

14.5% Drink 2022 -2028 16

Castello di Cacchiano 2019 Chianti Classico

Gaiole in Chianti. 95% Sangiovese, 3% Canaiolo, 1% Malvasia Nera, 1% Colorino. Lustrous mid ruby. Gentle, sweet and concentrated nose. Lively sour-cherry palate with a minty edge and bags of crunchy tannins. A little more time will be needed for all parts to integrate. (WS)

13.5% Drink 2023 -2029 17

Agricoltori del Chianti Geografico, Terziere di Levante 2019 Chianti Classico

Gaiole in Chianti. 100% Sangiovese.

Lustrous ruby with orange tinges. A little brooding and not unlike the Terziere di Tramontano, savoury and hearty rather than fruity but a little purer and with a perfumed cherry note underneath. A little richer on the palate too and with more polished tannins. Juicy acidity on the finish. Rustic but promising. (WS)

14% Drink 2022

Agricoltori del Chianti Geografico, Terziere di Tramontano 2019 Chianti Classico

Gaiole in Chianti. 100% Sangiovese.

Lustrous ruby with orange tinges. A little bit brooding and more savoury than fruity. Could be a little purer on the nose. Rich, but not sweet, sappy fruit with touches of gingerbread, but overall much fresher than the nose. Rustic drying tannins but there is plenty of fruit to absorb this. Overall more than acceptable. (WS)

14% Drink 2022 -2028 15.5

La Montanina 2019 Chianti Classico

Gaiole in Chianti. 95% Sangiovese, 5% Ciliegiolo. Certified organic.

Lustrous mid ruby. A sweet, almost rich cherry fruit nose with plenty of depth. A little brooding on the palate and with firm tannins. Lots of juicy cherry and tannic grip on the finish. A little rustic but truly genuine and showing great length. (WS)

13.5% Drink 2022 -2028 17

Perano 2019 Chianti Classico

Gaiole in Chianti. 90% Sangiovese, 5% Merlot, 5% Canaiolo.

Lustrous mid ruby with orange tinges. Quite pure cherry fruit that is held back a little by what looks like savoury oak. Lots of ripe, mouth-filling fruit with plenty of acidity and gravelly tannins. The quality of the fruit is undisputed, but the winemaking needs to focus on bringing out the excellence of the Vertine terroir. (WS)

13.5% Drink 2022 -2028 16.5

Rocca di Montegrossi 2019 Chianti Classico

Gaiole in Chianti. 88% Sangiovese, 10% Canaiolo, 2% Colorino.

Mid ruby. Deep cherry nose with a peppery tingle and with a hint of candied orange. Lifted, ripe cherry fruit palate that is a little vibrant and with finely ground tannins. Cranberry, raspberry and sour-cherry finish. Long and refreshing. (WS)

13.5% Drink 2022 -2030 17.5

I Sodi 2019 Chianti Classico

Gaiole in Chianti. 93% Sangiovese, 7% Canaiolo.

Mid ruby. Subdued and a little brooding. Not entirely pure on the palate with drying tannins but on the finish there is a dramatic turn of events with sappy, lush cherry fruit. This needs fine-tuning. (WS)

14.5%

Drink
2022
-
2026
15.5

Castellina in Chianti

Nittardi, Vigna Doghessa 2019 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic.

Lustrous mid ruby. A deep cherry nose with savoury, saline top notes. Generous, succulent but not heavy cherry fruit with slightly astringent, deep tannins taking over on the finish. Long and fragrant. (WS)

14% Drink 2022 -2028 16.5

Querceto di Castellina, L'Aura 2019 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Certified organic.

Deep ruby. Sweet-sour cherry fruit with oak and a hint of Christmas-cake toppings. Rich, supple and juicy fruit framed by oak. The vintage has furnished this wine with plenty of supple acidity, but the oak distracts a little from the great quality of the fruit. Seductive it is, though. Long cherry, cassis and oak finish. (WS)

14% Drink 2022

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Villa Pomona 2019 Chianti Classico

Castellina in Chianti. 98% Sangiovese, 2% Colorino. Certified organic.

