



**PASSPORT TO
CHIANTI CLASSICO**

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The Name

The correct name of the original denomination is “Chianti Classico” and should not be confused with “Chianti”. The latter represents a different DOCG that refers to a separate consortium and production area.



The Symbol

The black rooster is the historical symbol that has represented Chianti Classico since the Middle Ages.

Date of Birth

In 1716, the Tuscan Grand Duke Cosimo III, established for the first time in history the borders of the production area.

TERRITORY

Total area of the territory: 70.000 ha / 172,900 a

Total vineyard area: 10.000 ha / 25,000 a

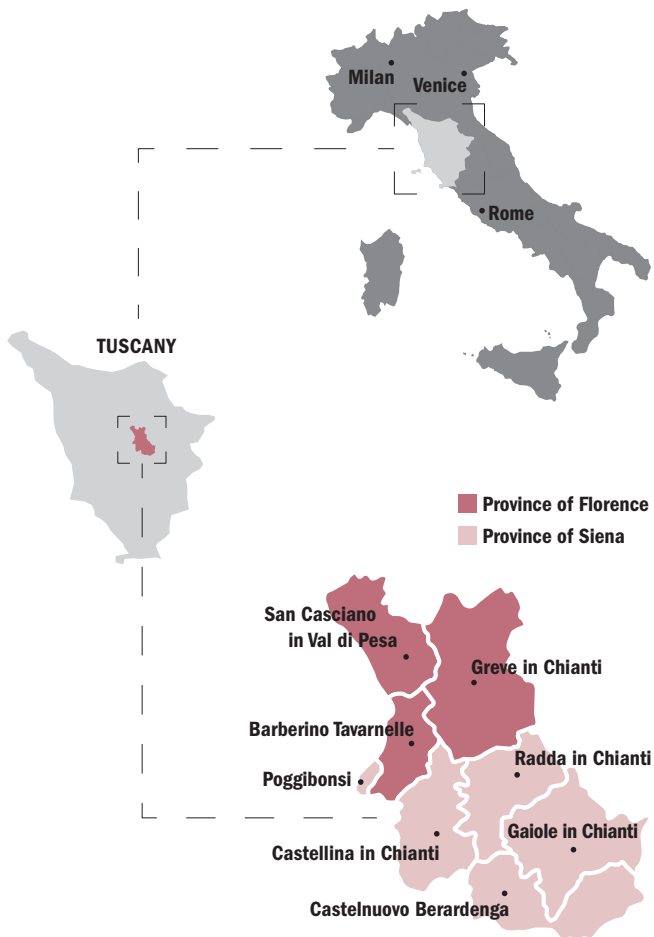
Vineyards registered as Chianti Classico: 7.200 ha / 18,000 a

Communes: 8

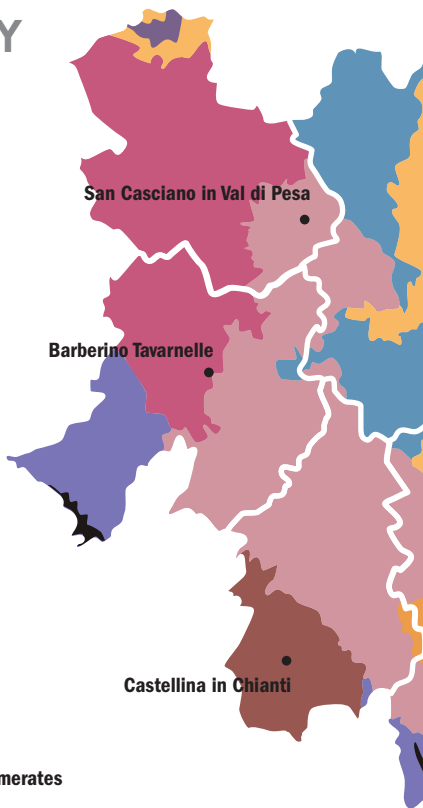
The Chianti Classico territory's capitals are **Siena** and **Florence** and it is shared between the provinces of the two cities. The zone amounts to 70,000 hectares (172,900 acres) and includes the entire territories of the **communes** of Castellina in Chianti, Gaiole in Chianti, Greve in Chianti and Radda in Chianti and parts of those of Barberino Tavarnelle, Castelnuovo Berardenga, Poggibonsi and San Casciano in Val di Pesa.

