



2008: another great "Classico"

Grape harvesting over, in Gallo Nero territory they're reckoning up: a slight dip in quantity but great in quality, on a par with recent vintages for a "2008" that promises elegance and excellent fragrances.

We can finally confirm another fine year for Chianti Classico. While until a few weeks ago optimistic predictions were only whispered by those in the know, aware of how much nature can change things before the grapes are all in, today's appraisal leaves no room for doubt: the 2008 Chianti Classico will be a great success.

As always, a success stemming from synthesis between people and nature, between the winemaker's work and the vine's reaction to what the heavens decide to give.

There was a slight decrease in amounts, about 8% less, but not as heavy as was feared this summer. In fact, the rain and low temperatures in May and June kept many flowers from setting and in some cases made it necessary to give the vines protective treatments against fungus and mold. But in the most important grape growing period nature was kind.

The hot, dry summer was perfectly counterbalanced by mid-August rains, when a number of storms brought the vines respite and gave them new energy.

Excellent temperature ranges from late August to early September were a big help in the last ripening stage for the grapes, this year picked a little later than usual (about ten days later than previous harvests). So the grapes were picked at a time more traditional for Chianti Classico, between the end of September and beginning of October, when the grapes grown in the higher areas of the territory had fully completed their ripening.

In spite of the problems arising late in the spring the grapes were healthy when picked and in the cellar are proving somewhat less acid than in recent years, raising hopes for elegance in the wines as well as excellent aromas.

The alcoholic fermentation begun in recent days was quite fast at the start because the grapes had ripened so well and in a number of cases was immediately followed by the start of malolactic fermentation.

Now comes the time for the producer's decisive hand, in the last stages of working the grapes and the various methods of wine aging that give different nuances to the shared and unmistakable character Black Rooster territory gives its wine. Rest well, "Chianti Classico 2008".

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