Lustrous mid ruby. Deep but understated and a little shy on the nose. Supple elegant and mouth-filling but still a little closed. Finely balanced and long and ends a little racy. (WS)

13.5% Drink 2022 -2028 17 ++

Vagliali

Bindi Sergardi, La Ghirlanda 2019 Chianti Classico

Vagliagli. 100% Sangiovese.

Lustrous mid ruby. Perfumed sweet cherry nose with just a suggestion of gingerbread. Concentrated supple sour-cherry fruit on the palate. Generous and juicy on the finish. (WS)

14% Drink 2022 -2028 16 ++

Borgo Scopeto 2019 Chianti Classico

Vagliagli. 90% Sangiovese, 5% Merlot, 5% Colorino.

Mid ruby with orange tinges. Not much of a nose right now, only showing malty notes. Sweet but slightly bitter fruit, pulled up by lively acidity until the drying tannins kick in. (WS)

13.5% Drink 2022 -2026 15.5

Dievole, Petrignano 2019 Chianti Classico

Vagliagli. 100% Sangiovese. Certified organic.

Lustrous ruby. Deep, complex cherry nose. Mouth-filling cherry fruit with lots of chewy tannins and vibrant, juicy acidity on the finish. With this wine the estate has turned a corner. (WS)

14% Drink 2022 -2028 17 +

Castelnuovo Berardenga

Castello di Bossi, Bacci 2019 Chianti Classico

Castelnuovo Berardenga. 100% Sangiovese. Certified organic.

Lustrous mid ruby. Rather closed on the nose with brooding fruit. The palate is much more expressive with juicy fruit and long, powdery tannins. Long and animating. (WS)

14% Drink 2022 -2029 17 ++

<u>Castello di Bossi, Bacci, C Berardenga 2019 Chianti</u> <u>Classico</u>

Castelnuovo Berardenga. 100% Sangiovese. Certified organic.

Lustrous mid crimson. Concentrated, focused cherry fruit nose with inky and peppery hints as well as hints of iron. Full tangy cherry fruit on the palate. Long, juicy and elegant, with soft gritty tannins. (WS)

14% Drink 2022 -2028 17

2018 Chianti Classico

Greve in Chianti

La Novella, Casa di Colombo 2018 Chianti Classico

Greve in Chianti. 100% Sangiovese. Certified organic.

Just mid ruby. Lifted and open-knit cherry nose. Supple cherry fruit with well-integrated lively acidity and finely ground tannins. An elegant whole. (WS)

13.5% Drink

2022	
-	
2030	
17	

Lamole

Castellinuzza 2018 Chianti Classico

Lamole. 95% Sangiovese, 3% Canaiolo, 2% Malvasia Nera.

Just mid ruby. Slightly grubby/leathery with brooding sweet fruit. Mellow cranberry fruit. Plenty of acidity and some bright sour-cherry fruit show up on the finish. (WS)

13.5% Drink 2022 -2026 15.5

Panzano

Casaloste 2018 Chianti Classico

Panzano. 90% Sangiovese, 10% Merlot. Certified organic.

Lustrous ruby with orange tinges. Cherry, cranberry and oak but intelligently done. Succulent and a little rich and with a juicy cherry finish lined with powdery tannins. Great length. (WS)

14% Drink 2022

Le Cinciole 2018 Chianti Classico

Panzano. 100% Sangiovese. Certified organic.

Lustrous mid ruby. A ripe cherry fruit nose sprinkled with liquorice powder. Beautiful, succulent cherry fruit lined with bags of grainy tannins. Proper depth of fruit on the palate and a complex, layered finish. (WS)

14% Drink 2022 -2030 17.5

Le Fonti (Schmitt-Vitali) 2018 Chianti Classico

Panzano. 93% Sangiovese, 5% Cabernet Sauvignon, 2% Merlot.

