

## CHIANTI WINE REGION

DISTANCE FROM THE BORGO: 40KM



World famous Chianti wine originally got its name from the area between Florence and Siena, which had long gone by the name *Chianti*. However, the marketability of that very name in selling wine led many a region to petition for the ability to produce the same product in its turf. Chianti is now made in most of Tuscany. In order to distinguish itself, however, the original Chianti community (and some from the surrounding area) took on the designation *Chianti Classico*. To further the association with that important name, many of the new communities quickly added *in Chianti* to their official names in the late part of the twentieth century, as Greve did in 1972.

### Practicalities of wine touring in Chianti

Most estates – even those who do not have a touring system in place – will make arrangements given a few day's advance notice. See our hosting staff if you need help making reservations, particularly for those estates which do not keep a welcome staff on hand but must rely on the proprietor. Some estates will offer elaborate, behind-the-scenes-tours, while others will accommodate guests in only the tasting room.

A comprehensive guide of Chianti is beyond the scope of this project, so we recommend that you consult the Borgo library for its array of literature on the subject, including suggested routes and producers. We also recommend that when touring on rural roads you bring a good local map which are widely available in tourist offices and bookstores. Please also feel free to ask the advice of the Borgo staff.

### Southern Chianti

The Sienese portion of Chianti is the most accessible to guests of Borgo Finocchieto, although all points can be reached within an hour and a half. Sienese Chianti includes the communities of **Castellina** in Chianti, **Radda** in Chianti, and **Gaiole** in Chianti.

Access Sienese Chianti by taking the S2 to Siena, then exiting left at the stoplight to get on the Raccordo Siena-Firenze to bypass the city itself. Exit at Monteriggioni and **Castellina Scala** and follow the signs right toward Castellina Scala. After passing through this small town, turn right toward

Castellina. At 45-60 minutes from the Borgo, Castellina is a natural starting point as the true center of Chianti Classico and surrounded by wide expanses of beautiful vineyards. Its town center is bustling and a good place to stop for a meal. Be sure to walk down the Via delle Volte-covered gallery for a classic view of the environs below.

If you wish to continue the tour of Sienese Chianti, the logical progression is to visit **Radda** (10 km) and next **Gaiole** (13 km.) Radda's extreme elevation and heavy woods mean fewer views, but it is surrounded by some fine vineyards. Just five kilometers to the southeast is Gaiole, the home to Castel Brolio, available for tours and tastings and whose famous Baron Ricasole created the original formula for Chianti. Finish the tour of Sienese Chianti by traveling south to **Castelnuova Berardenga** (28 km) and return by way of Siena.

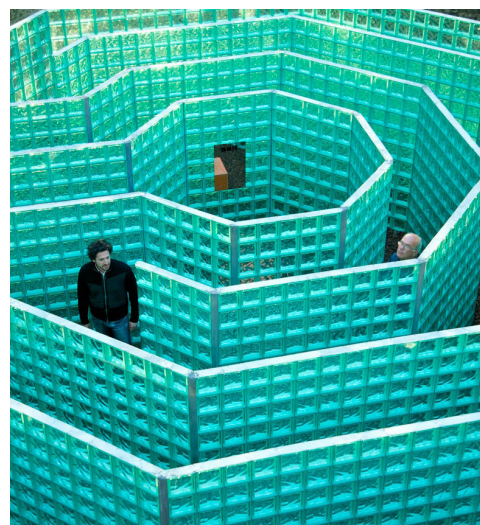
### Chianti Sculpture Park

For a nice diversion and break from wine touring, consider the **Chianti Sculpture Park**. Located a few kilometers south of San Sano in Pievasciata, the Park is the product of artists from a wide array of cultures and backgrounds, each commissioned to complete a work of art particular to that site. Open daily from 10:00 AM to sunset, but from November to March it is advisable to call first. 0039 0577 35 71 81 (<http://www.chiantisculpturepark.it/index.html>).

### Northern Chianti

Florentine Chianti includes the communities of San Casciano in Val di Pesa, Greve in Chianti, and Panzano. Here, the landscape is more abrupt and dramatic than the soft hills of the Siena province. Access the Florentine portion of Chianti via the previously mentioned route to Castellina. From there, continue north toward Greve (19 km) on the Via Cassia, which winds slowly through the picturesque landscape, hitting Panzano on the way.

