



HISTORY, SUSTAINABILITY AND TASTINGS AT THE CHIANTI CLASSICO COLLECTION, 32ND EDITION

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The Gallo Nero, symbol of Chianti Classico, celebrates its 101st birthday and is in brilliant shape with impeccable livery, singing a song more crystalline than ever, audible in 160 countries around the world. A witness to Chianti Classico since 1924, it was immortalized by the painter Giorgio Vasari in the ceiling fresco of the *Salone dei Cinquecento* in the Palazzo Vecchio in Florence, establishing itself as a strong and evocative image.

Beyond the legend – which tells that a black rooster determined the political boundaries of the Chiantigiano territory, placing it almost entirely under the control of Florence – Gallo Nero identifies, through its immediate visual impact, a wine-growing terroir of exceptional and rare beauty. It represents a wine that has established itself through its deep attachment to the *genius loci*, thus acquiring a solid reputation and prestigious positioning.

The Chianti landscape is a mosaic alternating between wild nature and human intervention. The forest predominates, occupying two thirds of the territory, dotted with vineyards, olive groves and cultivated fields. The Chianti Classico area entirely includes the municipalities of Castellina in Chianti (Siena), Gaiole (Siena), Greve (Florence) and Radda (Siena), and partially those of Barberino Val d'Elsa (Florence), Castelnuovo Berardenga (Siena), Poggibonsi (Siena) and San Casciano in Val di Pesa (Florence), totaling about 70,200 hectares of vines that produce between 35 and 38 million bottles annually.

The Chianti Classico Consortium considers the cultural heritage of the territory as an identity element closely linked to the Chianti Classico DOCG wine. For this reason, in 2024 it presented a sustainability manifesto comprising 58 rules to be implemented according to a timetable defined by the consortium. The aim is to reduce the environmental impact in order to preserve the characteristics, potential, landscape and biodiversity of the territory, while enhancing the growth and affirmation of the social and cultural resources of this unique region in the world. Currently, two thirds of the estates practice grassing between the rows to combat erosion and soil depletion. Three out of four farms are committed to preserving the ecosystem in the vineyards, reducing the use of herbicides and chemical fertilizers in favor of natural composts (37%) or by-products of the winemaking process (52%). Organic viticulture is already certified for 61% of the estates, while 9% are in the process of conversion. Environmentally responsible behaviour is also reflected in the production stages: 45% of farms use alternative energy sources, 65% reduce the weight of bottles and 54% promote the reuse of materials such as glass and paper.

This appellation structured its qualitative hierarchy by introducing, in 2014, its summit: the *Gran Selezione* (30 months of aging, produced only from vines belonging to the estate, the only category that can mention the UGA on the label). It also set up a mapping of the terroirs via the Additional

Geographical Units (UGA), dividing the production area into 11 homogeneous zones (Castellina, Castelnuovo Berardenga, Gaiole, Greve, Lamole, Montefioralle, Panzano, Radda, San Casciano, San Donato in Poggio and Vagliagli), officially recognized in 2023 by its inscription on the labels. Today, the appellation is focusing even more on sustainability, a central theme of the 2024 edition of the fair at the Leopolda, illustrated by a spectacular plant installation and eco-responsible materials.

OUR BEST TASTINGS

At the Leopolda station, 544 vintages from 218 producers were offered for tasting in optimal conditions thanks to an efficient team of sommeliers. We focused on the Chianti Classico 2023 as a preview, tasting the 55 samples available, as well as more than two hundred other labels. The *Gran Selezione 2021* proved to be of a particularly high standard.

A word about the 2023 vintage, which proved to be complex. The spring was the wettest in recent years, with almost daily rainfall in May and early June. However, the accumulated water reserves allowed the vines to avoid water stress despite the heat of July and August. However, the vineyard suffered violent attacks of *peronospora*. In such conditions, the most talented producers know how to make the most of the vintage. While many of the 2023s tasted still showed imbalances – rough tannins, split structure, excessive bitterness – it must be kept in mind that these wines are very young and that, for this vintage in particular, time will be needed for them to blossom.

RIECINE CHIANTI CLASSICO DOCG 2023

Intense aromas mixing fruity and floral notes, immediately attracting our attention. A promise of beautiful purity, confirmed by a deep, harmonious and vibrant sip of energy. A pleasure to share.

It all started with one and a half hectares of vines that John and Palmina Dunkley restored in 1971, before reaching 16 hectares today in Gaiole in Chianti, under the ownership of Alessandro Campatelli. Certified in organic farming, the estate also uses biodynamic preparations. Its vineyards, lo-

ISTINE CHIANTI CLASSICO DOCG 2023

Integrity and aromatic precision. Its perfect balance between velvety tannins, refreshing acidity and structure makes it a lively and joyful wine, with a dancing rhythm.

Since 2009, Angela Fronti has been producing her Chianti Classico on 25 hectares between Radda and Gaiole in Chianti. Her three main vineyards – Cavarchione, Casanova and Istine – are located between 400 and 500 meters above sea level, on soils rich in *galestro* and *alberese*. The estate is certified organic.

CASTELLO DI MONSANTO CHIANTI CLASSICO DOCG 2023

Aromas of ripe red fruits, violet and citrus fruits, inviting you to plunge your nose into the glass. A well-defined mouth, where the generous material combines with a gourmet lightness, with a dynamic and persistent progression. A real caress for the senses.

Of the 70 hectares of vineyards located between 260 and 310 meters above sea level, 56 are planted with Sangiovese. The estate, acquired in the 1960s by Aldo Bianchi, has always believed in this grape variety. Its vines come from mass selections of the historic *Il Poggio* plot. The estate's soil is composed of *galestro* to the north and a mixture of *galestro* and tuff to the south. SQNPI certification.

ROCCA DI CASTAGNOLI CHIANTI CLASSICO DOCG 2023

Generous in floral notes, followed by cherry and amarena. A slender and dynamic profile, supported by a deep and structured material. A captivating energy that awakens the senses and provokes a spontaneous smile.

Historic estate of Gaiole in Chianti, founded in 1730, it was taken over in 1981 by the Calì family. Its soils, mainly made up of *galestro*, *alberese* and

sandstone, are interspersed with large wooded areas that promote biodiversity. Certified organic

ERTA DI RADDA CHIANTI CLASSICO DOCG 2023

At first discreet, it gradually reveals fruity aromas, touches of berries and quinquina. On the palate, it is tense, structured, but lively and dynamic. A high-altitude wine with a strong personality, a salivating and invigorating attack. To share with friends.

An organic estate run by oenologist Diego Finocchi, Erta di Radda covers 5 hectares in Radda. The vines, surrounded by forests and mainly exposed to the north, grow on steep slopes, anchored in a soil of *galestro* and *alberese*