

CLASSICO! TUSCAN★ FINEST

The top Chianti Classicos need time in bottle to develop, fill out and reach their peak.

Stephen Brook selects his top Classicos and Classico Riservas from the recent vintages

Chianti Classico

CASTELLO DI QUERCETO, 2004 ★★★★★

Fresh, zesty cherry nose. Concentrated, fresh, has ample tannin but there's good cherry fruit to the fore; quite long. Drink now–2014.

N/A UK: +39 (0)55 85921

CINCIOLE, 2004 ★★★★★

Fleshy, black cherry nose, but very fresh; assertive, with lively acidity, robust but complete. Drink now–2014. £12.99; Smk



FELSINA, 2005 ★★★★★

Light fresh nose; supple and juicy, delicate and stylish, though with abundant fruit. Drink now–2012. £9.61; N&P



FONTODI, 2004 ★★★★★

Charming floral nose with bright cherry fruit. Richer on the palate, with fine fruit and ample vigour and length. Drink now–2015. £12.50; WSo



MONTE BERNARDI, 2004 ★★★★★

Floral nose, cherry fruit. Intense, spicy and lively, with a silky texture and delicate finish. Drink now–2014. BBR; £17

IL MOLINO DI GRACE, 2004 ★★★★★

Beautifully made Chianti, with spice, concentration, freshness and finesse. Drink now–2012. £9.69; Gdh

MONTEMAGGIO, 2005 ★★★★★

Rich cherry fruit, with unusual weight and plumpness for 2005; light acidity keeps it fresh. Drink now–2014.

£8.95; Rvs

IL PALAZZINO 'LA PIEVE', 2004 ★★★★★

Glossy but elegant cherry nose. Broad, concentrated, but elegant, lively and long. Drink now–2015. £13.22; J&B



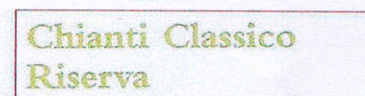
POGGIOPIANO, 2004 ★★★★★

Discreet cherry aromas with a touch of vanilla; suave, concentrated and spicy, with some graphite tones; appealing length. Drink now–2014. £8.95; WSo



CASALOSTE, 2005 ★★★★★

Vibrant sour cherry fruit on the nose and palate; a full-bodied, brawny style from an organic producer. 2008–2014. £11.55; Jer



Chianti Classico Riserva



RENZO MARINALI, 2004 ★★★★★

Smoky oak and plums on the nose. A sumptuous, concentrated style, but with good balancing acidity and ample flair; long chewy finish. Drink 2008–2018.

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SAN FELICE, POGGIO ROSSO 2001 ★★★★★

Complex aromas of plums, sour cherries, liquorice. Spicy, concentrated, tannic, quite weighty but stylish and long. Now–2020. Rel; £17.99



NITTARDI, 2004 ★★★★★

A modern-style Chianti with black cherries and fresh mint on the nose, a hefty palate with good acidity and considerable complexity. 2008–2016. W&Y; £17.52