

Decanter

New Chianti Classico releases 2023: Top recommendations & best-value picks

-Michaela Morris, May 1, 2023

Michaela Morris recommends her favourite Chianti Classico wines to buy from this year's new releases, plus some best-value picks, across the denomination's three categories: annata, Riserva and Gran Selezione.



Credit: Consorzio Chianti Classico

‘Full of adrenaline’ is how Matteo Vaccari of Cigliano di Sopra described the newly released 2021 Chianti Classico annata. That rush of excitement was palpable throughout the entire ‘Chianti Classico Collection’ anteprime event in Florence this year – and without any Covid restrictions, it was back to a full house.

My verdict after trying well over 200 wines across the annata, Riserva and Gran Selezione categories? Quality continues to soar – as does the number of certified organic wines.

Chianti Classico new releases: Top recommendations

Istine, Vigna Casanova dell'Aia, Chianti Classico 2020: It's hard to pick a favourite among Angela Fronti's classy single-vineyard bottlings; perhaps the tangy and precise Casanova dell'Aia in 2020.

Maurizio Alongi, Vigna Barbischio, Chianti Classico Riserva 2020: As with last year, Alongi's finessed Vigna Barbischio leads the Riserva pack.

Podere Il Palazzino, Grosso Sanese, Chianti Classico Gran Selezione 2016: Unwaveringly 100% Sangiovese since its inception as a Vino da Tavola in the '80s, Grosso Sanese deserves its place in the upper echelon of Chianti Classico.

La Montanina, Chianti Classico Riserva 2020: Quite simply, this leaped out of the tasting for its gorgeously evocative fragrances and exquisitely balanced structure.

Terreno, Sillano, Chianti Classico Gran Selezione 2019: The first ever vintage of this single-vineyard selection from up-and-comer, Sofia Ruhne is a stunner.

Poggerino, Chianti Classico 2021: A delicious example of just how serious Chianti Classico annata can be.



Terreno, Sillano, Chianti Classico Gran Selezione, 2019

Sofia Ruhne purchased the five-hectare San Piero a Sillano plot in 2015 to make a fresh style of Sangiovese. With an east-facing aspect at 500 metres, it's a unique parcel in the Montefioralle UGA as it is characterised by Pietraforte rather than Alberese soil. It starts with striking aromas of iron and savoury, stony mineral notes, then floods the mouth with liquorice, currants and black cherry. Vertical and direct, the structure matches the clear fruit with steely tannins and positively crunchy acidity. The finish reverberates with its intrinsic tanginess. Energetic, balanced and characterful.

Points 94