The local **climate** is **continental** with significant day-night temperature variation, generally low winter temperatures (below 4-5°C) and hot, dry summers, often reaching temperatures of over 35°.

The main **streams of water** are: Greve (center), Pesa (west), Arbia (south). Two-thirds of the whole area is covered with **woodlands**, principally oak, chestnut and pine as well as cypress.



THE DIVERSITY OF THE TERROIR

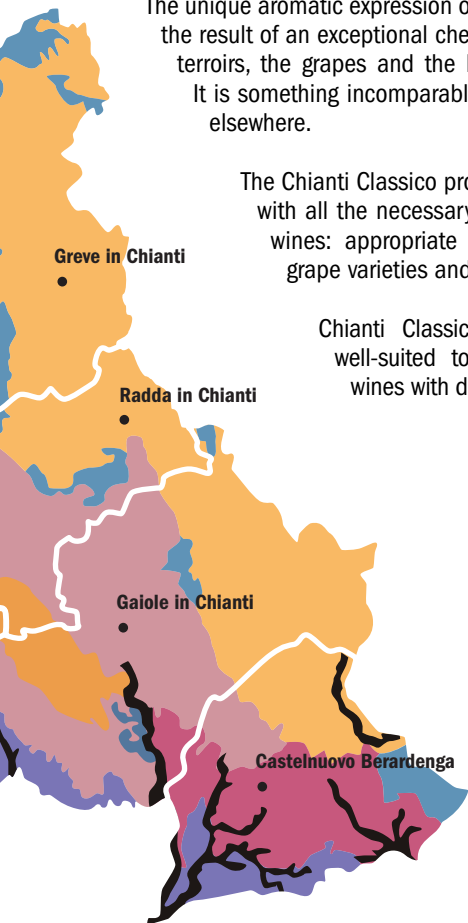


- Soils on recent alluvial deposits
- Soils on sand and marine conglomerates
- Soils on clays and marine silts
- Silty-clay soils on ancient lacustrine deposits
- Soils on scaglia Toscana, marl, and limestone
- Sandy, non-limestone soils on sandstone
- Clayey-limestone soils on limestone and shale

The unique aromatic expression of Chianti Classico wines is the result of an exceptional chemistry between the varied terroirs, the grapes and the know-how of the growers. It is something incomparable that cannot be imitated elsewhere.

The Chianti Classico production zone is equipped with all the necessary features to produce fine wines: appropriate topography, climate, soil, grape varieties and human expertise.

Chianti Classico's **diverse terroirs** are well-suited to viticulture and produce wines with different characters.



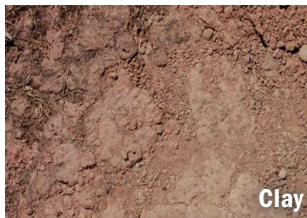
THE SOILS

Alberese: Marl (Clayey Limestone)

Galestro: Schistous Clay

Macigno Toscano: Sandstone

Argilla: Clay



The geology of the Chianti Classico production zone is a shield of clayey schists, with layers of scaly clay, Alberese rock and fine limestone sandstone.

The dark brown soil tends not to be deep, with structures ranging from clayey-sand to stony with average clay content.

The type of land varies considerably from one area to another and even within each section of the territory, making it impossible to draw clear subdivisions of the various soil types typical of the Chianti Classico territory.

In order to give a general description to this fragmented and diverse territory, it can be said that **marl-based soil** (mainly of alluvial provenance) is widespread in the San Casciano Val di Pesa, while Greve in Chianti and all the lower altitude areas are typically **clayey limestone** soil. Large **sandstone rocks** characterize the

Monti del Chianti ridge (east border of the Greve in Chianti and Radda in Chianti territory, and the northern part of Gaiole in Chianti), and **Alberese** is the principal element of the central-southern area. **Tuffstone** and **sandy soils** is found in most of the Castelnuovo Berardenga area.

