

## ***Gaiole in Chianti, Province of Siena***

*Established: 9<sup>th</sup> century*

*Owners: Elisabetta, Francesco & Luca Martini di Cigala*

*Winemakers: Francesco & Luca Martini di Cigala , Attilio Pagli*

*Production: 85,000 bottles*

*Hectares under vine: 29*

*Viticulture: Certified Organic*



San Giusto a Rentennano is at the southern end of the Gaiole region in Chianti Classico, bordering Castelnuovo Berardenga. The estate, originally a monastery of Cistercian nuns, was fortified by the Florentines in 1204 as their boundary with Siena and the underground vaults built as part of the fortification are used today as the ageing cellars. For centuries it was owned by the Ricasoli family of the neighbouring Brolio castle and was passed to the Martini di Cigala family in 1957. Today, this beautiful estate of 160 hectares is run by the brothers and sister team of Francesco, Luca and Elisabetta Martini di Cigala.

### **Chianti Classico DCG**

95% Sangiovese and 5% Canaiolo, aged in old cask and tonneaux for 10-12 months. Generous red berry and cherry fruit with perfumed floral notes, the freshness and elegance are in this classy Chianti are reminiscent of Burgundy.

### **Chianti Classico DCG Riserva 'Le Baroncole'**

Le Baroncole is made from 97% Sangiovese and 3% Canaiolo grapes. The initial stages of its production are the same as Chianti Classico but it is then aged in barriques for between 16 to 20 months, bottled unfiltered and held for a further six months prior to release. There are dark cherries, floral notes, spice, licorice and menthol and the tannins build impressively on the finish. Le Baroncole blends power, richness and freshness with outstanding balance, gaining complexity with time in the bottle.

### **Percarlo IGT**

Percarlo is a robust expression of the terroir of San Giusto with great concentration, massive body and structure and long ageing potential. The grape selection is from six low yielding vineyards where the ancient soil consists of two to five metres of sand and stone on a bed of clay. "Tightly wound, the wine gradually opens up, revealing layers of ripe dark fruit, minerals, menthol and spices, all of which are supported by firm, yet elegant tannins. There is breathtaking clarity, finesse and freshness in the glass. The oak is beautifully integrated, though, and there is little doubt this will turn into a magical bottle somewhere down the line. It looks like the estate has made a wise choice in giving Percarlo an extra year in bottle prior to release as the 2006 is imposing and will require quite a bit of time before it enters its prime window of drinkability. While that time does not appear to be on the horizon, readers who can find the 2006 Percarlo will not want to hesitate, as it is magical." Anticipated maturity: 2018-2031.

IMPORTED BY



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)

## **La Ricolma IGT**

La Ricolma is one of the Italy's great Merlots. From a single vineyard, this pure Merlot from a tiny yield is aged 20 months in barriques. The dark berry and plum varietal notes intermingle with the sweet scents of oak and the 'Tuscanness' of the wine - tar, menthol, leather, tobacco and liquorice. Full bodied with ripe tannins and a smooth, well rounded finish, our allocation is a twenty four bottles per year.

## **Vin San Giusto VdT**

A Vino da Tavola wine due to the fact the alcohol levels are deliberately below those required by the DOC. Malvasia (90%) and Trebbiano (10%) grapes are dried on racks for approximately 130 days and, after pressing, the must is sealed in small chestnut barrels, varying between 40-180 litres, and placed in the well ventilated loft. The wine develops slowly over a six year period, reducing by half and developing extraordinary concentration. Before bottling, the wine is filtered, drop by drop, through Holland cloth. Vin San Giusto has long ageing potential and contains no added sulfites. Our allocation is twenty four bottles per year.

IMPORTED BY



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)