

# UN PICCOLO VIAGGIO ...

## SANGIOVESE DEL CENTRO

ST-BAAFS VYVE – SESSIE 2

RONNY DEBAERE ® WSET

## CENTRO ITALIA

- 1. CENTRO – INTRO
- 2. SANGIOVESE
- 3. CHIANTI CLASSICO DOCG
  - INTRO
  - WETGEVING
  - UGA
- 4. BRUNELLO DI MONTALCINO DOCG

# 1. CENTRO ITALIA

- EMILIA - ROMAGNA
- MARCHE
  - ROSSO PICENO
- UMBRIE
- ABRUZZEN
  - MONTEPULCIANO d'ABRUZZO
- MOLISSE
- LAZIO
- TOSCANE
  - BOLGHERI
  - CHIANTI CLASSICO
  - VINO NOBILE DI MONTEPULCIANO
  - BRUNELLO DI MONTALCINO
  - VERNACCIA DI SAN GIMIGNANO
  - MAREMMA



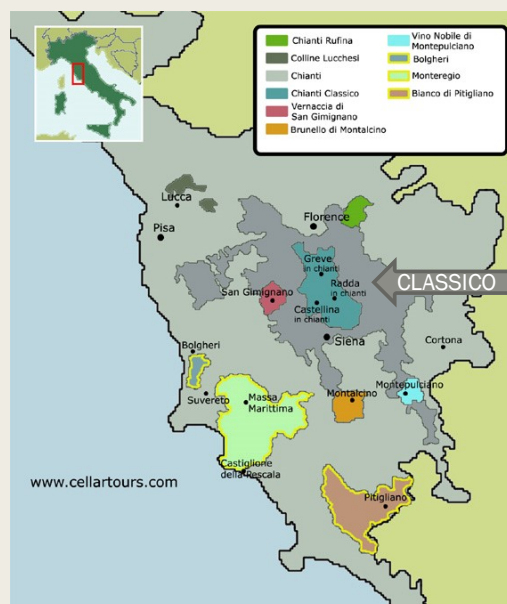
## TOSCANA- WIJNREGIO

- TUSSEN APENNIJNEN – TYRRHEENSE ZEE
- SAMEN MET PIEMONTE = TOP
- 1/3 WIJN = CHIANTI
- KLIMAAT (slechts 8% is vlak!)
  - MEDITERRAAN vs APENNIJNEN
    - # MESOKLIMATEN
    - » WIJNGAARDEN TOT > 600 M = FRÁICHEUR
- DIVERSE BODEMSTRUCTUREN
  - GALESTRO = LEISTEENACHTIGE KLEI
  - ZANDSTEEN (RIJK AAN Fe)
  - ALBARESE = SOORT COMPACTE KALKSTEEN+MERGEL
- > 50 HERKOMSTREGIO'S (DOCG – DOC – IGT)
- TOPDRUIF = SANGIOVESE
  - SANGIOVESE – BRUNELLO – PRUGNOLO GENTILE – MORELLINO – NIELLUCIO
  - DRUIF MOET IN TOOM GEHOUDEN WORDEN



## BEKENDSTE APPELLATIES

- CHIANTI (+ COLLI)DOCG
- CHIANTI CLASSICO DOCG
  - GRAN SELEZIONE DOCG
- BRUNELLO DI MONTALCINO DOCG
- VINO NOBILE DI MONTEPULCIANO DOCG
- VERNACCIA DI SAN GIMIGNANO DOCG (W)
- CARMIGNANO DOCG
- MORELLINO DI SCANSANO DOCG
- BOLGHERI DOC (+ SASSICAIA DOC)



## CHIANTI REVIVAL = PIERO ANTINORI

- FAMILIAAL DOMEIN SINDS 1385
- PIERO = SUPERTOSCANS
  - 70iger JAREN : ERKENDE DE ZWAKTE VAN DE TOENMALIGE WIJNEN
  - AANPLANT CS - CF - M
  - NEEF VAN MARIO INCISA DELLA ROCHETTA
    - TENUTA SAN GUIDO - SASSICAIA
  - SAMENWERKING MET GIACOMO TACHIS
    - BARRIQUES
  - TIGNANELLO (80% SANGIOVESE - 20% CS/CF)
  - SOLAIA (80% CS/CF - 20% SANGIOVESE)
- 2007: LIFE TIME ACHIEVEMENT WINEMAKER



## 2. SANGIOVESE – EEN KLASBAK!

- SANGIOVESE IS HEEL BEKEND ... BEMIND?
  - VEEL KLONEN (102) - VEEL MINDERWAARDERIGE KWALITEIT
  - # KLONEN : SANGIOVETO – BRUNELLO – PRUGNOLO GENTILE – NIELLUCIO
  - STIJL: BOTTI – ANTI BOTTI
  
