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## ISTINE CHIANTI CLASSICO 'VIGNA ISTINE'

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**Region:** Tuscany, Italy

**Appellation:** Chianti Classico DOCG

**Grapes:** 100% Sangiovese

**Farming:** Certified Organic

**Age of vines:** Planted in 2002

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

**Typical Harvest Time:** Second half of 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

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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 Istine vineyard is in the heart of the historic Chianti zone between Castellina and Radda, on a hilltop surrounded by woods. Angela's family is in vineyard construction and management, and her brother told me that this vineyard site was so rocky and difficult to clear that they would have bailed on any other customer. I'm glad they didn't. The wines made from the Istine vineyard have a brilliant medium-red color; aromas and flavors of red fruit, particularly cherry, with a background note of something herbal (angelica?). It finishes with a tea-like hint of bitterness and lovely, fresh, almost pomegranate acidity.