

Rocca delle Macie Sant'Alfonso Chianti Classico Italy 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Tim Gaiser

Final Deductions

VINTAGE 2018
GRAPE Sangiovese/Blend
GEOGRAPHY Old World
COUNTRY Italy
LARGER REGION Tuscany
SMALLER REGION Chianti
CLASSIFICATION No

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, which 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. Chianti's prominence is rooted in her indigenous Sangiovese grape which in Classico is often bottled alone as opposed to being blended (as it can be legally with other native grapes).

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.

Rocca delle Macie was established in 1973 when Italo Zingarelli (a movie producer of the celebrated Ettore Scola's "We All Loved Each Other So Much") fulfilled his lifelong dream by acquiring the 'Le Macie' estate in order to create a winery in the heart of the Chianti Classico zone. This estate extended across 230 acres, of which only two were under vine. Today, excellent red wines come from Rocca's four estates in Castellina in Chianti: Le Macie, Riserva di Fizzano, Sant'Alfonso, and Le Tavole. This limited production wine is sourced from Rocca delle Macie's single Tenuta Sant'Alfonso vineyard.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Garnet
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL High
TANNIN Med+
TEXTURE Lean / Tart
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red / Sour Cherry • Cranberry • Pomegranate *Condition: Fresh, Ripe*
BLACK FRUIT Blackberry • Black Plum • Black Raspberry • Black Fig *Condition: Fresh, Ripe*
CITRUS FRUIT Orange *Condition: Raisinated / Dried Part: Peel / Zest*
FLORAL Rose • Violet *Condition: Fresh, Dried*
GREEN VEGETABLE Arugula • Caper
OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Tomatoes / Sun-Dried • Tomato Leaf
HERBAL Sage • Oregano • Chicory
OTHER SPICES Licorice (Black) • Licorice (Red) • Paprika / Pimenton • Mustard / Seed
ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Clay • Dust
INORGANIC EARTH Mineral / Rock
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Pistachio • Almond / Marzipan
CHEMICAL COMPOUNDS Volatile Acidity