

ON THE WINE TRAIL with Rick Homer and Mary Homer . . . in Chianti, Italy

April 2018, Part 1

We were visiting the Chianti region of Italy where we had the fortunate opportunity to taste some of the Chianti region's better wines. Our first stop on this adventure was to:



VIGNA MAGGIO

Via Petriolo 5,
Greve in Chianti, 50022
Tel: +39 055 854661
website: www.vignamaggio.com

Vigna Maggio is a large estate winery that produces 250,000 bottles of Chianti each year. The winery has been in existence since 1404 . . . they have a bit of experience in making wine, I'd say!

We were given a personal tour from Irene Gobi, Brand Ambassador, of the beautiful grounds, the gardens, the cellars, etc. The wine cellar is over 600 years old and produces over 300,000 bottles of wine a year. They also have an underground art gallery, and an area in their wine cellar for wedding ceremonies. I found it interesting that they had an art gallery in the cellar and we were told of a **Leonard da Vinci connection** to the winery. And, yes, Mon Lisa is referenced as well. You can access this information by accessing their website (noted above).

Our tour ended at their on-site restaurant, where our wine tasting took place. But before we sniff, swirl and sip . . . let me explain about the black rooster.

The Black Rooster is a very important symbol for all Chianti Classico producers. When it is placed on the neck of a bottle, or on the label, it distinguishes the wine as having been produced within the territory of Chianti Classico region. It is a clear way to differentiate it from those wines that have been produced outside of the Chianti Classico territory. There is a very interesting story about how the black rooster became the symbol for the Chianti Classico producers, which you can read about on their website (noted above).

Now about the wines: Our tasting notes appear below:

1. **Chianti Classico 2016 Terre Di Prenzano** Price: E 11
Nose: The nose delivers bright cherry with vanilla notes;
Palate: The flavour confirms well-structured tannins;
Finish: The finish is long and intense;
We agreed it is Silver Medal worthy



2. **Chianti Classico Riserva 2014 Gherardino** Price: E 16

Nose: The nose delivers deep, intense dark fruits with vanilla and fennel;

Palate: The flavour is a complex representative of the nose;

Finish: The finish is long and inviting with complexity;

We agreed it is Gold Medal worthy

3. **Chianti Classico Gran Selezione 2013 Monna Lisa** Price: E 27

Nose: Initially the nose delivered savoury notes of barnyard, straw and mushrooms;

After allowing the wine to open up a bit, the nose delivered a complexity of additional spice notes, including vanilla and fennel;

Palate: After the wine opened up a bit, there were complex flavours of dark plums, savoury notes, and leather; This was an elegant wine;

Finish: Initially the finish seemed to drop off, lacking much length or complexity but after the wine had the opportunity to open up a bit there appeared a complex finish with good intensity, which will continue to benefit with aging.

We agreed it is Gold Medal worthy

If you can purchase these wines or able to participate in a tasting of these wines, we recommend you do.

If you are visiting the area, we recommend you check out this winery. Vigna Maggio is a beautiful spot to visit, offering beautifully manicured gardens, luxurious accommodations for a minimum stay of 7 nights, grand views of the Greve valley below.

Mille grazie, Irene Gobi, for the lovely tour, the education and tasting experience provided, as well as your gracious welcome!

