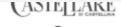


## Kit #161A • W5

# Castellare di Castellina Chianti Classico Tuscany Italy 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



2022

CHIANTI CLASSICO

**Final Deductions** 

GEOGRAPHY Europe

**GRAPE** Sangiovese/Blend

LARGER REGION Tuscany

**VINTAGE** 2022

**COUNTRY** Italy

Sight

#### 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.

### 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
<b>OTHER VEGETABLE</b> Tomato Leaf • Rhubarb • Cola Nut
HERBAL Sage • Rosemary • Oregano • Laurel / Bay Leaf
<b>OTHER SPICES</b> 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
<b>OXIDATION/NUTTINESS</b> Almond / Marzipan • Hazelnut • Pistachio

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+