

Castellare di Castellina Chianti Classico Tuscany Italy 2022

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Final Deductions

VINTAGE 2022
GRAPE Sangiovese/Blend
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Tuscany

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 rather than blended.

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 their structure and body, which can range from light to medium.

In the town of Castellina, one of Chianti's best locales, Castellare's vineyards are at 1200 feet elevation – only a few Chianti Classico vineyards are higher. The vineyards of this 46-acre property are found in a natural amphitheater in the heart of the Classico region. The winery's owner, Paolo Panerai, has closely studied the world's best wineries and applied this understanding and experience to viticulture in Italy.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Ruby
RIM VARIATION Pink
Stained Tears: Low

Structure

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

Aroma & Taste

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

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis *Condition: Ripe*

FLORAL Jasmine • Rose *Condition: Fresh, Dried*

OTHER VEGETABLE Tomato Leaf • Rhubarb • Cola Nut

HERBAL Sage • Rosemary • Oregano • Laurel / Bay Leaf

OTHER SPICES Licorice (Red) • Chinese Five Spice

ORGANIC EARTH Forest Floor

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Almond / Marzipan • Hazelnut • Pistachio