

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.

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 are in this classy Chianti are reminiscent of Burgundy.

2017. The 2017 Chianti Classico is rich, ample and beautifully textured, with all of the natural richness of the year on display. Super-ripe dark cherry, plum, mocha, spice and licorice infuse a decidedly dark, brooding Chianti Classico. A dollop of whole clusters adds freshness and perfume, but readers should expect a big, potent Chianti Classico with serious fruit intensity as well as structure. I would prefer to cellar the 2017 to allow some of the baby fat to melt away. 92 points, Antonio Galloni

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.

2016. The 2016 Chianti Classico Riserva Le Baròncole is a super-elegant, perfumed wine. Classy and polished, with exceptional balance, the 2016 has so much to offer. All the best elements of the house style come together in a deep, layered Chianti Classico that oozes with class. Super-ripe dark cherry, plum, lavender, spice and menthol build into the finely knit, delineated finish. The 2016 spent 22 months in a combination of casks and smaller format French oak, mostly tonneaux. In 2016, Baròncole is especially fine. Don't miss it! 95 points, Antonio Galloni

IMPORTED BY



TREMBATH & TAYLOR

www.trembathandtaylor.com.au

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.

2017. The 2017 Percarlo is an exotic beauty. Rich and sumptuous in the glass, with tremendous fruit density, the 2017 packs a serious punch. Succulent dark cherry, plum, licorice, menthol and earthy notes emerge over time, but the tannins remain imposing. Like the Baròncole, the Percarlo needs cellaring to be at its best. The 2017 was much more forthcoming from barrel. It will reveal all of that sumptuousness once again, but not soon. 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.

IMPORTED BY



TREMBATH & TAYLOR

www.trembathandtaylor.com.au