The areas with a marked sandstone presence are severe and steep while the limestone hills are softer and rounder, and the clayey hills even gentler. Almost all of the Chianti Classico production area is blessed with soil rich in stony material, especially marl.



These soils reflect into the wines

Chianti Classico coming from **Alberese** are usually rich in structure, muscular, but also fresh and elegant, sometimes showing floral and cherry notes, with a noteworthy minerality.

Galestro soils give power and aromatic diversity.

Sandstone comes out in elegance and a certain smoothness, with floral hints and citrusy notes, while **clay-rich soils** give power, smoothness and opulence to the wines. In many cases the wines are raised on a combination of soil types and in turn reflect the confluence of the terroirs. Summing up, wine is the film negative of its territory.

CHIANTI CLASSICO & CHIANTI



They are two distinct and separate DOCGs, with two different sets of production regulations, production zones, and consortiums for the protection of the product.

Chianti territory: The name of a territory delimited in 1716 that today covers eight municipalities under the provinces of Florence and Siena.


Chianti wine: The name of a wine made in Tuscany but not in the geographical zone called “Chianti”.

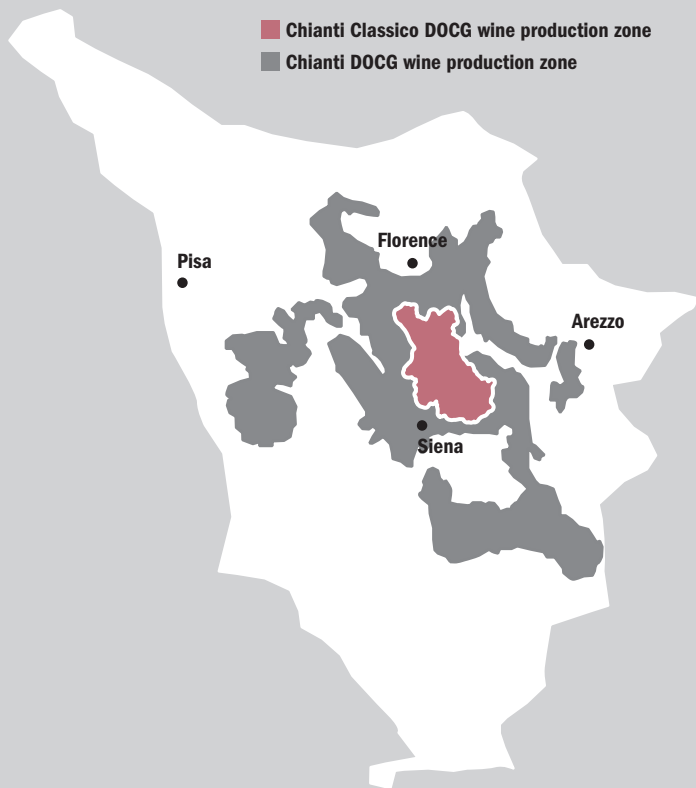
Chianti Classico: The name of the wine made in the geographical zone called “Chianti”. Only this wine is entitled to be identified with the historic Black Rooster symbol.

There has always been an idiomatic-geographic confusion between two different DOCGs: Chianti Classico and Chianti. While in the enological field there are two separate terms, “Chianti Classico” and “Chianti,” from the historical and geographical standpoint there is only the term “Chianti.”

For consumers, but even for wine insiders, the borderline between these two contexts is so unclear that the adjective “Classico” is often omitted in describing a Chianti Classico in tastings, comments and articles. In fact, that adjective is very important, because it distinguishes Chianti Classico from Chianti wine.