- BELANGRIJK VOOR TOP KWALITEIT
  - JUISTE KLOON + ONDERSTOK (420A- PAULSEN 775)
  - DENSITEIT ( 2 700 à 3 300) + LEEFTIJD WIJNSTOK
  - LIGGING
    - 250 à 550 m
    - ZUID – ZUIDWEST
    - NIET TE WARM/KOUD
    - VERSCHIL DAG/NACHTTEMPERATUUR
  - BODEM
    - GALESTRO = LEISTEEN + MERGEL
      - VERTRAAGT RIJPING = BEHOUDT ACIDITEIT
    - ALBARESE = KALKSTEENHOUDENDE MERGEL
    - MACIGNO = MIX VAN ZAND(STEEN)



GALESTRO

## PROFIEL



- KLEUR = EERDER LICHT (ANTHOCYANES MALVIN + CYANIN)
- AROMA = VARIEERT IFV REGIO
- MOND = LICHT – SAPPIG – KRACHTIG ...
- BLEND (RICASOLI RECIPE : 70% SV + 20% CANAIOLO + 10% MALVASIA BIANCA)
  - LOKAAL : CANAIOLO – MALVASIA NERA
  - INTERN : CS – MERLOT ( = DIEPERE KLEURNUANCE)

## SANGIOVESE – SANGUS JOVIS

- KLEUR (CAVE VINIFICATIE + INTERN. DRUIVEN)
  - RELATIEF SNEL GRANAAT = ORANJE RIM
  - ANTHOCYANES :
    - CYANIDIN + PEONIN : < KLEURPIGMENT + SNELLE OXIDATIE
    - MALVIDIN
- NEUS
  - ZWARTE KERS – BRAAMBES – MORELKERS (RODE/ZURE KERS)
  - VIOOLTJES – ZOETHOUT – THEEBLADEREN – NOOTMUSKAAT
  - ROKERIG (WIEROOK) – JUS DE VIANDE – FLINTY
  - SINAASZESTE BIJ OUDEREN
- MOND (STIJL ...)
  - TRADITIONEEL :
    - TOMAATCHTIG- KRUIDIG – THEEACHTIG SLOT – HOGE ZUREN – TANNINE
  - MODERN : RIJKER – BREDERE TEXTUUR – ZUREN BLIJVEN PRESENT
  - INTERNATIONAAL : NIEUWE EIK – ZWARTE KERS – PRUIM
- RECENTE TENDENS = 100 % SANGIOVESE

## “WORLD CLASS” – I. d’AGATHA

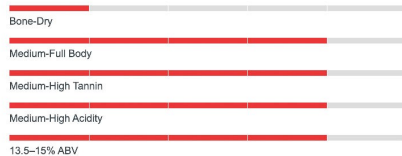


### Sangiovese

#### PRIMARY FLAVORS



#### TASTE PROFILE



WINE FOLLY

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### SANGIOVESE



WINE FOLLY

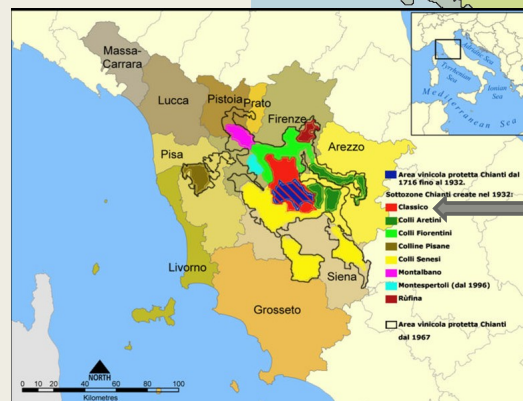
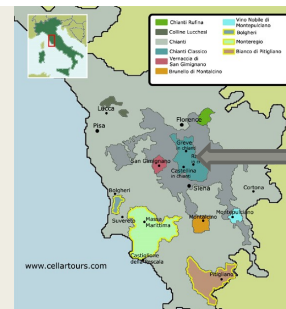
## 3. CHIANTI – CHIANTI CLASSICO

### ■ HISTORIE

- EEN V/D OUDSTE APPELLATIE = 1716 (COSIMO III DE MEDICI)
- 1924 : GALLO NERO
- 1932 : TOEVOEGING “CLASSICO”

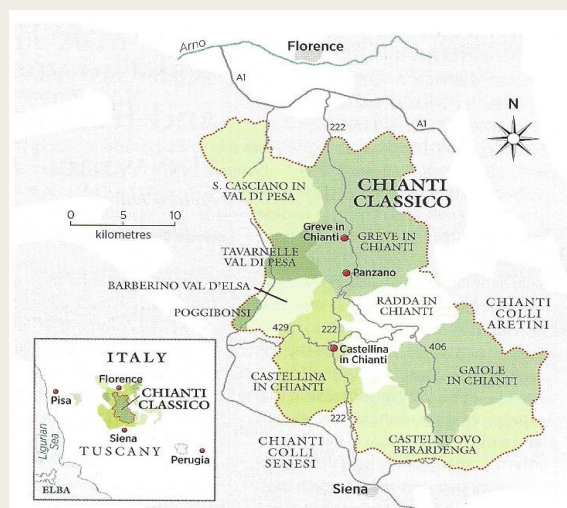
### ■ DOCG = DOCG CHIANTI + 7 COLLI

- DOCG 1984
- 2/3 VAN ALLE PRODUCTIE
- MIN 75 % SANGIOVESE
- ONG 13 500 ha
- AGEING
  - SUPERIORE = 1 J
  - RISERVA = MIN 2 J



