

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