

C CHIANTI CLASSICO DOCG

CHIANTI CLASSICO DOCG *Tuscany, Italy* The original (if slightly enlarged) CHIANTI zone in the hills between Florence and Siena. Classico has led the trend in making richer, more structured and better-balanced wines. Nonetheless, until recently many producers used their best grapes for high-profile SUPER-TUSCANS. Since the 1996 vintage, Classico can be made from 100% Sangiovese, though winemakers all too often accept the option of including 20% 'international' grapes (see CHIANTI). Riserva must be aged at least 27 months (usually in barrel) and, like Chianti Classico *normale*, must use only red grapes. The finest Riserva wines can improve for a decade or more. Many of the estates also offer regular bottlings of red wine, round and fruity, for drinking about 2–5 years after the harvest. Best producers (Riserva or top cru): Castello di AMA★★★, ANTINORI★ (Riserva★★), Badia a Coltibuono★, Brancaia★, Cacchiano★★, Capaccia★★, Carpineto★, Casaloste★★, CASTELLARE★, Castell'in Villa★, Collelungo★★, Colombaio di Cencio★★, Dievole★, Casa Emma★★, FELSINA★★, Le Filigare★, FONTERUTOLI★★, FONTODI★★, ISOLE E OLENA★★, Il Mandorlo★★, La Massa★★, Melini★, MONSANTO★★★, Monte Bernardi★★, Il Palazzino★★, Paneretta★★, Panzanello★★, Poggerino★★, Poggiopiano★★, Poggio al Sole (Casasilia★★★), Querceto★, QUERCIABELLA★★★, Castello dei RAMPOLLA★★, RICASOLI (Castello di Brolio★★), RIECINE★★, Rignana★★, Rocca di Castagnoli★★, San Felice★★, San Giusto a Rentennano★★, San Polo in Rosso★, Casa Sola★★, Terrabianca★, Vecchie Terre di Montefili★★, Verrazzano★, Vignamaggio★, Villa Cafaggio★★, VOLPAIA★★. Best years: (2008) (07) 06 04 03 01 99 97 95 90.