

Chianti Classico Gran Selezione

“Madonnino della Pieve” 2019 DOCG



In vineyard

Madonnino della Pieve is produced from 100% Sangiovese grapes grown in the historic single vineyard of the same name, located opposite the Pieve di Santa Maria Novella. The 2019 vintage was characterised by a cooler and wetter first part of the year, with rainfall and occasional snowfall that slowed the start of the vegetative cycle while ensuring adequate water reserves for the summer. The summer season developed gradually and evenly, without extreme heat, while favourable weather conditions in September and a good day–night temperature range allowed for excellent phenolic ripening of the grapes. The 2019 harvest began between 5 and 10 October; the grapes, perfectly healthy and ripe, were carefully selected from the oldest vines, specifically identified within the historic Madonnino vineyard.

In cellar

Immediately after harvest, the Madonnino grapes were transported to the cellar and vinified in stainless-steel tanks. Whole-berry maceration lasted for approximately 45 days. The wine then aged in first- and second-use French oak barriques for 24 months. After a total ageing period of around 36 months in the cellar, the wine was bottled and further refined in bottle before release.

In tasting

Deep red color, with precious garnet red nuances. The scent is complex, with fruity notes that evolve into an interesting bouquet of spices, from vanilla to pepper. An expressive wine, with a large structure, complex and intriguing, it demonstrates a fantastic balance, with a long and satisfying finish.

Plus

The Madonnino vineyard is the oldest in Castelvechi and already present in the first land registry of Chianti Classico, it offers exceptional bunches that, thanks to a management with several harvest, produce the extraordinary complexity of an unforgettable, elegant and characterful wine.

Pairings

Wonderful to accompany dishes of braised or grilled red meats and game. Try it in combination with the traditional Tuscan recipe, the peposo all'impruneta.. T

Taste at 18 °C



Vitaie AIS
4 viti
92 points



Luca Maroni
95 points

- Bottle size: 0,75 l
- 14,5% Vol.
- Sulphites: 70 mg/l
- Sugars: 0,5 g/l
- Acidity: 6,9
- PH: 3,40
- Vineyard Name: Madonnino
- Location: Radda in Chianti, loc. Castelvechi
- Plant sixth: 3 m x 1,2 m
- Planting year: 1970
- Hectares: 3
- Density: 3.500