 Chianti Classico DOCG wine production zone

 Chianti DOCG wine production zone



PRODUCTION REGULATIONS

Blend

Sangiovese: minimum 80%

Other authorized red grape varieties: up to 20%

- Indigenous (e.g., Canaiolo, Colorino, Mammolo, Malvasia Nera, Pugnitello, Foglia Tonda),
- International (e.g., Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Petit Verdot)

White grape varieties not permitted since 2006

Cultivation

Vine density per hectare: minimum 4,400 plants

Maximum grape output: 7.5 tons/ha - 2 kg/vine

Irrigation: Limited under ministerial approval



Sangiovese

Long, conical-pyramidal bunch with one or two wings.

Medium-large, purplish-black grapes with thick skin rich in pruinescence.

Ripening occurs late September or early October, and its ideal conditions consist of generous temperature variations and full exposure to sunlight.

SUSTAINABILITY & ORGANIC AGRICULTURE

Only 10% of the total area is covered with vines.

- More than one third of the vineyards of Chianti Classico is already certified **organic** or under conversion.
- More than 70% of the estates apply **good practices** in terms of sustainability (cover crops with various species of grass and annual legumes), in order to avoid soil erosion and to manage water supply.
- One third of the estates uses alternative sources of **energy** (photovoltaic panels, solar panels, and biomass exploitation by recycling the waste from wine production).

Chianti Classico 2000

Chianti Classico 2000 was a scientific research project that took place between the late 1980's and the early 2000's. The project's main noteworthy results include the identification and certification of eight new clones of Sangiovese, one of Colorino and one of Canaiolo. The project also supplied Chianti winegrowers with useful suggestions regarding rootstocks, planting density, training systems, and the current and relevant theme of soil management techniques.

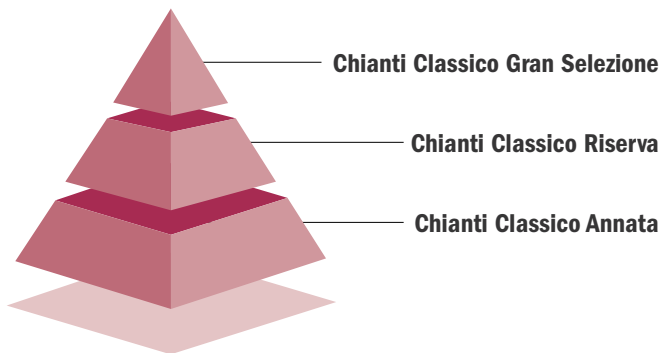
THE QUALITY PYRAMID

In 2013 the Consorzio Vino Chianti Classico members' assembly approved important changes to the production regulations leading to a reorganization of the Black Rooster DOCG, and added another typology, Gran Selezione, on top of the traditional two, Annata and Riserva.

Gran Selezione

Gran Selezione is made exclusively from a winery's own grapes grown in its finest vineyards according to strict regulations that make it a truly premium wine, that currently accounts for about 5% of the Chianti Classico production.

Gran Selezione is also able to enhance the different characteristics of a broad and variegated territory divided into 8 municipalities and different climatic and soil zones but united by the unmistakable Sangiovese "signature".



	Chianti Classico Annata	Chianti Classico Riserva	Chianti Classico Gran Selezione*
Alcohol content (minimum)	12% vol.	12.5% vol.	13% vol.
Aging (minimum)	12 months	24 months, including 3 months of bottle aging	30 months, including 3 months of bottle aging
Non-reductive extract (minimum)	24.0 g/l	25.0 g/l	26.0 g/l
Total acidity (minimum)	4.5 g/l	4.5 g/l	4.5 g/l
Organoleptic characteristics	Fruit-forward, fine, appealing, nicely balanced and easy to drink, fresh, with balanced maturation.	Fruit-forward, with finesse enhanced by wood that doesn't stand out but accompanies and sustains the wine's structure, consistency and persistence.	Fruit-forward, spicy, enveloping where elegance, structure, finesse and balanced tannins and acidity beget wines of great substance and aging potential.

*Grown and bottled on the estate. Wine produced from single vineyard or from a selection of the estate's best grapes.

WINE TASTING

Olfactory families

Fruity: mostly small red-skinned berries though also dark fruit too, from cherry, red currant and raspberry through blueberry and plum. Fragrant and fresh fruit in the youthful wines, ripe and jammy in ones of further development.

