

## Castello di Verrazzano Chianti Classico Italy 2018

Selected by: Master Sommelier Evan Goldstein



### Final Deductions

**VINTAGE** 2018

**GRAPE** Sangiovese/Blend

**GEOGRAPHY** Europe

**COUNTRY** Italy

**LARGER REGION** Tuscany

**SMALLER REGION** Chianti

### Rationale

Tuscany's celebrated Chianti region was officially demarcated in 1716 by the Grand Duke Cosimo III de' Medici who bestowed this recognition specifically on the heart of this sizable zone- now known as Chianti Classico. Today, the production zones of Chianti fall around Florence in the north, Siena in the south, Arezzo in the east and Pisa in the west. In recognition of its supremacy, the Italian government created the Chianti Denominazione di Origine Controllata (DOC) in 1967, in which was included Chianti Classico. It earned Denominazione di Origine Controllata e Garantita (DOCG) status in 1984, Italy's uppermost level of wine classification. Finally, in 1996, Chianti Classico separated from the Chianti DOCG and became its own DOCG.

In Chianti, the Sangiovese grape displays ample acidity, and signature flavors of black and red cherry along with accents of flowers, herbs, spice and earth. The tannins increase with quality, as does its structure and body, which can range from light to medium.

Located on the road to Greve in Chianti on a 230-acre estate, you find Castello di Verrazzano winery. Does Verrazzano's name sound familiar to you? Giovanni da Verrazzano, the explorer who discovered the bay of New York, was born here in 1485. The famous New York bridge was named after him in 1964! At Verrazzano, vineyards were planted in 1170 and the wine cellar has remained in production since then making it the oldest winery in the Chianti Classico region. All of the estate's vineyard acres under vine are certified and farmed organically.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Garnet

**RIM VARIATION** Pink

*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Med+

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry • Black Plum *Condition: Fresh, Ripe*

**CITRUS FRUIT** Mandarin • Tangerine *Condition: Fresh, Raisinated / Dried* *Part: Peel / Zest*

**FLORAL** Potpourri • Rose *Condition: Fresh, Dried*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Tomato Leaf • Tomatoes / Sun-Dried

**HERBAL** Mint / Eucalyptus • Tobacco Leaf • Oregano • Laurel / Bay Leaf

**OTHER SPICES** Licorice (Black) • Licorice (Red) • Green Peppercorn

**ORGANIC EARTH** Forest Floor • Truffle / Mushrooms

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Used Barrique

**OXIDATION/NUTTINESS** Almond / Marzipan • Walnut