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## ISTINE CHIANTI CLASSICO 'CASANOVA DELL'AIA'

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**Region:** Tuscany, Italy

**Appellation:** Chianti Classico DOCG

**Grapes:** 100% Sangiovese

**Farming:** Certified Organic

**Age of vines:** Planted between 2014 and 2018

**Altitude, Aspect & Soil Type:** 500 M, S, Alberese and Galestro

**Typical Harvest Time:** October

**Maceration & Fermentation:** 45 days maceration, low temperature fermentation in concrete vats with indigenous yeasts

**Aging:** 12 months in 20 hl Slavonian oak barrels

**Finishing:** No fining, filtering or cold stabilization

**Production:** 3,000 bottles annually

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### Notes from Oliver:

Angela Fronti's Istine wine are grown from a group of high-altitude small vineyards around the town of Radda, and one over the border in Gaiole. She's an exciting young winemaker and a trained enologist, with a non-interventionist style and a deep understanding of the region. Founded in 2009, the production space reminds me of the Wine Ghetto in Lompoc; a light industrial space with a basket press and a few large barrels. Now they've built a proper stone winery building and even a tasting room.

The Casanova dell'Aia vineyard is close to the village of Radda itself and was planted entirely to Sangiovese. The wines have a bright mid-red color, and mouthwatering, inviting aromas of sour-cherry, marzipan and thyme. Superb palate impression, complex, delicious, and very long. Just an outstanding wine. I can't wait to try this with a few years of age.