



"Maurizio Alongi, a rising star in Chianti, crafts distinctive wines from Gaiole's esteemed Vigna Barbischio. Dedicated to showcasing the inherent potential of this land, Maurizio concentrates on a single, expressive Chianti Classico Riserva. Grapes grown on south-facing parcels, nestled between wild forests, reveal a pioneering approach to winemaking. The result is a wine resonating with finesse, elegance, and pure Sangiovese essence. With three decades of winemaking experience, Maurizio's single wine collection invites an exploration of Chianti's unique terroir and the quality of its traditional varietals. The 2019 release exhibits a savoury, spicy cherry profile, underscored by firm tannins and notes of black fruit, violets, and chocolate." 95 pts, Decanter.

Region & Classification

|country| Italy

|region| Tuscany

|village| Gaiole

|classification| Chianti Classico Riserva
DOCG

|vineyard| Barbischio Sands, Hill of Barbischio

Wine Data

|varieties| Sangiovese 94% Malvasia Nera 4%
Canaiolo 2%

|alcohol| 13.75%

|acidity| 5.9 g/L

|residual sugar| 0 g/L

Terroir & Cultivation

|soil| sand, clay, and limestone (Sands parcel)
sedimentary silt and sandstone (Hill parcel)

|exposure| southern

|elevation| 417-455 m

|farming practices| Organic farming with
guyot vine training

|harvesting| harvested by hand, bunches selected in field

|age of vines| 30-40+

|vineyard size| .75 hectare, .5 hectare



Vinification & Aging

|maceration| maceration without stems at a controlled maximum temperature of 28 degrees C in 40 hl stainless steel vats, brief manual pump-overs for 16 days

|fermentation| soft press and an initial fermentation, then varieties are blended before malolactic fermentation

|aging| aged 12 months in 15% new, 85% used French oak tonneaux, and an additional 18 months in bottle before release

|production| 5,800 750ml, 100 1.5L

