



CAFAGGIO CHIANTI CLASSICO RISERVA 2019/\$33.99



DESCRIPTION

The first document attesting its existence dates back to 1408, a precious parchment conserved in the estate's archives. The estate was then called 'Cahago', which means 'enclosed, cultivated field'.

Records indicate that in the late fifteenth century the property was owned by the Benedictine monks of Siena before passing into the hands of various owners, including the famous Niccolini family from Florence. Before the end of the modern age the estate was sold to the Florentine Hospital of Santa Maria Nuova, and records show that, even at that time, the farm produced a great variety of food products, including wine and oil. In the nineteenth century, Villa Cafaggio passed to the Boddi family.

At the end of the 1860s, the property was purchased as a country house by the Farkas family, but by 1967 it was in such a state of neglect that the Farkas decided not only to renovate the wine cellars, but also to replant the vineyards and olive groves.

From 2005 to 2015, Villa Cafaggio has been managed by La-Vis Group, and since 2016 it became property of ISA S.p.A. (Istituto Atesino di Sviluppo S.p.A.), financial service holding company of Trento, which offers ideas, investment and new strategies for its development, to make the most of the opportunities offered by highly globalized markets.

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Villa Cafaggio Chianti Classico Riserva is obtained exclusively from Sangiovese grapes.

Grown on land owned by the estate, the vineyard, situated in Panzano in Chianti, extends along the sunny slopes of the 'Conca d'Oro' (Golden basin), a wine-growing area of great value.

This wine is 100% Sangiovese grapes from three distinct areas in Chianti. The vineyards are located in Cafaggio, Cones d'Oro, and Panzano. The grapes were manually harvested in late September and early October, alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation, maturation for 18 months in medium-sized Slavonian oak barrels, and bottle-aged for three months before sales start.

Tasting Notes

Nose:

Cherries, raspberries, and chocolate are contrasted with metallic, earthy notes of pencil shavings and soil on the nose.

Palate:

The graphite aromas providing a through line to a palate that's almost quartz-like with salty, acidic notes and the snap of fresh cherry skin. **-Wine Enthusiast 91 Points**

Pairing:

The list of foods to pair with Chianti is long and includes pizza, tomato pasta, charcuterie, veal, cheeses, and stews.

Winery Website:

[Homepage - Basilica Cafaggio](#)