## CHIANTI CLASSICO DOCG

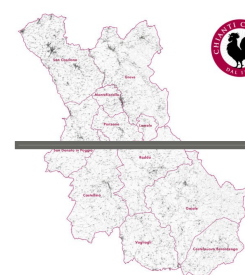
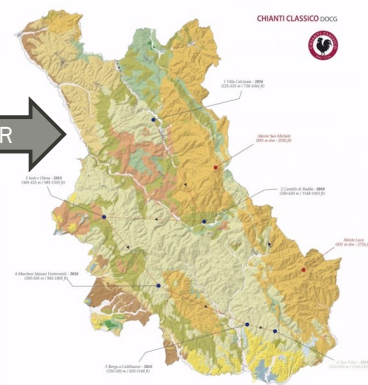
- DOCG CLASSICO = HISTORISCHE REGIO
- DOC CHIANTI 1967 - DOCG J984
- DOCG 1996 VOOR CLASSICO AFZONDERLIJK
  - 315 PRODUCENTEN
- 2 PROVINCIES : FIRENZE – SIENA
- ONG 72 000 ha GROOT
  - SLECHTS ONG 7 100 ha AANPLANT !!!!!
- MIN 80% SANGIOVESE
- GALESTRO - ALBARESE
- 350 – 450 M



## TERROIR

- SEMI-CONTINENTAAL
  - # N - Z
  - # DAG/NACHT TEMPERATUUR
    - ZEER KOUDE WINTERS (JAN/FEB) - DROGE ZOMERS
  - TOPOGRAFIE
    - VEEL HELLINGEN - VEEL BOS
- 2 PROVINCIES : SOORT SPLITSING VAN HELLINGEN + # MESOKLIMAAT
  - NOORD (FIRENZE) : 2 SECTOREN + # SUBSECTOREN ...
    - VALLEI V/D PESA RIVIER + VALLEI V/D GREVE RIVIER
    - NW : MEER KOELE WIND
    - MEER REGEN + KOELER
  - ZUID (SIENA) : 2 SECTOREN
    - N : RADDA + CASTELLINA
    - Z : CASTELNUOVO - VAGLIAGLI
    - HOE ZUIDELIJKER HOE MEER LUMINOSITY + HEAT UNIT
- NIET ECHT EEN "CRU" SYSTEEM - VEEL SINGLE VINEYARDS

PESA RIVIER



Chianti Classico  
Unità Geografiche A

Castellina  
Castelnuovo Berardenga  
Gaiole  
Greve  
Lamole  
Montefioralle  
Panzano  
Radda  
San Casciano  
San Donato in Poggio  
Vagliagli

## TERROIR CC : 3 BODEMTYPES

- **GALESTRO (FLYSCH)** METAMORPHIC MEDIUM GRAINED CLAY (2/3)-SCHIST
  - ZEER BROOS - DIVERSE LAGEN
  - > SCHISTE DAN SHALE (LEISTEEN) = LEISTEENACHTIGE KLEI
  - GALESTRINO = FINER GRAINED SHALE LIKE
  - PALEOCEEN : 66 - 56 MILJ JAAR
- **ALBARESE** = MIX WHITISH CALCAREOUS MARL + YELLOWISH CALCAREOUS DEPOSITS
  - KALSTEENHOUDENDE MERGEL (HARD) MET VERSCHILLENDE SOORTEN KALKSTEEN (PIETRAFORTE)
  - ALBUS : WITTE KLEUR DIE ONSTAAT DOOR AANWEZIGHEID VAN > CALCIUMCARBONAAT
    - NIET HETZELFDE ALS ALBARIZA IN JEREZ
    - DONKERDER DAN ALBARIZA - COMPACTER - > STENIG
  - EOCEEN : 56 - 34 MILJ JAAR
- **MACIGNO** = MIX ZAND + COMPACT ZAND
  - BEVAT MINDER CALCIUMCARBONAAT
  - ZEER DRAINEREND
  - EOCEEN
- RAND CLASSICO ZONE = SEDIMENTAIRE BODEM