Floral: hints of violet and iris, which is quite typical of Sangiovese. Like flowers just picked in the younger wines and then faded in examples more developed.

Color

Younger wine: luminous ruby-red of low to medium intensity and in some wines it is possible to notice purple-red shades.

Fully developed: garnet red, with the rim tending to brick.





Spicy and toasted: mostly due to oak aging, of black pepper, vanilla (from new barrels), clove, coffee, tobacco and cocoa.

Mineral: iron nuances like rust, typical of Sangiovese, especially in some particular areas of Chianti Classico. In some cases earthy whiffs of humus too.

Herbaceous: dried leaves and walnut.

Others: balsamic, eucalyptus, licorice.

Tertiary: noted in full development, of underbrush aromas, mushroom and truffle.

Mouthfeel

Although Chianti Classico wines are featured by an excellent balance between tannins, alcohol and acidity, they usually exhibit a juicy and pleasing freshness. True to character they are able to stay constant over time, ensuring excellent longevity. The frequent, perceptible note of blood orange, is found to be satisfying in the long lasting, elegant and refreshing flavors.

In the Riserva and Gran Selezione types the texture gets thicker and the structure becomes richer, but always persisting as tasty and refined wines.

FOOD PAIRING

Chianti Classico "Annata" wines



Vegetable soups



**Grilled white
meat**



**Roasted white
meat**



**Cold cuts &
sausages**



Fresh cheese



**Cacciucco
(Tomato fish
soup)**



**Fresh &
dried cod**



Mullet

**Roasted red
meat**



**Grilled red
meat**



**Florentine
steak**



Aged cheese



Chianti Classico "Riserva" & "Gran Selezione" wines

HISTORY

Cosimo III, Grand Duke of Tuscany, officially delimited the production zone of Chianti wine.

1716

The adjective “Classico” is added by ministerial decree to distinguish the original Chianti from the wine made outside the territory delimited in 1716.