Lustrous mid ruby. Fragrant lifted cherry and leafy cassis nose with a hint of shoe polish, fruit cake and oak. Rich, sappy fruit with slightly aggressive tannic bite on the finish, but that could be the alcohol. (WS)

15% Drink 2022 -2030 16

Radda in Chianti

Val delle Corti 2018 Chianti Classico

Radda in Chianti. 95% Sangiovese, 5% Canaiolo.

Just mid ruby. Lifted, perfumed and multi-layered raspberry and cherry nose with hints of dark spice. Great purity of juicy raspberry fruit turning a little racy on the finish. Finely chiselled tannins complete the whole. Breathtaking balance. (WS)

13% Drink 2022 -2032 18

Gaiole in Chianti

Fietri 2018 Chianti Classico

Gaiole in Chianti. 100% Sangiovese. Certified organic.

Lustrous mid ruby. Deep, concentrated and a little rich on the nose and with a hint of bacon. Ripe and dense fruit on the palate pulled up by lots of acidity. It makes for quite a dramatic finish, especially when the rustic tannins kick in. Intriguing. (WS)

14.5% Drink 2022 -2028 16 +

La Montanina 2018 Chianti Classico

Gaiole in Chianti. 95% Sangiovese, 5% Ciliegiolo. Certified organic.

Mid ruby. Firm, leafy cherry nose underpinned by a suggestion of exotic spice. Ripe, full cherry fruit palate you could wallow in. Ripe sour-cherry finish with a hint of orange and lots of powdery tannins. (WS)

14% Drink 2022 -2028 17 ++

Castellina in Chianti

Lornano 2018 Chianti Classico

Castellina in Chianti. 100% Sangiovese.

Deep ruby. Cherry with green-bell-pepper nose. Rich, soft cherry fruit with a shot of acidity on the end, followed by slightly astringent tannins. Clumsy. (WS)

14.5% Drink 2022 -2025 15

Nardi 2018 Chianti Classico

Castellina in Chianti. 90% Sangiovese, 5% Canaiolo, 5% Colorino. Mid ruby. Savoury, meaty, cherry nose with a herbal, leafy hint. Succulent easy-going cherry fruit on the palate. Open-knit and rich yet not entirely ripe? (WS)

13.5%

Drink
2022
-
2026
15

Villa Rosa, Ribaldoni 2018 Chianti Classico

Castellina in Chianti. 100% Sangiovese. Cask sample.

Mid ruby. A tiny bit dusty on the nose with brooding, sweet cherry underneath and with a hint of liquorice. Savoury, rich cherry fruit with just the right dose of acidity to brighten up the concentrated fruit. Fine, gripping tannins on a long fruit finish. Things have begun to look up and real improvement has been made, and what this wine deserves right now is for the owners to set aside their vanity and reinstate its true name: Villa Rosa. (WS)

Drink 2022 -2028 16.5

Castelnuovo Berarenga

Castell'in Villa 2018 Chianti Classico

Castelnuovo Berardenga. 100% Sangiovese.

Just mid ruby with orange tinges. Subdued but complex nose of brooding fruit and a touch of exotic spice and stones. The juicy fruit slowly unfurls on the palate. Truly fine tannins line the emerging fruit. Stunning balance. (WS)

13.5% Drink 2022

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Fattoria di Corsignano, La Coppia 2018 Chianti <u>Classico</u>

Castelnuovo Berardenga. 100% Sangiovese fermented in concrete and aged in large Slavonian oak casks. Certified organic.

Deep maturing ruby. A lifted, rich sour-cherry nose with a hint of undergrowth and a peppery tingle – quite captivating. Lots of racy sour-cherry fruit, and just escapes from being a little tart. Very long sour-cherry twang on the finish and with a rich layer of powdery tannins. Begs for food. (WS)

14% Drink 2022 -2026 16

Mangiacane 2018 Chianti Classico

Castelnuovo Berardenga. 100% Sangiovese. Certified organic.

Mid to deep ruby. Slightly stalky nose with brooding fruit. Supple, generous cherry fruit with coating tannins. Competently made. (WS)

Drink	
2022	
-	
2028	
16	

Picture courtesy of the Consorzio Vino di Chianti Classico.