



primavera

- S E L E C T I O N S -



MONTERAPONI

LOCALITY: Radda,
Chianti Classico

WINEMAKER: Michele
Braganti

monteraponi.it



TUSCANY

MONTERAPONI

A little way off the SR249 between Radda and Castellina, the road... track... leads to località Monteraponi and the beautiful little property the Braganti family have owned since 1974. The drive takes you up 150–200 metres higher than many other areas in the Chianti Classico zone, and immediately there's a feeling of isolation, even before you arrive at the winery. The cluster of buildings, which date from the 10th century and once belonged to Ugo, Governor of Tuscany, have been preserved and are both visually striking and architecturally and historically important. But this is no mere historical wonderland (although it is definitely worth a visit for the aesthetics alone), Monteraponi is now widely considered 'class A' Chianti.



Cellar door & compound

From 2003, Michele Braganti started to bottle his own wines, withholding their much sought-after grapes from local buyers. The Monteraponi estate has about 11 hectares of established vineyard, planted at altitudes of between 420–580 metres (some of the highest in the Chianti Classico zone) around a natural amphitheatre of slopes composed of Chianti's typical Galestro (compact shale and clay) and

calcareous Alberese (weathered sandstone) soils, with a heavy presence of limestone pebbles throughout. In recent years, a new vineyard, planted at an elevation of 600 metres with a southerly exposure, will increase the productive vineyards to 12 hectares.



New vineyard at 600m above sea level

Apart from the altitude, planting density has increased from the normal 3,500 vines up to 5,000 per hectare. Michele has also planted a variety of Sangiovese clones specifically for their finesse. This diversity in clonal selection is not common in Chianti, but it works with great impact in the higher sites held by Monteraponi. Typically, most of the vineyards on the estate are picked around two weeks later than the bulk of producers in the Chianti Classico zone. This long and relatively cool growing season sets the scene for a supremely elegant expression of Sangiovese.

The traditional local varieties, Sangiovese, Canaiolo and Colorino for reds, and Trebbiano and Malvasia for whites, provide the base for the fastidious Michele to employ his characteristic ultra-low intervention and minimal-addition approach to present some of the most beautiful, radiant, fresh, layered and interesting Tuscan wines we have ever seen.

The Chiantis are lively wines, layered with intense aromatics, red berries, cherry skin, violet, sandalwood and tobacco leaf. They are relatively austere and high-tensile, savoury yet lush and with definition, endless length and amazing clarity. Michele also makes a dry Trebbiano – a wine that makes you rethink the variety – reminiscent of the best old-school Vernaccia (di San Gimignano), subsequently conjuring thoughts of pasta with cinghiale ragu, sardines, broad beans and gripping green Tuscan olive oil. Michele only occasionally releases this wine.

Becoming a cult producer, Monteraponi's wines are in high demand and available in limited quantities.



Alessandra Deiana and Michele Braganti

THE WINES



2018 Trebbiano

First trialled as an experimental wine in 2010, only four François Frères barriques are produced from less than 10 rows of 40-year-old Trebbiano vines grown in the Il Campitello and Baron Ugo vineyards. 70% destemmed fruit is gently pressed and left in contact with the skins for 3–4 days in a cement tank, then fermented in old oak using indigenous yeasts. Bâttonage occurs twice per week, with eight months of ageing in barrique, 50% new. A small sulphur addition is made to inhibit malolactic fermentation, and the wine is bottled without fining or filtration. Deep in colour, but really fresh on the palate with well-integrated oak, there's loads of texture and a commanding line of acid. Certified organic.

2018 Chianti Classico

95% Sangiovese, 5% Canaiolo grown at 450 metres from vines with an average age of 17 years. After a gentle destemming, co-fermentation of the two varieties begins spontaneously in large concrete vats without temperature control. The 2018 vintage saw a total fermentation and maceration time of 40 days with racking twice per day (this was one of the longest for the CC). The cellar temperature is gently increased to 20°C in December/January to encourage natural malolactic fermentation before the wine is pumped to large botti of Slavonian and French origin for 16 months maturation. The wine is transferred by gravity back to concrete to settle for 1 month prior to bottling without fining or filtration. This vintage is certainly one that immediately shows brightness and energy with a touch of controlled reduction. Certified organic.

2016 Chianti Classico Riserva 'Il Campitello'

In our time representing the wines from Monteraponi, this is the most exciting Riserva we have seen. 90% Sangiovese, 7% Canaiolo, 3% Colorino from the Il Campitello vineyard. Sited at 420 metres with a south-west exposure, this 47-year-old vineyard is the first to be picked, normally around the first week of October. However, in 2016 it ripened later, with harvest commencing around the second to third week of October, allowing for maximum physiological development. Winemaking follows that for the Chianti Classico, though with maceration times stretching out to 45 days. Ageing again occurs in large botti, but for 26 months, followed by 3 months of settling in concrete and bottling without fining or filtration. A wine with incredible clarity and focus, maybe amplified due to the vintage. Certified organic.

Grappa di Chianti Classico 'Il Campitello'

Pomace of Sangiovese, Canaiolo and Colorino from Il Campitello is sent to the Nannoni di Paganico distillery immediately following racking in order to preserve the intense and typical aromatics. The traditional 'calderini' method is used to produce this grappa which is bottled without ageing in oak. 42% alc by volume.



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