



RENZO MARINAI

Chianti Classico

VINTAGE: 2016

GRAPE(S): 90% Sangiovese, 10% Cabernet Sauvignon

COUNTRY: Italy

APPELLATION: Tuscany, Panzano – Comune di Greve in Chianti, Chianti Classico DOCG

VINEYARD: Estate

SUGAR: <2 g/L

ACIDITY: pH = N/A

ALCOHOL: 13.5%

STYLE: Complex and structured.

FOOD PAIRINGS: Tomato based dishes and pastas. Braised meats.

THE DOMAINE: The Renzo Marinai estate, called San Martino a Cecione, takes its name from the nearby ancient church of San Martino. These farms and vineyards are snuggled in the Conca d'Oro near the charming village of Panzano, covering over 33ha, only 13 given to grapes Sangiovese, Cabernet Sauvignon alongside a range of native varieties. Renzo Marinai himself took on the estate in 1996 and with the support of oenologist Giovanni Cappelli, completely reorganized its operations, converting it to an entirely organic farm. Decades later, Renzo decided to partner with Tom Heidman - a Dutchman with a passion for wine and for Italy. Together with the help of Janmario Hero Reina, the name Renzo Marinai continues to be a byword for great quality wine.

VITICULTURE AND VINIFICATION: Organic. Vines have an average age of 20 years facing south-west. Spurred cordon system is used for the vines with 4.400 plants/ha. Production of 40/45 hl/ha. Maceration occurs for approximately 20 days before maturation in large barrel for 10-12 months and another 3 months in bottle.

VINTAGE DETAILS: Across Tuscany, vintners are quite happy with the 2016 harvest. Many say quality matched 2015, but add that 2016 is different in style. This year's growing season was less uniform, and the grape skins were thinner and more pliable than last year's. Thus, the 2016 wines are more aromatic and deeper in color, but could be less structured. Renzo Cotarella, CEO of Antinori, harvests in several Tuscan regions, giving him an overview of the entire area. He noted that Chianti Classico was incredible.

TASTING NOTE: Highly complex for a Classico. Black fruit, blood orange, dried fig, Christmas cake and dried oregano. Well-integrated tannins.

PERSONAL NOTES: