



Producers of Top-Rated Chianti Classico*

Greve in Chianti

Castello dei Rampolla
Castello di Querceto
Castello di Verrazzano
Castello Vicchiomaggio
Lamole di Lamole
Agricola Querciabella
Tenuta Riseccoli
Vignamaggio
Villa Calcinai

Greve-in-Chianti

The largest (169 km²) of the Chianti Classico subzones, Greve [the sister city of Sonoma CA] is named after the river that flows through the Val di Greve. Located entirely within the Chianti Classico boundaries, Greve is home to many of Chianti Classico's best known wineries and, also, home to the Chianti Classico village most widely recognized for its wine history and terroir: Panzano (see box). Another village famous for its wine is Lamole where the Romans first established vineyards. Given its size and heterogeneous terroir, Greve's wines are also varied with a reputation for freshness, concentration and accessibility. Important wineries in Greve (excluding Panzano) include Lamole di Lamole, Castello di Querceto, Castello di Verrazzano, Querciabella, and Vignole. Several Greve and Panzano producers make single vineyard, Sangiovese based crus, including Fontodi (Vigna del Sorbo—see box), Il Molino di Grace (Gratius), Castello di Querceto (Il Picchio), and Villa Calcinai (Vigna Contessa Luisa).



Lamole di Lamole. Famed for its macigno soils, this 177 ha estate (57 ha under vine) is located in the historic village of Lamole in Greve with southwest facing, terraced vineyards at 350-550 m altitude. Its cellar dates from the 15th century. The vine-

yards, which are surrounded by forest, will be certified organic as of 2017. Its oldest Sangiovese vineyard was planted in March 1945, and other vineyards are being replanted with the estate's own Sangiovese di Lamole clone. Its Riserva is made from the 9.5 ha Vigneto di Campolungo cru, which faces southwest at 400-550m. The winery was acquired by the Santa Margherita wine group in 1993. Andrea Daldin is winemaker. **US importer:** Santa Margherita USA

Lamole di Lamole 2012 Chianti Classico (\$18) 89 The 2012 Annata offers an effusive, spicy dark red fruited nose and a rather dry palate that shows good weight of dark cherry with underbrush and earth notes. Dry on the finish but the red cherry notes linger. A blend of 80% Sangiovese, 10% Cabernet Sauvignon, and 10% Merlot matured 6 months in 50 hl botti and another 6 months in French oak barriques with various degrees of toasting. **Lamole di Lamole 2011 Chianti Classico Riserva (\$24) 90** The Riserva offers effusive scents of earthy dark red fruit and wood spice on the nose and a suave, silk-textured palate. Finishes dry and medium long with good extract. A blend of Sangiovese and Canaiolo grown at 350-500m altitude in schist and sandstone marl soil and matured for 2 years in new French oak barriques. Very good. **Lamole di Lamole 2011 Vigneto di Campolungo Chianti Classico Gran Selezione (\$45) 91** Medium dark ruby red. Shows a lovely perfume of fresh red fruit with hints of tobacco and cedar. Full and soft with integrated flavors of underbrush, earth, and minerals on a medium-weight palate, finishing quite dry. A blend of 85% Sangiovese and 15% Cabernet Sauvignon grown on schist and sandstone marl. Made using temperature controlled fermentation with pumpovers and aged 2 years in 30 hl French oak botti.