



2012/13 Chianti Gran Selezione

Tuesday, February 19 2019

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$75; Guests'/Non-Members' Fee: \$95

TVC is very excited to present our first ever tasting of Chianti Classico Gran Selezione! This is a new classification for Chianti created in 2013 - first released in February 2014 with the 2010 vintage. What makes the Gran Selezione different? Gran Selezione must be made from estate grown grapes of a single vineyard (or selection of the estate's best parcels) and must age for 30 months (versus 24 months for riserva) including at least 3 months in bottle. The goal is to have stricter standards to drive higher quality and inspire consumer confidence.

Once associated with bottles wrapped in straw baskets, Chianti has come a long way in its evolution to the great wine it is today. Located in the heart of Tuscany, the landscape of Chianti is one of the most attractive regions of Italy with a rich history of wine making dating back to 1398. In the mid-nineteenth century, an Italian statesman, by the name of Bettino Ricasoli developed a recipe for Chianti that was based primarily on Sangiovese. Prior to this time, the exact composition of Chianti had been unknown. However, due to overplanting, Chianti developed a bad reputation, focusing on quantity over quality with very little consistency across winemakers. In the late 1960's, the Denominazione di Origine Controllata (DOC) regulation established the "Ricasoli formula" for Chianti wines, consisting of a Sangiovese-based blend with 10-30% Malvasia and Trebbiano.

In the late twentieth century, Chianti staged a renaissance as winemakers began to bottle their own wine, rather than selling in bulk, turning their attention to quality. By working outside the boundaries of the DOC regulations, a small group of Chianti producers set their sights on creating a higher quality style of Chianti. This wine would later become known as the Super Tuscans. The success of these new wines led government officials to revisit the DOC regulations for Chiantis, designating Chianti Classico and Chianti Classico Riserva as the highest quality wines.

Then in 2013 the Consorzio di Chianti announced that there would be a new designation to sit atop the Chianti pyramid - the Gran Selezione. With stringent regulations requiring estate grown grapes (which prevents purchase of grapes or juice from other territories), minimum 80% Sangiovese content, longer aging and tasting panels to ensure "typicity", this wine promises authenticity at a minimum and expectations of a truly great new wine category. Only 10% of the wine produced in Chianti is expected to meet the standards for Gran Selezione.

The wines we will be tasting from the 2012 and 2013 vintages are all highly rated. Chianti tends to be medium to full bodied with firm tannins and medium to high acidity. Floral, cherry and light nutty notes are characteristic aromas with the wines expressing more on the mid-palate and finish than at the front of the mouth.

So is Chianti Classico Gran Selezione truly a superior product - better than Chianti Classico? There is some disagreement among wine experts, so this is your chance to decide. The event price includes a reception wine, bread, appetizers and of course, our main wines! Please refrain from wearing scented products. Dress is business casual. TVC is delighted to welcome guest speaker **Matt Woo, Territory Manager at [Halpern Wine](#)**.

REGISTER/ BUY TICKETS

[Register/buy tickets online](#) at https://form.jotform.com/tvc_wine/chianti. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by February 15th. Only PayPal (credit card and bank withdrawals accepted after that date. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again.

www.torontovintners.org 416-209-1442



Tasting Notes and Information – 2012/13 Chianti Gran Selezione

(Prices shown are as at time of purchase)

2012 Casa Emma Chianti Classico Gran Selezione DOCG, Tuscany, Italy \$60

“A fresh and fruity red with hints of tobacco and berry. Medium to full body, solid core of chewy yet polished tannins and a flavorful finish. Solid Gran Selezione.” Drink or hold. 94/100 [James Suckling](#)

2012 Rocca delle Macie Sergio Zingarelli Chianti Classico Gran Selezione, Chianti Classico DOCG, Italy \$100

“The 2012 Chianti Classico Gran Selezione Sergio Zingarelli shows what Rocca delle Macie is capable of at their best. Dark cherry, plum, mocha, spices, new leather and menthol flesh out as the 2012 shows off its succulent, layered personality. Already quite expressive, the 2012 should drink well for a handful of years.” 90 pts [Antonio Galloni](#)

2012 Castello Banfi Fonte alla Selva Gran Selezione, Chianti Classico DOCG, Italy \$37

“Only a selection of the grapes, carefully harvested in the Fonte alla Selva vineyards, craft this prestigious Gran Selezione. A new wine at the summit of the quality pyramid of the Chianti Classico designation, presented on the market only after a minimum 30-month maturation and a mandatory period in the bottle. A patient aging that enriches its complex aromatic profile and its pleasingly smooth body. This wine shows a great aging potential.” Winemakers comments, wine critic reviews were not available.

2012 Ruffino Riserva Ducale Oro-Gold, Chianti Classico Gran Selezione DOCG, Italy \$45

“The latest release of the Ducale Gran Riserva follows in the same mould as the 2011, which is to say a dusty, resinous, herbal, firm and tightly wound wine. I prefer the fruit expression here, however, preserved to a greater degree, without sacrificing the enticing umami-savoury character that makes this category so interesting. Tannins are still a bit rough and tumble so give this another couple of years in the cellar. Overall this is a very fine example. Tasted October 2017.” - 91 John Szabo, [Winealign](#)

2012 Marchesi Antinori Badia a Passignano, Chianti Classico Gran Selezione DOCG, Italy \$50

Super-ripe black cherries, plums, lavender, cloves, chocolate and new leather give the 2012 Chianti Classico Gran Selezione Badia a Passignano much of its racy personality. Flamboyant and overt, the 2012 offers superb density and yet there is just enough freshness to keep things in check. - 93 [Antonio Galloni](#)

2013 San Felice 'Il Grigio da San Felice' Gran Selezione, Chianti Classico DOCG, Italy \$49

“This is a powerful quite rich if overly oaked, top-wrung "gran selezione" with wood resin, vanillin, nutty notes atop ripe red currant/pomegranate fruit. It is full bodied, fairly dense and still youthfully tannic but the textural richness supersedes that. There is also a sour edge here. Excellent length. Best now to 2022.” 90 pts. David Lawrason [Winealign](#)

2013 Tolaini Chianti Classico Gran Selezione Montebello Sette DOCG, Tuscany, Italy \$46

Tolaini's 2013 Chianti Classico Gran Selezione is dark, plush and inviting. A wine of texture and depth, the 2013 fleshes out nicely in the glass. Hints of red plum, tobacco, leather, spice and woodsmoke add aromatic nuance, but like all of these wines, the Gran Selezione is mostly about fruit and palate richness. - 91 [Antonio Galloni](#)

2013 Castello di Ama 'San Lorenzo', Chianti Classico Gran Selezione DOCG, Italy \$56

The 2013 Chianti Classico Gran Selezione San Lorenzo is a plush, open-knit wine, and yet there is plenty of supporting structure. Sweet tobacco, earthiness, smoke, leather and menthol wrap around a core of dark stone fruit. Pliant and savory, but with a persistent spine of tannin, the 2013 should drink well for the next decade-plus. The tannins need time to soften, but the 2013 is nicely balanced, even at this early stage. - 92 [Antonio Galloni](#)