



The 2009 Chianti Classico grape harvest

A fairly balanced season and a sun-warmed early autumn bode well for the 2009 vintage of Gallo Nero, in the meantime celebrating the kudos from some top international critics for the 2005 and 2006.

Now that the grapes are finally in the cellar we can confidently say that it's a good year for Chianti Classico. Optimistic predictions abounded even weeks ago but the conviction that we're looking at a "really good" 2009 comes only now, seeing the result of months of patient labor: in fact, the grapes reached the cellar in fine shape, thanks to a pretty much balanced season, above all in the spring. So the summer heat was endured by a terroir that had enjoyed optimal rainfall until mid-June.

Nor did the hot days continuing well into September alter a balance ensured by big temperature changes from day to night, from late August on cooling the plants after sundown.

A balance that continued in September, with the awaited rainfall followed by a return of sunny days enabling the grapes in most Chianti vineyard to reach optimal ripeness.

The good weather provided the best conditions for harvesting ripe fruit with the right acidity and good aromatic complexity. From the quantitative standpoint, wine production should be about the same as last year (268,000 hl).

Pallanti states: "The grapes were brought to the cellar in the finest condition. From this point on, nature's work will be taken over by Chianti vintners, for years creators of the great Chianti Classico wines that are renowned and highly rated all over the world.

The latest honors come from the United States: just a few weeks ago the prestigious American magazine *Wine Spectator* gave eighteen 2006 Chianti Classicos ratings of over 92 points, with peaks of 95/96; and a good fifty 2005 and 2006 vintages rated above 90 in Robert Parker's well-known *Wine Advocate*. In Italy, the *Espresso* guide gave high ratings to eleven Chianti Classico labels, another first for our denomination".

In a market situation like today's, these results give new vigor and optimism to Chianti winemakers.

And the 2009 harvest further encourages Chianti Classico: after the first signs of an uptake, producers are newly confident that the slump will be a thing of the past when the new Black Rooster vintage can be fully appreciated, in terms of numbers as well.

On the price front, Chianti Classico saw a drop in the price of bulk wine, but not as dramatic as in other zones and for other denominations. In fact, the Sangiovese grapes that become Chianti Classico had average prices around 100 euros per quintal with higher prices for premium grapes, along the lines of last year.

At a time like this, with uncertainty seen in various parts of the world, the Chianti Classico Wine Consortium's work to valorize the appellation not only hasn't stopped but, precisely in prospect of a more stable upturn, is becoming more intense: in fact, scheduled for the end of this year and all of 2010 are important events and promotional efforts in Italy and principle reference markets, starting right with the United States.

Please publish
Chianti Classico Wine Consortium Press Office
055 8228525
stamp@chianticlassico.com

CONSORZIO VINO CHIANTI CLASSICO