

Radda in Chianti, Province of Siena

Established: 1980

Owners: Piero & Benedetta Lanza

Winemaker: Piero Lanza

Production: 70,000 bottles

Hectares under vine: 12.5

Viticulture: Biodynamic

Vegan Friendly



It is difficult in this day and age to find the true artisan, a person with complete passion and dedication to a cause, which is why an encounter with Piero Lanza is so refreshing. Piero is totally devoted to his Chianti Classico property and to producing a wine that best expresses the typicity of Sangiovese, while reflecting the individuality of Poggerino's terroir. Located in the commune of Radda, Piero and his sister, Benedetta, took over the estate from their father in the mid 1980's and have extensively renovated the vineyards and, more recently, the old property at Bugialla in to a stunning agriturismo. The wines are typically full and rich yet retain beautiful elegance and perfumed fruit. They taste like Chianti should and they are always good, even in lesser years.

The attention to detail in the vineyard verges on fanatical, with biodynamic farming, careful clonal selection, close planted vines, nitrogenous cover crops, extensive canopy management and hand picking to ensure the best possible combination of concentration, acidity and ripe tannins. Wild yeast fermentation, modern winemaking techniques and French oak for maturation complete the process. The resulting wine reflects these labours and is a beautifully balanced and perfumed style of Chianti with floral notes, spice and ripe red cherry and berry fruit, the structured palate rounded by sweet persistent tannin.

Rosato IGT 'Aurora'

Made from 100% Sangiovese from Chianti Classico vineyards, the wine undergoes brief skin contact and is aged in stainless steel. Fresh, fruity and floral Rosato that refreshingly crisp and dry and perfect for summer.

Chianti Classico DOCG

100% Sangiovese aged in a combination of botti and tonneaux (mostly old). Perfumed fruit of classic cherry and violets with berries and spice of cinnamon, cloves and pepper. The palate balances sweet and savoury notes with weight and substance, the fine grained tannins supporting a long finish. A consistently great Chianti Classico that rewards cellaring of up to 10 years in the best vintages.

Chianti Classico DOCG 'Nuovo'

Nuovo begins life as the Chianti Classico above, but then it is aged exclusively in Piero's single concrete egg where it goes through malo and 12 months ageing. Bright ruby red colour with a nose of earth, graphite, tobacco and red berry fruit. The palate is complex with sweet and persistent tannins.

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Chianti Classico DOCG Riserva 'Bugialla'

The 2016 is the first Riserva to be made from a different vineyard parcel after the original Bugialla vineyard was recently replanted. It is now selected from the best grapes from the highest vineyards on the estate, planted in 1994. The soil is very stony and the southwest position, tucked right up against the woods, is a beautiful spot to view all of Poggerino and the surrounding vineyards looking towards the village of Radda.

In this vineyard Piero harvests the largest bunches for the Chianti Classico around the end of September and leaves the smallest and perfect bunches for the Riserva on the vine for another 10-15 days. Maceration is in concrete for around 55 days and the wine is raked into Slavonian oak and aged for 18 months. The wine spends 18 months in botti, followed by 12 months in the bottle prior to release and has substantial structure and ageing potential. Dark ruby in colour with wild berries, liquorice and tobacco on the nose; the tannins are full and round.

2016. The 2016 Chianti Classico Riserva Bugialla is a total knock-out. Plush, dark and explosive, the 2016 possesses superb depth and textural richness. Super-ripe black cherry, plum, espresso, licorice, new leather and spice all flesh out in a heady, super-distinctive Riserva loaded with class and personality. The 2016 is fabulous in every way, but I especially admire its explosive energy. 95 points, Antonio Galloni

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