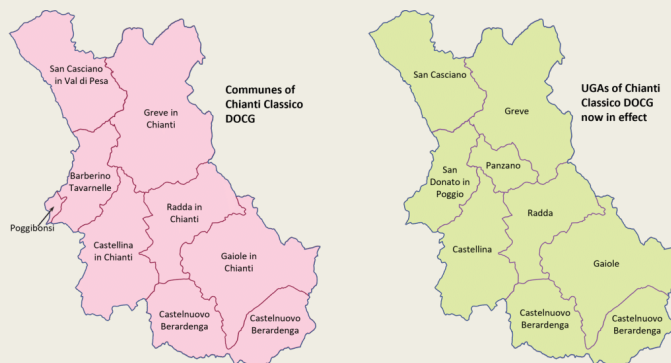
CHIANTI CLASSICO





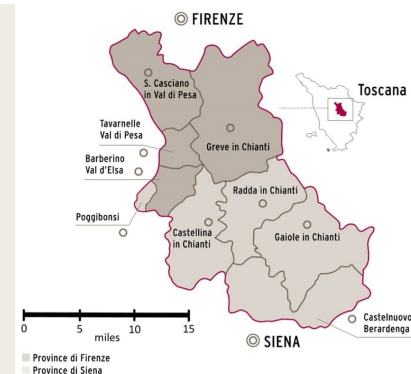
## DOCG CC – WETGEVING/AGEING

- ANNATA- SUPERIORE : 1 JAAR
- RISERVA = 24 M (MIN 3 M FLES)
- GRAN SELEZIONE – **NIEUWE TERM SINDS 2014** (vanaf OOGSTJAAR 2010)
  - UITSLUITEND EIGEN DRUIVEN (ESTATE GROWN)
  - 30 M VEROUDERING (MIN 3 M FLES)
  - 2022 : 6% V/D TOTALE PRODUCTIE
- **NIEUW JUNI 2021 : VERMELDING SUBZONE voor GRAN SELEZIONE**



## CC : SUBZONES OFFICIEEL !

- VOORDIEN
  - SPORADISCH GEBRUIK
  - 9 ZONE'S ERKEND + 2 DISTRICTEN (GREVE)
- JUNI 2021 : OFFICIEEL GOEDGEKEURD DOOR HET CONSORZIO
- VOORLOPIG **ALLEENVOOR GRAN SELEZIONE NIVEAU**
  - NIET VOOR RISERVA - ANNATA
- VANAF OOGSTJAAR 2019 (JULI 2022 OP DE MARKT)
- **2 KEY ASPECTEN**
  - FOCUS OP **SANGIOVESE- MINIMUM 90%**
    - **MAX 10% LOKALE RASSEN** (CANAIOLO - COLORINO - ...)
    - INTERNATIONALE RASSEN VERBODEN
  - **11 UGA- UNITA GEOGRAFICHE AGGIUNTIVE**
    - UGA MAG GEBLEND WORDEN MAAR ZONDER ZONE VERMELDING





## SUBZONE's= UGA

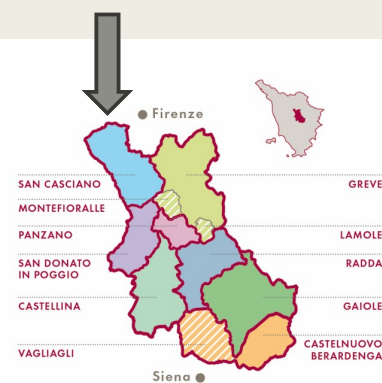
### ■ NIEUWE UITBREIDING VANAF 2027OP DE MARKT IN 2030 ... = 11 UGA

- 4 GEMEENTES BLIJVEN INTACT
  - CASTELLINA
  - GAIOLE
  - RADDA
  - SAN CASCIANO
- 3 GEMEENTES SMELTEN SAMEN
  - SAN DONATO IN POGGIO
    - BARBERINO – POGGIBONSI – TAVARNELLE
- GEMEENTE GREVE SPLITST IN 4 UGA
  - GREVE
  - PANZANO
  - LAMOLE
  - MONTEFIORALLE
- GEMEENTE CASTELNUOVO SPLITST IN 2 UGA
  - CASTELNUOVO BERARDENGA
  - VAGLIAGLI



## CC – 11 SUBZONES (2027)

- **SAN CASCIANO IN VAL DI PESA UGA**
  - 4de GROOTSTE STAD
  - NW GELEGEN = > MEDITERRANE INVLOED – 15%
  - LAAG (RAMOLA 200 m)
  - BODEM :
    - > CIOTTOLI DI FIUME (SEDIMENTAIR STENEN) + ZANDERIG
    - RAND GREVE : > GALESTRO
  - LIGHT EASY DRINKING STYLE
    - AZ AGR : ISPOLI – PODERE LA VILLA



## CC – 11 SUBZONES (2027)

### ■ SAN DONATO IN POGGIO UGA 3 VROEGERE SUBZONES i/h NW: BARBERINO – POGGIBONSI – TAVERNELLE

- TAVERNELLE VAL DI PESA
  - RIVIER PESA SPLITST DE REGIO
  - NOORDELIJK DEEL (ANTINORI) = WARM
    - STENIGE KLEI = STEVIG – ROBUUSTE WIJN
  - ZUIDELIJK = HOGER (300m)
    - > KALKSTEEN => FRAÏCHEUR
  - SNEL DRINKKLAAR, FRUITIGE, SUBTIELE WIJNEN
  - AZ AGR : POGGIO AL SOLE
- POGGIBONSI
  - WESTEN – KLEIN (0.5%)
  - STENIGE KLEI = HOUTLAGERING
- BARBERINO VALD'ELSA
  - WEST CENTRAAL – 3% - # VERSCHILLEN
  - STENIG – MEDITERRANE INVLOED
  - BELANGRIJKE DOMEINEN ZUIDOOST REGIO
  - ISOLE E OLENA – CASA EMMA
  - BEIDE : STEVIGE, RIJKE, SMAAKVOLLE WIJNEN

