



## CLASSIC CHIANTI

The name Chianti in reference to wine appears for the first time in public documents in 1404. Grape vines have been cultivated in this same territory since Etruscan time and the production of wine has been an important trade since then. In 1716 Cosimo III of the house of Medici in the Grand Duchy of Tuscany proclaimed a law designed to protect this name. It designated precise borders to the land in which Chianti was to be produced that to this day is close to only about 70,000 acres.

Chianti wine has been produced for centuries in the same way and in modern times has acquired enological recognition. Because the same grapes are cultivated in most areas of Tuscany, again in modern times, the distinction was made between Chianti Classico (Classic Chianti) produced in the original lands as described by Cosimo and other Chianti D.O.C.'s (Denominazione Origine Controllata) or wine produced in controlled specific areas of Tuscany bearing the Chianti name.

To be able to be called a Chianti a wine must contain at least 75% of Sangiovese grapes, a ruby red fruit with a little spicy scent of berries, round and velvety. Together with Sangiovese there can be other grapes like Canaiolo, another red to a maximum of 10% and two whites, Trebbiano and Malvasia to a maximum of 6%. In modern days it can be mixed also with a maximum of 15% of Cabernet and Merlot.

Another peculiarity of Chianti wine is that the vineyards must produce for at least four years before the grapes can be used for wine, that each plant can produce a maximum of 3 kilos of

grapes and that it must have a minimum of 12° alcohol for regular wine and 12.5° for the one destined to become Reserve.

The wine cannot be marketed until October 1<sup>st</sup> of the year after the pressing of the grapes to assure perfect blending.

To be called a Reserve, Chianti wine, besides reaching a degree of 12.5 must also be seasoned for more than 27 months in its wooden casket and three in a bottle.