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## ISTINE CHIANTI CLASSICO RISERVA 'LE VIGNE'

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**Region:** Tuscany, Italy

**Appellation:** Chianti Classico DOCG

**Grapes:** 100% Sangiovese

**Farming:** Certified Organic

**Age of vines:** Planted between 2002 and 2018

**Altitude & Soil Type:** 480-550 M, Alberese and Galestro

**Typical Harvest Time:** End of September though end of October

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

**Aging:** Crus aged separately for 12 months in 20 hL Slavonian oak barrels, blended, then aged for another 12 in 30 hL barrel, then 12 months in bottle

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

**Production:** 4,000 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.

Istine's Riserva, 'Le Vigne', is a blend of the best fruit from the different Istine vineyards ('Le Vigne' means 'the vineyards,'). Angela describes this as 'the perfect synthesis' of her vineyards; the wine is warm, balsamic, red-fruited, and although not forbiddingly tannic when young, obviously suited to aging in the bottle. This is a genuine Riserva, the best raw materials combined to best express the estate.