- IN TOTO (3 ZONES)
  - > INVLOED KOELE WIND
  - VERSCHIL DAG/NACHT T° = FRAÏCHEUR = AROMATISCH
  - LANG RIJPING = IDEEAAL VOOR SANGIO



## CC – 11 SUBZONES (2027)

### ■ GREVE IN CHIANTI = 4 UGA

- 2de GROOTSTE STAD – 18% - NOORDOOST

### ■ GREVE UGA

- # WIJNGAARDEN : RIVIER GREVE SPLITST DE REGIO
- RIVIER OOST = WARMER tov Z + W = ALLEEN ZON NAMIDDAG
  - HOOGTELIIGING
- AZ AGR : VILLA CALCINAIA

### ■ MONTEFIORALLE UGA 2<sup>de</sup> KLEINSTE UGA

- # BODEMTYPES
  - MONTEMORELLO = ALBARESE + GALESTRO SHALE
  - SILLANO = SEDIMENTAIR GESTEENTE + KLEI
- HOOFDZAKELIJK OOSTELIJKE GERICHTE WIJNGAARDEN
  - OCHTENDZON + SCHADUW i/d NAMIDDAG



### ■ LAMOLE UGA (OP 7 KM TEN OOSTEN GREVE) KLEINSTE UGA

- HOOGGELEGEN – TOT 650 M – LANGE RIJPINGSTIJD
- TERRASVORMIG – STENIG + ZANDERIG
- LICHT GEKLEURD/PARFUM/ NERVEUSE ACIDITEIT/FIJN
- AZ AGR : FILETTE DI PANZANO – I FABBRI

### ■ PANZANO UGA (TEN WESTEN VAN GREVE)

- ZUID GERICHTE WIJNGAARDEN IN NATUURLIJK AMPHITHEATER (CONCA D'ORO)
- HOOGGELEGEN (DAG/NACHT VERSCHIL)
- KALKSTEEN MET VISFOSSIELEN + > CALC CARBONAAT (PIETRAFORTE)
  - > ORGANIC ESTATES (LA MASSA– FONTODI – LE CINCIOLE)
- DIEP GEKLEURD – FRUIT DRIVEN – FULL BODY – BALANCE
  - AZ AGR : FONTODI – LE CINCIOLE – VECCHIE TERRE DI MONTEFILI

### ■ ALG CONCLUSIE STIJL : TUSSEN GAIOLE - CASTELLINO



## CC – 11 SUBZONES

### ■ RADDA IN CHIANTI UGA

- CENTRAAL OOST
- UPPER PESA VALLEY – TOT 600 M
- HOOGSTE PUNT MET STEILE/HOGE HELLINGEN
- GROOT VERSCHIL DAG/NACHT
- # BODEM + LIGGING
  - LAAG : > ALBARESE + GALESTRO
  - MID : GALESTRO (> CALCAREOUS)
  - HOOG GELEGEN = ZAND (MACIGNO)

### ■ STIJL

- SAPPIGE WIJN, AROMATISCH (BLOEMEN) SOMS STEELY
- BEWAARPOTENTIEEL
- AZ AGR : MONTE VERTINE – CASTELLO d'ALBOLA - VOLPAIA



## CC – 11 SUBZONES

### ■ GAIOLE IN CHIANTI UGA

- REEDS BEKEND IN DE 11<sup>de</sup> EEUW
- ZUIDOOST - SPLITST CASTELNUOVO
- > # SUBZONE'S
  - TOPOGRAFIE – HOOGTE - BODEM
  - SUBZ MONTI (ZUIDELIJKE PUNTJE) = TOP
  - HOOG + KALKSTEEN : FIJNE STRUCTUUR

### ■ STIJL

- JONG = RECHTLIJNIG – GESLOTEN
- OUDER = SMAAKVOL – FIJN
  - AZ AGR : BADIA A COLTIBUONO – CASTELLO DI AMA – CAPANNELLE – CASTELLO DI BROLIO



## CC – 11 SUBZONES

### ■ CASTELNUOVO BERARDENGA UGA

- MEEST ZUID + OOST - 3de GROOTSTE
- VORHEEN VLINDERVORMIG
- DICHTBIJ MONTALCINO (BENADERT DE STIJL ... )
- # STIJLEN

### ■ STIJL = HOGER = KOELER

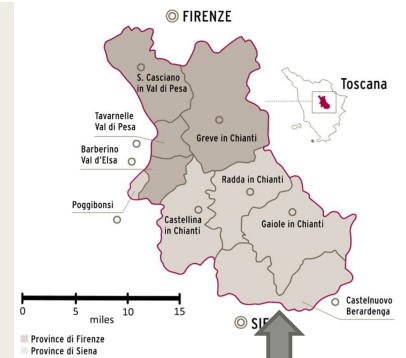
- POWER – VLEZIG
  - AZ AGR : CASTELL'IN VILLA- FELSINA – CASTELLO DI BOSSI

### ■ VAGLIAGLI UGA

- OOSTELIJK STUK V/D VLINDER – DICHTBIJ SIENNA
- GESCHIEDEN DOOR ARBIA RIVIER
- MINDER STEIL DAN CASTELNUOVO
- > ALBERESE (> COMPACTE KALKSTEEN) - < KLEI/TUFF

