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Campomaggio Chianti Classico Riserva 2003

Winery: [Castellani](#)

Region: [Italy](#) > [Tuscany](#) > [Chianti](#)

Varietal: [Sangiovese](#)

Type: [Red Wine](#)

Drink Dates: 2009 - 2012

Description

Overview

The winery is Campomaggio in Italy. They state: Years of refinement ennoble this Chianti Classico Riserva, which is only produced in the best years and specially selected as Reserve. Aged for twelve months in oak casks, it is

<http://www.snooth.com/wine/castellani-chianti-classico-campomaggio-riserva-2003/>

Castellani Chianti Classico Campomaggio Riserva 2003

Chianti is a large region that produces a wide range of styles. From the basic Chianti to the finest Chianti Classico Riservas, some elements of the wines remain consistent. The wines are based on the Sangiovese grape, which typically yields a medium-bodied wine with strawberry and cherry fruits that are accented with delicate notes of green herb, dusty soil, leather and spice. While Chianti can be produced exclusively from Sangiovese, the vast majority of Chianti is blended with a small percentage of other grapes. Traditional grapes like Mammolo, Colorino, and Canaiolo were used to add some flesh and aromatic complexity to the finished wine but always played second fiddle to Sangiovese. Many producers now include some Merlot, adding fruit and richness, or Cabernet Sauvignon, which contributes power and dark fruit flavors, to their Chianti yielding a wine that is richer and chunkier than the wines of the past.

User Tags

fruit, pasta, woody, character, stone fruits, fine tannins, resinous, romanian cheese, drink now, after-taste, (tree) fruit, oak, cherry, spaghetti, meatball, dried, herbaceous, berry, color descriptors

*Lombo canadense, salada de tomates e aspargo, broa de linhaça.
Jantar em 27 de novembro de 2010.*