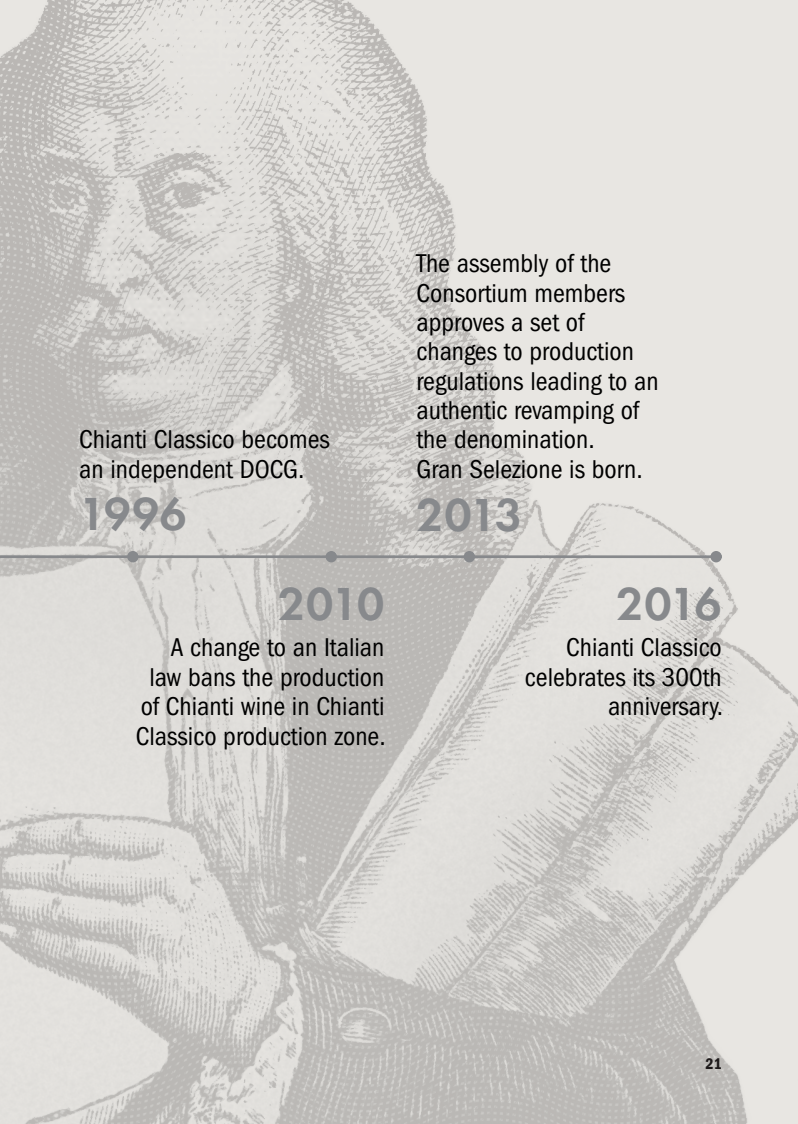
1932

1924

Creation of the Consortium for the protection of typical Chianti wine and its mark of origin; the trademark chosen is the Black Rooster.

1984

Chianti Classico obtains DOCG status (Controlled and Guaranteed Denomination of Origin), the highest recognition for premium Italian wines.



Chianti Classico becomes
an independent DOCG.

1996

The assembly of the
Consortium members
approves a set of
changes to production
regulations leading to an
authentic revamping of
the denomination.
Gran Selezione is born.

2013

2010

A change to an Italian
law bans the production
of Chianti wine in Chianti
Classico production zone.

2016

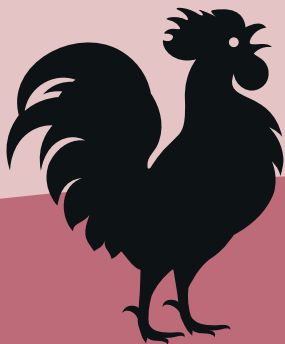
Chianti Classico
celebrates its 300th
anniversary.

THE LEGEND OF THE BLACK ROOSTER

The trademark of Chianti Classico is a Black Rooster, historic symbol of the Chianti Military League and among other things depicted by famous artist Giorgio Vasari on the ceiling of the Salone dei Cinquecento at Palazzo Vecchio in Florence.

The history of this symbol also includes a curious legend from medieval times recounting an event that in actual fact led to the definition of the political boundaries of the Chianti territory.

As the legend has it, in medieval times when the Republics of Florence and Siena were bitterly fighting for dominance, Chianti territory (because it lies between the two cities) was constantly fought over.

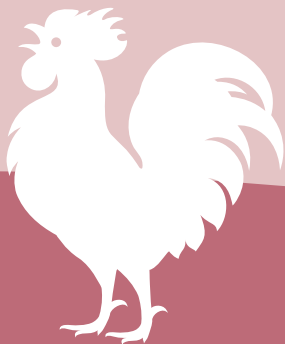


To end the dispute and establish definitive borders of dominion, a very odd method was chosen. It was agreed that two knights would depart from their respective cities and fix the boundary point at where they met. Departure was to be at dawn and the signal to ride given by rooster crow.

The Sienese chose a white rooster, and the Florentines a black one, which they kept in a small, dark chicken coop and practically starved for so many days that it was desperate.

On the fatal day, as soon as it was freed, the rooster began to crow, although dawn was still far away. His loud crowing allowed the Florentine knight to set off posthaste and much ahead of his Sienese counterpart who had to wait for daybreak for his rooster to crow.

Since the Florentine horseman had such a head start he met up with the Sienese knight at Fonterutoli, a mere 12 kilometers from the latter's departure point. And so nearly all of Chianti was brought under the power of the Republic of Florence, much earlier than the defeat of Siena itself.



LABEL & TRACEABILITY

Position of trademark on the bottle:

The Black Rooster trademark is compulsory for Chianti Classico wines and there are two options for the position: on the bottle neck or on the back label.



A DOCG wine is traceable from the vineyard to the bottle:

All Italian DOCG wines (certified and guaranteed designation of origin) must display the neck strip – issued following certification by the monitoring body - in order to be released on the market. The label contains a series of letters and numbers to identify a specific bottled batch.