### ■ STIJL = LAGER = WARMER

- LICHTER MAAR SUCCULENT – JUICY
  - AZ AGR : PETROIO - FELSINA



## CC - 11 SUBZONES

### ■ CASTELLINA IN CHIANTI UGA

- ZW CENTRAAL – 1/5 ALLE PRODUCTIE - # WIJNSTIJLEN
- INVLOED TYRRHEENSE ZEE of HOOGTE (250 à 500m) – WARM/DROOG
- SOORT AMPHITHEATER RICHTING VAL d 'ELSA = TOP REGIO
- VOORAL ALBARESE + KALKSTEEN + BLAUWE KLEI

### ■ STIJL :

- RELATIEF DIEP GEKLEURD
- VEEL PARFUM
- SAPPIG - VERBORGEN KRACHT EN ZUREN, ELEGANTE WIJNEN

- AZ AGR : CASTELLINA IN CASTELLARE – FONTERUTOLI - BIBBIANO

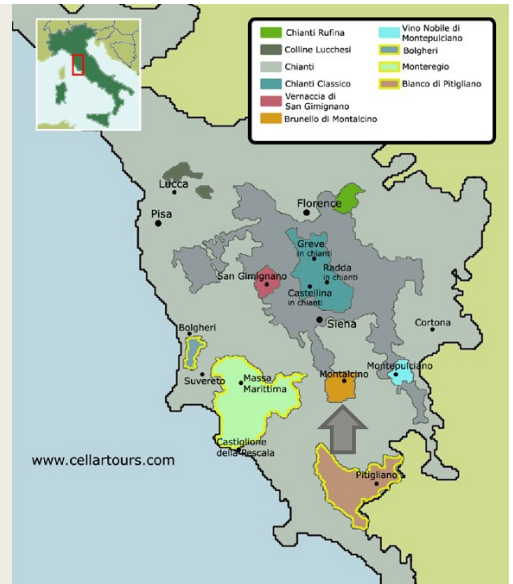


# BRUNELLO DI MONTALCINO



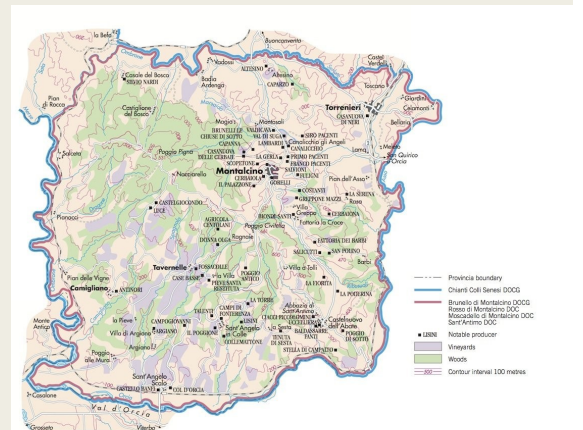
# BRUNELLO WEETJES...

- SPECIAAL
  - SUPER WIJNREGIO
    - > 20% BIO/BIDYNAMISCH (250 WINERIES)
  - UNSPOILED (GEEN AUTOSTRADES)
    - VIA FRANCIGENA (PELGRIMS)
    - EROICA ROUTE (FIETSEN KLEINE KALKWEGEN)
  - STRIKTE BOUWVOORSCHRIFTEN
  - VAL d'ORCIA = UNESCO WERELDERFGOED
    - PECORINO
  - NABIJ TOP CENTRAAL ITALIË = MONTE AMIATA (1 738 m)
- OORSPRONG MONTE LECCIO (MONTALCINO)
  - = HEUVEL MET STEENEIKEN
  - SEIZOENS KEUKEN
    - REEBOK – WILDE BEREN
    - PADDESTOELEN – ASPERGES – TRUFFEL
    - *IMKERS = NIEUWE RAGE*
- ANDERE DOC i/d REGIO
  - SANT'ANTIMO DOC (1996) : W + R (+ VERMELDING DRUIF)
  - MOSCADELLO DI MONTALCINO DOC (W) # STIJLEN



# ROSSO DI MONTALCINO DOC

- DOC 1983 – 510 ha
  - KLEINE BROER
  - 194 PRODUCENTEN
  - 100% BRUNELLO
  - MIN 12.0 ° - MIN 10 m ELEVAGE (INOX/HOUT)
  - TOEGELATEN SINDS 2015
    - > 600 m HOOGTE
    - SCHROEFDOP