**Greve** is probably the most colorful of the communities in Chianti, with a busy piazza and an array of shops. It hosts Chianti's biggest wine fair in early September, the Rassegna del Chianti Classico. Its subcommunity, Panzano, sitting above what is called the Conca d'Oro or Valley of Gold, is decidedly picturesque.







**San Casciano** is a quieter than Greve, but a pretty town with a wonderful spring festival in early May: Pane, Rose, e Vino, “Bread, Roses, and Wine.” Caninetta del Nonno (Via IV Novembre, 18) is an Enoteca/Trattoria with a distinctly local clientele and a feeling of quality. If you wish to visit San Casciano, it is best to stay on the Raccordo Siena-Firenze, rather than take the Cassia. San Casciano is approximately 45 km north of Siena on the highway and should take an hour from the Borgo.



**VINEYARDS:** The Consorzio di Chianti Classico (<http://www.chianticlassico.com/en/>) counts about 600 members that run the gamut from small and organic to large and industrial. Here are a few suggestions to get started:

### CASTELLINA

**Borgo Scopeto** — (Vagliagli) Same owner as Altesino and Caparzo; SuperTuscan Borgonero.

**La Brancaia** (<http://www.brancaia.com/en/wines/tre/>) Main branch, although office is in Poppi, see Radda.

### RADDA

**Castello di Volpaia** (<http://www.castellodivolpaia.com/en/tasting>) Long-standing and elegant; SuperTuscans Coltassala and Balifico; also produce vinegar; only the shop is open without appointment.

**Castello di Albola** (<http://www.albola.it/>) Amenable to guests without reservations.

**La Brancaia**, Poppi estate (<http://www.brancaia.com/en/brancaia-winery-wines/>) .

### GAIOLE

**Castello di Ama** (<http://www.castellodiamma.com/en/contatti/>) Large, with a reputation for excellent quality; famous for SuperTuscans but recent shift to elevating Chianti Classico; appointments only.

**Badia a Coltibuono** (<http://en.coltibuono.com/>) Beautiful Benedictine monastery turned vineyard, medieval orchard and guided garden tours every 30 min daily; can be crowded.

**Podere Il Palazzino** (<http://www.podereilpalazzino.it/eng/azienda.html>) Traditional and of the highest quality; Grosso Sanese Riserva.





## CASTELNUEVO BERARDENGA

**Fattoria di Felsina** (<http://www.felsina.it/en/>) Excellent Cabernet, Classico Riserva Rancia)

## GREVE

**Querciabella** (<http://www.querciabella.com/Winery/>) Consistent excellence; Chianti Classico normale.

**Fontodi** ([www.fontodi.com](http://www.fontodi.com)) Dynamic and of the highest class; Super Tuscan crus Flaccianello delle Pieve and Vigna del Sorbo; welcoming staff.

**La Massa** (<http://www.lamassa.com>) (Panzano) Very highly-regarded; Giorgio Primo grand cru Chianti Classico; appointments only.



## SAN CASCIANO

**Poggiopiano** (<http://www.poggiopiano.com/>) Upstart vineyard with excellent oenological success; Super Tuscan Rosso di Sera.

## TAVARNELLE VP

**Antinori Badia a Passignano** ([www.antinori.it/en/26-generazioni/badia-passignano](http://www.antinori.it/en/26-generazioni/badia-passignano)). One of Italy's most famous wine producers and home to greats Tignanello, Solaia, and Chianti Classico Riserva Tenute Marchese Antinori. Antinori maintains three estates in Chianti Classico. None are open to tours on a regular basis. However, the **Bottega di Passignano** (open Monday to Saturday, 10 AM to 7:30 PM) is their on-site wine shop for direct sale of all Antinori Wines. They offer tours of the historic cellars by appointment. The Bottega is located inside the estate restaurant, **Osteria di Passignano** (<http://www.osteriadipassignano.com/en>) which offers a contemporary flair on Tuscan dining. Located in Tavarnelle Val di Pesa, the Badia a Passignano estate is quite accessible from the Raccordo Siena-Firenze, less than an hour from the Borgo. This is an easy stop when traveling to or from Florence or northern Chianti Classico.



## TIMING IN BRIEF:

This itinerary may take a variety of forms, or fit into another day's touring. Allow approximately 1 hour for tours and 30 minutes for quick tasting and purchasing stops.