

# TENUTA di CARLEONE CHIANTI CLASSICO 2021











\$59.99

# Classy Chianti Classico

Product Code:	3136
Country:	Italy
Region:	Tuscany
Sub Region:	Chianti
Style:	Red
Variety:	Sangiovese

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Sangiovese
Natural:	Certified Organic



New Zealand Wide Delivery



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## TASTING NOTES

Sean O'Callaghan (a.k.a. II Guercio or the 'one-eyed rascal') has been pushing the boundaries of Sangiovese in Tuscany for nearly three decades, achieving something of a cult status among winemakers and the international Press alike. His wines are delicate, at times even pretty and always expressive of absolute mastery and integrity. It's Chianti Jim, but not as we know it. Expect fruit sweetness, ethereal aromas of rose and flowers and an almost Burgundian feel to this unique Chianti classico.

#### Winery notes (2021 Vintage)

"The winery is right in the middle of Chianti Classico, within the original borders of the Chianti Storico. So we decided to honour the area and make a 100% Sangiovese that expresses our little corner of Radda in Chianti.

It's pure, hand-picked and foot crushed with 10% whole bunches. Dropped into stainless steel tanks, nothing else added. Fermented and macerated for 2 months. Ageing in stainless steel and older oak. The taste of Radda in Chianti. Cheers."



#### 94/100 Michaela Morris, Decanter UK, February 2024 (2021 Vintage)

"Based in Radda, Tenuta di Carleone farms several parcels throughout this sector and beyond. The focus is always on high altitude sites, from which Sean O'Callaghan coaxes extraordinary purity of Sangiovese while confidently pushing the boundaries of winemaking. The 2021 is another beautiful success: it marries floral scents of rose and lilac with spicy herbs and summer berries. On the palate, plump cherries drip with succulent juiciness. Then, assertive chalky tannins take hold, drawing the wine out with savoury length. Very satisfying."

#### 17.5/20 JancisRobinson.com (2021 Vintage)

"Healthy mid ruby. Complex, balsamic cherry nose that is a little rich and with the merest suggestion of cardamom. Gorgeous, succulent palate with a core of cherry fruit and with polished, chewy tannins clinging to the palate on the finish. Great precision."

## CONTACT VINO FINO

# **OPEN HOURS**

### VISIT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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