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## ISTINE CHIANTI CLASSICO

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**Region:** Tuscany, Italy

**Appellation:** Chianti Classico DOCG

**Grapes:** 100% Sangiovese

**Farming:** Certified Organic

**Age of vines:** Planted between 2002 and 2014

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

**Typical Harvest Time:** Mid September through mid October

**Maceration & Fermentation:** 21 to 42 days maceration, low temperature fermentation in concrete vats with indigenous yeasts

**Aging:** 12 months in a mix of concrete and 10, 20 and 40 hl Slavonian oak barrels

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

**Production:** 60,000 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.

If I wanted to show someone what Chianti Classico tastes like, in a perfect world, I would give them Istine's. No foreign grapes, no French oak. Just the traditional grapes and methods, and it works. Bright medium red color; classic aromas and flavors of sour cherry, herbs and sandalwood; medium weight with a long finish. An absolutely excellent all-around table wine.