
ISTINE CHIANTI CLASSICO 'CAVARCHIONE'



Region: Tuscany, Italy

Appellation: Chianti Classico DOCG

Grapes: 100% Sangiovese

Farming: Certified Organic

Age of vines: Planted between 2009 and 2010

Altitude, Aspect & Soil Type: 420 M, E-SE, Alberese and Galestro

Typical Harvest Time: End of September - early October

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

Aging: 12 months in 20 and 30 hl Slavonian oak barrels

Finishing: No fining, filtering or cold stabilization

Production: 3,000 bottles annually

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 Cavarchione vineyard was planted to a mixture of high-quality Chianti Classico clones of Sangiovese. Located in the commune of Gaiole, near the hamlet of Vertine. Cavarchione shows a bright mid-red color, aromas and flavors of red fruit, herbs, pencil shavings and game meat. Beefier than the other two crus, very balsamic, very long, very fresh, expressive and clean.