



D.O.C.G CHIANTI/CHIANTI CLASSICO

FLORENCE, SIENA, AREZZO & PISA | TUSCANY | ITALY

These light & fruity red wines from Tuscany are famous all around the world. But some superb Chianti Classico are also available, as well as Super-Tuscan wines that include International grapes in the blend. Let's take a closer look at them!

HISTORY

MAIN BLACK GRAPES

Sangiovese (min.70%), Cabernet Sauvignon & Merlot (max.15%), Canaiolo & Colorino (max.30%)

MAIN WHITE GRAPES

Trebbiano Toscano & Malvasia del Chianti (max.10%)

VINE TRAINING

Tradition: Low Cordon-Spur pruning
Modern: Cane Pruning (against mal dell'esca fungal disease)



With nearly 260km², the Chianti area is larger than Bordeaux, and all wines are labelled as Chianti.

18/09/1973 • CREATION OF THE PDO STATUS •

First mentions date back to the 13th century with today's DOCG Chianti Classico area being a reminiscence of the old "Lega de Chianti" formed in the Middle Ages (villages of Radda, Gaiole & Castellina).

1716 • COSIMO III DE MEDICI DEFINES BY LAW THE AREA OF CHIANTI

This included the older Lega de Chianti area & the village of Greve & others. Still visible on the Chianti's seal, the edict was applied until 1932. It then expanded to areas where soils would produce lighter reds with poor ageing capacity.

1872 • CREATION OF THE FIRST "RECIPE" OF CHIANTI

The Baron Ricasoli (castle of Briolo) distinguishes 2 styles of Chianti: simple one for drinking young & one for cellaring. The latter is based on 70% Sangiovese, 15% Canaiolo & 15% Malvasia Bianca.

TERROIR

MAX T°C: 30.2°C • MIN T°C: 0.0°C • MEAN JULY T°C: 24.2°C • AVG ANNUAL RAINFALL: 830MM

With an altitude of 250 to 500m and wet autumns, ripening sugars & tannins can be an issue.

CALCAREOUS MARL SOILS • GALESTRO & ALBARESE • ROCKS • WARM SANDIER SOIL

With such a large delimited area (259 km²), large diversity of soils: famous *Galestro* soils (marl), *Albarese* (sandstone) rocky soils & warm sandier soils in San Gimignano (good for Vernaccia).

8 SUB-REGIONS (SEE P.2)

Chianti Classico (best), Chianti Rufina (elegant, good for ageing), Colli Senesi (good around San Gimignano) & lesser quality Chianti in the Colli Fiorentini, Colli Aretini, Colli Pisane, Montalbano & Montespertoli.

THE WINES

DOCG CHIANTI • MIN.70% SANGIOVESE • LIGHT & FRESH • RED CHERRY • MIN.11.5%ABV

Wines are made of 70 to 100% Sangiovese. Allowed grapes are Cab-Sauv & Merlot (up to 15% in total), Canaiolo & Colorino (up to 30% in total) and Malvasia del Chianti & Trebbiano Toscano (max.10% → Not mandatory anymore). 6 months ageing (not

Read More →

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Governo all'Uso:

A small amount of the Colorino grapes that were harvested are dried out on *Canicci* (mats). Up to 10% of their must is then added to the fermenting wine before the end of the year of harvest, and sometimes in March/April of the following year (*Rigoverno*).

This triggers the Malo-lactic Fermentation and increases the glycerine content → wines are rounder, smoother, more refreshing & can have a slight prickle on the tongue.

sold until March 1st following harvest). Light wine with cherry, violet, light balsamic note & almond. Grapes can come from various areas within Chianti.

DOCG CHIANTI RISERVA • MIN.2 YEARS IN OAK • 3 MTHS IN BOTTLE • MIN.12%ABV

Richer than basic Chianti, it can develop in the bottle for a few more years. Aromas are slightly more complex with leather-like & oaky notes.

DOCG CHIANTI CLASSICO • MIN.80% SANGIOVESE • NO WHITE GRAPES • MIN.12.5%ABV

The best Chianti area of all. Wears a black rooster on the bottle neck (Consorzio de Chianti Classico). Can be 100% Sangiovese. “Classico *Riserva*” have 24 months ageing (incl. min. 3 mths in bottle).

DOCG CHIANTI CLASSICO GRAN SELEZIONE • 30 MTHS AGEING INCL. MIN.3 MTHS IN BOTTLE • ESTATE-GROWN GRAPES • MIN.13%ABV

Since 2013. Min.80% Sangiovese with no white grapes allowed.

SUPER-TUSCANS • VINO DE TAVOLA OR IGT TOSCANA • INTERNATIONAL GRAPES

Started in 1975 by Antinori’s Tignanello (blend of Sangiovese & Cabernet), followed by their Solaia (reversed proportions in the blend). Followed by most Fattoria (wineries) then. Never accepted as a DOCG, they led to the rise of Chianti Classico Riserva as THE top wine of most estates.

TOP PRODUCERS

ANTINORI, ISOLE E OLENA, CASTELLO DEI RAMPOLLA, CASTELLO DI AMA L'APPARITA...

THE GOOD OLD YEARS

1986	1987	1988	1989	1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
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THE SUB-REGIONS OF THE DOCG CHIANTI

- DOCG Chianti
- DOCG Chianti Colli Aretini
- DOCG Chianti Colli Pisane
- DOCG Chianti Colli Senesi
- DOCG Chianti Montalbano

- Pretty basic Chianti
- 6 months ageing required
- Light & Fruity
- Hints of red fruits (cherry)
- Bitter herbs & Balsamic notes

Watch out for Colli Senesi's sub-region of San Gimignano!

- DOCG Chianti Montespertoli

- 9 months ageing
- 20km from Florence

MONTESPERTOLI FESTIVAL
1st week of June: Mostra del Chianti

- DOCG Chianti Rufina Superiore
- DOCG Chianti Colli Fiorentini
- DOCG Chianti Classico

- 1 year ageing
- Rufina & Classico are the top areas in Chianti
- Long-livers with elegance
- Notes of sour cherries, espresso, dried oregano, aged balsamic, dry salami, sweet tobacco...