SAN GIUSTO A RENTENNANO

Tuscany

Gaiole in Chianti, Province of Siena

Established: 9th 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

Vegan Friendly



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.

Rosato IGT 'Fuori Misura'

A dark and fruity Rosato obtained from early harvested Merlot, Sangiovese and Canaiolo plus saignée of all the tanks in the winery. This drinks more like a light red and is perfect with a summer bbq, Tuscan style.

Chianti Classico DOCG

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 in this classy Chianti are reminiscent of Burgundy.

Chianti Classico DOCG 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.

2020 The 2020 Chianti Classico Riserva Le Barôncole is Fabulous. What a wine. The 2020 is easily one of the most impressive Baröncoles I have tasted. I find the purity of the fruit unreal. Rich and textured, with tremendous depth, the 2020 is shaping up to be a jewel of a wine. Even in the early going, all the elements are so well put together, something that is especially evident next to the more unruly 2019. (92-94) points, Antonio Galloni

SAN GIUSTO A RENTENNANO

Tuscany

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.

2019 The 2019 Percarlo is a wine of reserve. There's terrific purity to the fruit and fine tannins for the year, but also a bit of firmness that needs time to resolve. Bright red-toned fruit, cedar, tobacco, licorice, blood orange and spice open nicely to play off those vibrant tannins. | imagine the 2019 will need a number of years to be at its best. The 2019 spent 22 months in a combination of 30HL casks and 500L in tonneau. 97 points, Antonio Galloni

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.

2016 The 2016 La Ricolma is a worthy follow up to the epic 2015. I don't think any estate in Tuscany has ever turned out two back to back wines that equal San Giusto's Ricolma in 2015 and 2016. Lavender, graphite, crushed rocks, sage, licorice and crème de cassis all build in a potent yet refined Merlot. A wine of mind-blowing purity, density and explosive power, the 2016 is flat out stunning in every way. Readers who can find the 2016 should not hesitate, as it is epic in every way. 100 points, Antonio Galloni

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.