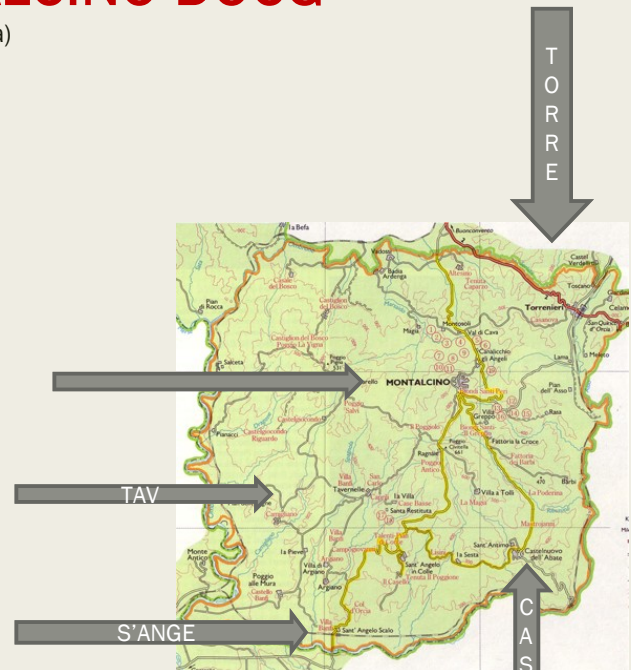


World Atlas  
P173 Mo  
MAP  
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## BRUNELLO DI MONTALCINO DOCG

- DOCG 1980 – 2 100 ha (1968 : SLECHTS 200 ha)
  - 1885 BIONDI-SANTI
  - 42.9 – 43.11 ° NB
  - 120 à 600 m – DAY/NIGHT T°
- 2008 : “BRUNELLOGATE”
- 100% BRUNELLO (SANGIOVESE GROSSO)
- 4 OFFICIEUZE SUBZONE'S
  - MONTALCINO (NO)
  - TAVERNELLE & CAMIGLIANO (NW)
  - CASTELNUOVO DELL'ABATE (ZO)
  - SANT'ANGELO (ZW)
- GROTE VERSCHILLEN
  - BODEM = GALESTRO – ZAND - ALBERESE
  - KLEIN DOMEIN versus GROOT
  - LAAG versus HOOG GELEGEN
  - ASSEMBLAGE versus REGIO
- MIN. 4 J AGEING
  - MIN 2 J AGEING OAK + 4 M FLE
- MIN 5 J AGEING = RISERVA
  - 2 J OAK + 6 M FLES + NA 6 J



## EEN GROTE BRUNELLO ...

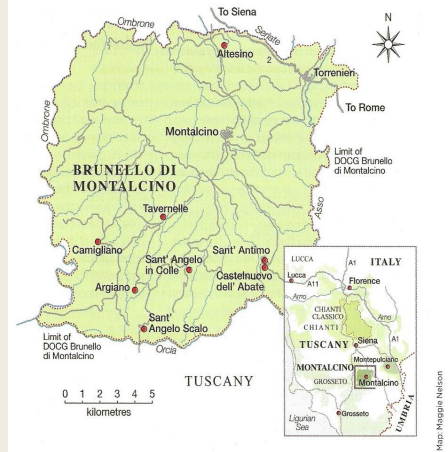
- ITALY'S LONG LIVED WINE
  - INCOMPARABLE REFINEMENT – POWER – AGEWORTHINESS
- WIDERANGE OF AROMA'S & FLAVOURS
  - BRIGHT RED
  - JONG
    - JENEVERBES – ZURE RODE KERS – ZOETHOUT – ZWARTE THEE BLADEREN – VIOOLTJES
  - OUDER
    - TABAK – BOS – OUD LEDER
  - 100 % NIEUWE EIK
    - KOFFIE – CHOCOLADE – SCHOENSMEER - TEER





## TE ONTHOUDEN ...

- **STIJL**
  - “ZONES” – CLIMATE CHANGE?
    - NOORD = KOELER + > REGEN
      - BLEKER - SCHRALER
    - ZUID = WARMER (ZW = MED. INVLOED)- DROOG
      - > INTENS – FRUITIGER
  - **BODEM**
    - TYPE
    - LIGGING ...
      - < 200 m => KLEI
      - 200 à 300 => ZANDERIG
      - 250 à 450/500 = GALESTRO (SCHISTEUS);
  - BLEND vs SINGLE VINEYARD
- **BELANGRIJKSTE = PRODUCENT**
  - MODERN vs TRADITIONEEL
  - CONVENTIONEEL vs BIO/BIODYNAMIE
  - BARRIQUE vs BOTTI
  - PRECISIE I/D WIJNGAARD + KELDER!!!



### ROSSO DI MONTALCINO: KNOW YOUR VINTAGES

**2018** Much cooler year than 2017. The wines are lively, fresh and not overly ripe, but elegant and appealing. In the main, these are for early drinking.

**2017** Spring frosts and then one of the hottest summers on record, often exceeding 40°C, with drought conditions in many places. Reduced yields. Very challenging, separating the great winemakers from the good.

