

MONTERAPONI CHIANTI CLASSICO RISERVA 'IL CAMPITELLO'



Sangiovese, Canaiolo Nero and Colorino. Bright, medium garnet to ruby red with slight purple reflections. Highly aromatic and dark, offering scents of ripe black cherry, pipe tobacco and sandalwood, intertwined with lavender, mint and wild fennel. Translucent and medium-bodied yet incredibly powerful, delivering high-vibrancy acidity cutting through blue and purple fruits. It features tightly woven, fine tannins and a savory, mineral-driven persistence. While expressive in its youth, this Riserva is incredibly age-worthy and can effortlessly mature in a cellar for 15 to 20+ years. An ideal palate cleanser when paired alongside rich, savory dishes like rare T-bone steak, wild boar ragù, mushroom truffle risotto or aged hard cheeses. Organic.

Sourced from Il Campitello, a 50-plus-year-old vineyard, the oldest vines at Monteraponi, in Radda, Chianti Classico DOCG, Tuscany, Italy. The vineyard sits at 420 m above sea level. The soil is 50% galestro and 50% alberese. This is the only parcel on the property that has galestro. Fermentation takes place in cement tanks, followed by a maceration of around 45 days. The wine is aged in large oak barrels for around 26 months, and is bottled without being fined or filtered. Campitello is Monteraponi's classic representation of what is understood to be Chianti Classico.

Monteraponi is a 1,000-year-old medieval hamlet in Radda, Chianti purchased by the Braganti family in 1974, which rose to prominence when son Michele took over in the late 1990s and began estate-bottling wines with the 2003 vintage. Driven by a fiercely traditional, non-interventionist philosophy inspired by Burgundy and old-school Piedmont, the certified-organic estate completely rejects international grape varieties and modern stainless steel. Instead, they farm 100% native Tuscan varieties from high-altitude, limestone-rich vineyards and craft their wines using spontaneous fermentations in concrete vats, extended skin macerations, and long aging in large, neutral oak casks, bottling everything without fining or filtration to preserve the raw, mineral-driven terroir of Radda.

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Tasting Note:

MONTERAPONI CHIANTI CLASSICO RISERVA 'IL CAMPITELLO'

Sangiovese, Canaiolo Nero & Colorino.
Aromas of black cherry, tobacco,
sandalwood, lavender, mint & fennel;
medium-bodied yet powerful; vibrant acidity
cuts through blue & purple fruits; tightly
woven, fine tannins & a savory, mineral-
driven persistence. Organic.

Shelf Talker:

MONTERAPONI CHIANTI CLASSICO RISERVA IL CAMPITELLO



Sangiovese, Canaiolo Nero & Colorino. Aromas of black cherry, pipe tobacco & sandalwood with lavender, mint & wild fennel. Translucent & medium-bodied yet incredibly powerful, delivering vibrant acidity cutting through blue & purple fruits. Tightly woven, fine tannins & a savory, mineral-driven persistence. Great aging potential. An ideal palate cleanser with rich, savory dishes like T-bone steak, pork ragù, mushroom risotto or aged hard cheeses. Organic.

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