Consumers can access much of the information found in the certificate directly, but visiting the Consorzio's website:

<https://www.chianticlassico.com/vino/tracciabilita/>

The Consorzio provides an online tool for the public to access the certificate issued by the monitoring body, the quantity bottled, and the wine's chemical analysis results.

The label of a DOCG wine like Chianti Classico is very informative.

CHIANTI CLASSICO (with rooster logo and DAL 1716)

CHIANTI CLASSICO

DOCG

Tipologia

Imbottigliato all'origine da:
NOME IMBOTTIGLIATORE

Indirizzo e località
Italia

www.sitointernet.it

Prodotto in Italia L. 2-08

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENE SULFITOS - ENTHÄLT SULFITE - CONTIENT SULFITES - CONTIEM SULFITOS - SISALDAB SULFITO - INDEHÖLDER SULFITER - SAHUR SULFITI - SUDĚTYJE JAK SULFITŮ - TARTALMAZ SZULFITOK - BEWÄHRT SULFUREN - ZAWIERA SIARCZYNY - VSEBUJE SULFITY - OBSAHUJE SŮLFITANY - SÖLJÁTÁR SULFITJEIA - INNEHÅLLER SULFITER

750ml.e **13,5%vol.**

Name of appellation: written in full words

Typology: the names “Riserva” and “Gran Selezione” must be present while the wine usually called “vintage” does not

Estate bottled or Bottled by

Bottling estate

Address of the estate

Website of the estate

Product of Italy

Batch identification number

Contains sulfites: this is mandatory as well as other allergens

Alcohol content

Capacity: estimate according to EU standard

CASA CHIANTI CLASSICO

The home of the Black Rooster is located in the heart of Tuscany, in Radda in Chianti, in the wonderful 18th century convent of Santa Maria al Prato. The Casa Chianti Classico welcomes its guests to its suggestive interiors with several initiatives dedicated to wine and territory culture: the restaurant Al Convento, the exclusive Black Rooster wine bar, a museal area dedicated to the wine and the history of Chianti Classico as well as a fully-equipped room for tasting and cooking classes, a terrace overlooking the Chianti hills, the ancient refectory and the inner cloister.

casachianticlassico.it



VIN SANTO DEL CHIANTI CLASSICO

Vin Santo is a traditional dessert wine made in Tuscany, produced from dried grapes (white or red).



The production specifications for “Vin Santo del Chianti Classico” DOC, implemented in 1995, bind Vin Santo to very strict quality standards, which had to some extent become even more selective in recent years.

The production regulations include the predominant use of Trebbiano and Malvasia grapes (minimum 60%) among the approved varieties (but the Occhio di Pernice – partridge eye – type also exists, so-called for its dark, intense colour, which is made with a minimum of 80% Sangiovese); low grape yields in the vineyards and very low grape-wine yields; time restrictions for vinification and sales (no earlier than three years from the grape harvest year), but also capacity limits for the ageing casks locally called caratelli (maximum 3hl, and must be oak).

CHIANTI CLASSICO PDO OLIVE OIL

Chianti Classico is not just a wine. It is also a prestigious olive oil. Chianti Classico DOP olive oil is, in fact, much more than a simple extra-virgin olive oil.

To make a Chianti Classico DOP olive oil, producers have to comply with strict production regulations, inspired by the need to ensure the consumer the highest level of quality. They should follow these regulations in all stages of the production chain, from picking to pressing the olives.

Chianti Classico DOP olive oil must have minimum levels of certain elements that are important to the quality of the oil and in benefits to human health (polyphenols, vitamins and other anti-oxidant components).

From the sensory standpoint (fragrances and flavor), the color of the DOP oil must be bright green with golden shading and must have a clear-cut fruity green aroma, sometimes bitterish and spicy (artichokes, almond).

The DOP Chianti Classico olive oil can be recognized by the Black Rooster symbol that is on every bottle.

oliodopchianticlassico.com



NOTES



CHIANTICLASSICO.COM



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13