

Le Cinciole

The Le Cinciole estate in Panzano

Chianti Classico DOCG 2017

Chianti Classico, Italy



ESTATE

Founded in the early 90s by husband-wife team Luca and Valerie Orsini, Le Cinciole thoughtfully stewards their vineyards in Chianti Classico with unyielding convictions to organic, sustainable and biodynamic principles. Located in the famous Conca d'Oro ("Golden Vale") of Panzano, the moderate climate and marly, sandstone soils combine to foster some of the finest grapes in the region. Steeped in the history of the place, Le Cinciole produces classically styled Chianti with finely textured tannins, as well as a reliable blend of international varietals.

WINE

Born in the first days of the estate's history, Le Cinciole's Chianti Classico is a deeply enjoyable, vibrant Sangiovese. Fruit is sourced from entirely organic vineyards in the heart of the DOCG and is spontaneously vinified in neutral containers for two years. The result is an undeniably characteristic Chianti, with an added level of verve from conscientious vineyard management

VINEYARD

The vineyards are composed of marl with caly-limestone schists throughout. East/south east exposures facilitate ripening, allowing preferable harvest windows in the temperate Tuscan climate. All wines from Le Cinciole come from organic certified vineyards which have been chemical free since the early 90s and are managed in tandem with sustainable and biodynamic principles.

WINEMAKING

Grapes are harvested by hand and, after de-stemming, are lightly pressed. Fermentation occurs spontaneously in concrete vats, before being gently drawn off and transferred to other vats for malolactic fermentation. The wine is aged for about 12 months in traditional French oak barrels, then brought back to concrete tanks for another 12 months before being bottled.

VINTAGE

While frost, drought and heat diminished yields and overconcentrated some fruit, great wines exist from talented winemakers who knew how to manage over extraction

TASTING NOTE

A traditionally styled Chianti Classico, the wine has a well knit tannic structure surrounding a palate of mixed berries and potting soil. A gentle savory character adds complexity and invites a range of pairing options.

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"The 2017 Chianti Classico is a gorgeous, inviting wine. Pliant fruit and soft contours give the 2017 so much immediacy and appeal. Silky tannins wrap around a core of dark red cherry while spice, new leather and sweet pipe tobacco infuse the 2017 with tremendous character. The 2017 is such a beautiful and inviting wine. Wow!" - ANTONIO GALLONI