

THE MASTER'S NOSE CLUB

"One of Bolgheri's best kept secrets"



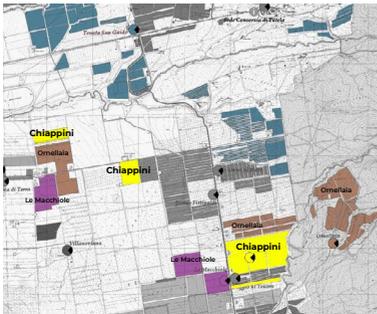
CHIAPPINI

VIGNAIOLO IN BOLGHERI

Azienda Agricola Chiappini
Bolgheri, Tuscany, Italy

IN THE VINEYARDS

The warm and sunny Bolgheri region on Tuscany's beautiful Mediterranean coastline is home to the famous "Supertuscans" such as Sassicaia and Ornellaia. Vineyard land here is now amongst the most expensive in Italy, and so too are the region's wines! The Chiappini family are truly one of this region's best kept secrets! They are a small, family wine business, 100% organic, producing top quality red and white wines at a fraction of the price of some of their more illustrious neighbours. They were one of the original wineries in the Bolgheri area; in fact back in 1978 when Giovanni Chiappini bought his first piece of land from Ludovico Antinori, there were no more than 7 or 8 wine producers in the area. Today there are over 60!



The Chiappini now own 27 hectares of land, of which 15 are planted with vines and the remainder with olive trees; average production is no more than 80,000 bottles of wine per year. The top quality of their terroir becomes immediately apparent when you learn who their direct neighbours are: Ornellaia to the north, Le Macchiole to the west, and one of Sassicaia's original hillside vineyards to the east. Pedigree does not come better than this in Bolgheri!



Their vineyards are planted with a mix of mainly Cabernet Sauvignon, Cabernet Franc and Merlot grapes. Old olive trees line the boundaries of the property and are interspersed amongst the rows of vines. Based 5kms inland from the Mediterranean Sea, there is always a gentle sea breeze blowing which keeps the vines cool, dry and disease-free all year round – truly an ideal climate for organic grape growing. Not for nothing is Bolgheri referred to as the "California of Italy"! The soil here, in the heart of Bolgheri, tends to be sandier as you move closer to the sea, but stonier and with more clay as you move towards the hills. Average vine age is around 20 years old, so they are just entering the perfect level of maturity for producing top class wines.

IN THE WINERY

The grapes are always harvested by hand early in the morning to retain as much crunchy fresh acidity as possible. They are sorted once at picking and again on arrival at the winery – which is conveniently located in the middle of the vineyards – so that only the juiciest, healthiest grapes go into the press. Both the white Vermentino and red grapes are then left for 36 – 48 hours in very cool temperatures to retain maximum freshness and flavour before being pressed and fermented. Only wild (local) yeasts are used for the fermentation. The white wine then spends 5 months on its lees in steel tanks to gain in flavour before being bottled. Each batch of red grapes is vinified separately and aged in new or old French barrels for between 1 – 2 years depending on which level of wine they are destined for. The blending process takes place 2 – 3 weeks before the wines are bottled and, just as in Bordeaux, is hugely important in determining each wine's ultimate quality.



ABOUT THE PEOPLE

Martina Chiappini makes the wines and oversees the entire operation. She is a charming, humble and talented lady with a deep respect for her family and the family's vineyards.

Her father, Giovanni, now in his late 60s, continues to manage the vineyards, and knows every vine and undulation of the land like the back of his hand. He is a true farmer and man of the soil as well as the family's oracle and guide. Her mother Naide looks after the administration, and her sister Lisa, who is a trained architect, designed their beautiful, state of the art winery and gives the business its creativity.



ABOUT THE WINES



Le Grotte Vermentino 2019 Bolgheri DOC (2 bottles)

This fresh, dry white is made from the Vermentino grape, which is often found on Italy's Mediterranean coast and in Sardinia. Fermented using local, wild yeasts, then left on its lees in steel tanks for 5 months to gain complexity, it is fresh, mineral and elegant, with gentle salty acidity and hints of spice, citrus, nuts and acacia blossom. 10,000 bottles were produced. Drink 2020 – 2021.

Serve as an apero or with fresh seafood such as seared red tuna or octopus with potatoes.



Felciaiino 2018 Bolgheri Rosso DOC (2 bottles)

Produced from a blend of 50% Cabernet Sauvignon, 40% Merlot and 10% Sangiovese, this smooth, full bodied red was aged in used oak barrels for 1 year to give spicy complexity but no obvious “oaky” flavours. Ripe and richly fruited, with velvet smooth tannins and beautiful balance and freshness, this is a wine you want to drink several glasses of! 25,000 bottles were produced. Drink 2020 – 2025.

Serve with red meat dishes, particularly steak or wild pigeon, or caciucco (Tuscan seafood stew).



Guado de Gemoli 2016 Bolgheri Superiore DOC (2 bottles)

Chiappini's flagship wine is the real taste of Bolgheri at a fraction of the price of other “super-Tuscans” from the great 2016 vintage! It is a blend of 70% Cabernet Sauvignon, 20% Merlot and 10% Cabernet Franc with layer upon layer of ripe, luscious dark fruit flavours, silky smooth tannins and gentle notes of vanilla and spice. Complex, rich and full bodied, it hides its 15% alcohol brilliantly. 10,000 bottles were produced. Drink 2020 – 2030.

Serve with game – Tuscan wild boar is perfect – mature cheeses or even chocolate!