



Chianti Classico Riserva Gallo Nero DOCG



Our Story

The story of La Macinaia begins in 2000, when Karel and Mireille De Gucht fell in love with a property in San Vincenti, an ancient municipality of Gaiole in Chianti. With its magnificent 8th century Romanesque church, San Vincenti, is a tranquil and timeless village. A hidden gem nestled in between the gently rolling hills, lush forests and terraced vineyards of Tuscany. Gaiole, together with Radda in Chianti, Castellina and Greve in Chianti, form the core of the Chianti region, famous for its zesty red wine. It's no surprise that the Chianti wine has also found its home at La Macinaia.

Our Vineyards

The vineyards are situated between 450 and 500 meters above sea level and are all newly planted, starting 2004. They are south oriented with an inclination of 18°. The soil is calcareous and quartzite with a good content of clay and galestro (calcareous marlstone). And it's very rocky. Most of the vineyards hold the Sangiovese grape, with only a small section being Merlot. Our Chianti Classico wines are thus 98% Sangiovese and 2% Merlot. We produce a maximum of 4,000 to 5,000 bottles per ha.

Winemaking

After hand-picking them at the height of their ripeness, the grapes are placed on a moving selection table, where they are softly de-stemmed and selected. Then they are just lightly crushed and pumped into stainless steel and concrete tanks. The alcoholic fermentation starts spontaneously through the natural yeasts derived from the vineyards, without adding selected yeasts. During the fermentation process, the skins of the grapes are over-pumped two times a day with the juice to have a very soft extraction of tannins, flavour and colour. The fermentation takes about 10 to 12 days at the maximum of 26°C. After that we continue to keep the must in contact with the skins to have a further maceration until 20 to 30 days, depending on the vintage. During the whole maceration the must makes two/three délestages. After 3 weeks, the wine gets separated from the skins. After the malolactic fermentation the wine stays for 12 months in oak tonneaux of 500 litres, the Riserva 24 months.

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Complexly rich, with a dark fruit, blackberries, oak and leathery nose. A lovely ripe Sangiovese Riserva from a higher rocky soil. The tannin and acidity give it a lingering finish. Long aging potential.

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