
CASTELL'IN VILLA CHIANTI CLASSICO



Region: Tuscany, Italy

Appellation: Chianti Classico DOCG

Grapes: 100% Sangiovese

Farming: Certified Organic

Age of vines: Planted between 2000 and 2010

Altitude, Aspect & Soil Type: 230-360 M, Mixed, alluvial soil with limestone, clay, and sand

Typical Harvest Time: End of September

Maceration & Fermentation: 15 to 20 days maceration, low temperature fermentation in stainless steel with indigenous yeasts

Aging: 4 years in large French and Slavonian oak barrels

Finishing: No fining, filtering or cold stabilization

Production: 70,000 bottles annually

Notes from Oliver:

Castell'in Villa is a small estate in Castelnuovo Berardenga, at the south end of the Chianti Classico region. Both the Chianti Classico and the Riserva have been some of the best wines in the appellation for decades. The owner of the estate, Coralia Pignatelli della Leonessa, has never wavered in her commitment to traditional winemaking. The resulting wines are soulful, distinctive, long-lived, and delicious, proof that the Sangiovese grape can rise to greatness when grown in the right place.

This is the best kind of classic Chianti, with the classic aromas of sour cherry, fine leather, sandalwood and cedar, fresh acidity, attractive fine tannins, and a long, complex palate impression. This style of Chianti Classico is a very useful wine at table, medium-weight, savory, based on fresh acidity rather than tannins. I drink it with pizza, roast chicken, pork, and red meats.