



The Black Rooster Reigns at the "Leopolda" in the 2009 *Chianti Classico Collection*

On February 17 and 18 the Stazione Leopolda in Florence hosts the customary Chianti Classico event for the wine press and trade.

148 producers presenting 358 different Chianti Classico labels and 70 barrel samples on hand for tasting, from previews of the 2008 to the Riserva 2006, for an event that offers an all-around look at the famous Tuscan DOCG.

Last year's edition had an excellent outcome, thanks to the enthusiastic reactions of the press and the trade and really big figures. The traditional Chianti Classico event changed its name from "Anteprima" to "Chianti Classico Collection", confirming the formula that for years has been animating the Black Rooster's biggest appointment: presenting to an accredited public a collection of the latest vintages and new releases from one of the world's most famous denominations.

The Chianti Classico Collection 2009, being held on February 17 and 18 at Florence's lovely Stazione Leopolda and once again creatively designed by architect Alessandro Moradei, takes off right from the kudos and 1300 operators who attended the previous edition.

During the months that followed last year's event nature took its course and the 2008 harvest gave healthy grapes with good acidity ready to be transformed into an "excellent vintage" by Chianti Classico vintners.

This year, as always, these producers will be the principal actors in the 2009 "Collection", presenting their latest creations to the press and the trade: the Chianti Classico 2007, the Riserva 2006 and barrel samplings of the 2008.

Meanwhile, judging the progress of the 2008 still in the cellar and confirming the success of the Chianti Classico wines already on the market (and once again top rankers in this year's sector guides) will be the wine journalists and dealers to whom the "Collection" has always been dedicated.

As usual, the doors of the Leopolda will open on Tuesday, February 17 solely for the more than 180 accredited Italian and foreign journalists who at noon on the first day of tasting will be greeted by the president of the Consortium, Marco Pallanti.

On February 18, beginning at noon, the event will also be opened to sector operators, who until 8 p.m. will be able to meet with the 148 participating Chianti Classico producers and taste their 358 different wines and the 70 barrel previews available for sampling.

During the two-day Chianti Classico event consortium members will be able to learn more about the German wine market thanks to a second event, "Chianti Classico and International Markets" that, through a round table of German experts scheduled for Wednesday, February 18, will be offering interesting ideas and comparisons, as it did last year in its first edition devoted to the United Kingdom.

And the historic Florentine railway station will also be host to other fine examples of Tuscan creativity, this year devoted to the "Classico": a screening of cartoons dedicated to the Black Rooster will enliven the entrance to the Leopolda and ice cream in Chianti Classico flavors (created expressly for the event by Carapina of Florence) will be the final course at the gala dinner held Tuesday evening.

Lots of efforts going into an event that for years has been a top one on the international wine world calendar and that this year can also be followed on the web, thanks to the new video area at the consortium's website (www.chianticlassico.com) that will feature content live from the Leopolda.

CONSORZIO VINO CHIANTI CLASSICO



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