**2016** Exceptional for Sangiovese – one of the best of the past 20 years. Not too hot, with cool nights. The best wines have precise aromas and flavours with beautifully harmonious tannins. Keep or drink.

**2015** Hot and generally very good. Ripe strawberry fruit and rich tannins. Lacks the refinement of 2016 but still highly rated. Keep or drink.

**2014** A difficult vintage, cool and wet, resulting in fresh wines with good acidity but sometimes green, herbal qualities. Early to mid-term drinking.

**2013** Perfect conditions between July and September allowed a traditional October harvest. A classic, elegant vintage, with great potential.



### Brunello: know your vintages

**2016** (release 2021)  
Small vintage of 5-star quality. Powerful but balanced; good acidity.

**2015** (release 2020)  
Hot summer saved by September rain. Five-star vintage, perhaps a little less balanced than 2016.

**2014** (release 2019)  
Cool, wet, problematic. Wait and see, but it would be unrealistic to have high expectations.

**2013** (release 2018)  
Good overall, although possibly mixed due to harvest time rain.

**2012** (current)  
Hot, dry summer, record high temperatures mitigated to an extent by September rain. Powerful, tannic wines. Officially 5-star vintage, but inconsistent.

**2011**  
Very hot in the run-up to harvest; led to concentrated wines with low acidity and a rainy character in some cases. Probably not for long ageing.

**2010**  
Great vintage for long ageing. Top quality wines combining power and elegance.

## **CHIANTI - BRUNELLO**

### **2021 NOT YET REATED**

Bolgheri reported a high quality vintage in 2021, although reduced yields are prevalent. Winter rains loaded the ground up with good water reserves, which turned out to be critical given the level of drought through the summer months. Early spring brought two frosts which delayed the vegetative cycle by a week. With hindsight, a little rain in May was positive given the lack of water available throughout June, July and August. Although one of the driest summers of the decade, temperatures were relatively cool and vine stress was avoided. Tuscany may have experienced intense heat in 2021 but Bolgeheri's proximity to coastal breezes softened the impact. The lack of rain also reduced the severity of disease. Most producers agree 2021 was a very healthy vintage. Where yields were reduced, the quality of fruit more than made up for the loss. The whites are fresh and fragrant, while the reds generally show ripe tannin and good concentration, although still young.

### **2020 5/5 PROBABLY**

The consorzio has rated 2020 as a 5-star vintage; based on the ideal weather that year, it is understandable. While summer was warm, with a few heat spikes, evening were cool, preserving acidity. The wines will not be released until 2025, so it is too early to rate this vintage, but all signs point to 2020 being an outstanding year for Brunello di Montalcino

### **2019 4 ½ /5**

Producers raved about the 2019 vintage even before harvest, thanks to excellent climatic conditions throughout the year. While spring was fairly rainy, summer was quite warm, but not overly so. Harvest began in early October; the grapes displayed very good color, aromatics and acidity. The wines are currently maturing in cellars and have been described by producers as first-rate, given their structure, overall harmony, acidity and incredible aromatics. 2019 for Brunello di Montalcino has the earmarks of a truly great vintage; the top wines should drink well for 20-25 years, perhaps longer.

### **2018 4 ½ /5**

Climatic conditions in Montalcino in 2018 were near ideal, with average temperatures and rainfall totals. As daytime conditions were not too hot during the summer and early autumn, ripening was even, and combined with cool nights, the grapes offered very good color as well as acidity. Harvest took place in late September and early October, the size of the crop was healthy. Although the 2018 Brunellos will not be released until 2023, early word from producers is quite positive, with confident comments on the elegance and length in the wines. Predictions now are for these wines to offer excellent aging potential, with peak at 15-20 years, perhaps longer.

### **2017 3/5**

Like most of Tuscany, 2017 in Montalcino was marked by very warm temperatures throughout the growing season; lower than average rainfall was another important factor in this year. The result was a very early harvest – the 2<sup>nd</sup> week of September for some estates – with very ripe fruit and balanced, or slightly low acidity. This is a vintage where it is important to select wines from vineyards at higher elevations, as the grapes grown there did not suffer from as much intense heat as those at lower elevations. While the wines are ripe and forward, the tannins are quite round, so the best examples of 2017 Brunello are nicely balanced, and while they do not have the structure for long-term cellaring, the best wines will offer pleasure for 7-12 years.

### **2016 5/5**

As memorable as 2015 was for Brunello di Montalcino, most producers consider 2016 as slightly better. Winter was mild; following a cool and rainy spring while summer was fairly warm with average temperatures. A steady and long ripening of grapes that resulted in optimal alcohol potential and wonderful phenolic ripeness; harvest was later than normal, beginning around the 5<sup>th</sup> of October. Acidity levels are higher than 2015, while the wines are just as or even more powerful than that vintage. The best wines have beautiful aromatics; tremendous complexity and varietal character, and are among the finest examples of the millennium. The 2016s have a great future ahead of them; just released, the top examples will drink well for 25-30 years.