

Chianti Classico DOCG 2025

A Chianti Classico crafted entirely from native grape varieties to preserve the truest expression of Italy's most celebrated wine. A conscious choice that showcases the elegance and brilliant ruby red of Sangiovese.



The 2025 Harvest

A well-balanced growing season. The prolonged, cold winter ensured stress-free vine dormancy, followed by an equally harmonious spring and summer. Steady weather conditions were aided by a mild, breezy July and wide diurnal temperature swings. The harvest delivered healthy, even clusters, translating into a Chianti Classico of clean-cut aromatics and vibrant freshness—the true hallmark of the vintage.

Terroir and Vineyard

The Sangiovese vines are grown in mixed, stony soils abundant in calcareous marl and Galestro schist. Swept by constant breezes channeling through the Val d'Elsa, the vineyards enjoy optimal exposure and superior drainage. Yields are deliberately kept low to achieve peak quality.

Vinification and Maturation

The hand-harvested grapes are transferred into stainless steel tanks for fermentation. The wine then ages for 7 months in 225-liter French oak barriques and 5 hL tonneaux, followed by an additional 7 months of bottle aging before release.

Tasting Notes

Hand-picked grapes undergo fermentation in stainless steel vats. The wine then matures for 7 months in 225 L French oak barriques and 5 hL tonneaux, followed by a further 7 months of bottle refinement prior to release.

Best Ratings

97

Gardini
Notes.com

94

Wine Spectator

92

Antonio Galloni
vinous

Production area

Castellina in Chianti (SI)

Grape varieties

95% Sangiovese, 5% Canaiolo

Training System

Arched guyot

Exposure and Altitude

Sud-est, 350 - 400 m a.s.l

Harvest period

The first ten days of October

Harvest method

Manual harvest in small crates

Bottle Sizes

0,375 L - 0,75 L - 1,5 L - 3 L

First vintage

1979

Find out more!

