

**TECHNICAL SPECIFICATIONS FOR THE  
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

**NAME OF THE GEOGRAPHICAL INDICATION**

Chianti Classico

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Italy

**APPLICANT**

Consorzio Vino Chianti Classico  
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**PROTECTION IN THE COUNTRY OF ORIGIN**

Date of Protection in the European Union: 14/4/2004

Date of Protection in the Member State: "

**PRODUCT DESCRIPTION**

• **Raw Material**

Colombana Nera N, Colorino N, Aleatico N, Bracciola Nera N, Foglia Tonda N, Abrusco N, Cesanese d'Affile N, Sangiovese N, Refosco dal Peduncolo Rosso N, Ancellotta N, Teroldego N, Tempranillo N, Montepulciano N, Rebo N, Pugnitello N, Petit Verdot N, Lambrusco Maestri N, Carignano N, Carmenere N, Barbera N, Bonamico N, Mazzese N, Calabrese N, Malvasia Nera di Lecce N, Malvasia Nera di Brindisi N, Malvasia N, Cabernet Franc N, Cabernet-Sauvignon N, Pollera Nera N, Syrah N, Canina Nera N, Canaiolo Nero N, Prugnolo Gentile N, Mammolo N, Vermentino Nero N, Barsagliana N, Merlot N, Malbec N, Pinot Nero N, Caloria N, Groppello Gentile N, Ciliegiolo N, Alicante N, Groppello di S. Stefano N, Gamay N, Sagrantino N, Schiava Gentile N, Alicante Bouschet N, Sanforte N.

• **Alcohol content :**

Min: 12,00%; vol; for the "Riserva": Min 12,50% vol.

• **Physical Appearance**

Clarity: clear. Color: ruby, that can become sometimes intense and deep depending on the origin.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The production area covers 71,800 hectares, located in the middle of the Tuscany Region and includes the provinces of Florence (30,400 hectares) and Siena (41,400). In particular, they make fully part of the area the municipalities of Greve in Chianti, Castellina in Chianti, Radda in Chianti, Gaiole in Chianti. It also includes partially the municipalities of San Casciano Val di Pesa and Tavarnelle. The territory can be considered as a rectangular plate, hinged by the Chianti Mountains that form the

eastern boundary; north boundaries follow the river Greve, west of the river Pesa and Elsa, in the headwaters of the South River Ombrone and Arbia.

### **LINK WITH THE GEOGRAPHICAL AREA**

The Sangiovese main Chianti Classico variety is a grape very sensitive to external factors and has the characteristic of perfectly interpreting the features of the soil and of changing perfumes according to the land where it is born. It is not by chance that only in a few areas of Tuscany Sangiovese is able to give its best performance. The Chianti Classico has the floral bouquet of violet and iris typical of the sandstone soil of this area which constitutes the main organoleptic characteristic, with aroma of berries that are derived from calcareous component. The climate, the hilly terrain, the morphology of the land result in a bright environment particularly suited to good grape ripening. The high summer temperatures, especially in July and August, the excellent insolation that remains in the months of September and even in October, the quite high temperature differences between day and night allow the grapes to ripen slowly, determining the organoleptic and chemical typical of Chianti Classico, especially the color, the bouquet, the alcohol content. The grape yield per hectare that the experience of growers has brought back to low levels, result in sugar level compatible with alcohol contents that generally do not fall below 12 °. Winemaking techniques may be different for different varieties that are generally harvested and vinified initially separately to allow maximum expression of their specific organoleptic properties. The professionalism of the winemakers proven by the history of this area makes possible the continuation of the reputation of the wine Chianti Classico and its history.

### **SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

In the national legislation there are provisions on additional labeling. Description of the condition: "Chianti Classico" also reserve: Sangiovese from 80% up to 100%

### **CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali  
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari  
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