

Azienda Agricola

Tuscany

GIACOMO MORI

Giacomo Mori is an engineer and (like me) a sailor, and ever since I've known him, he's dreamed of replanting his grandfather's vineyards and making fine wine. So for years I monitored his dream, and when he was poised and ready I suggested that he meet Alberto Antonini, a fine friend and outstanding winemaker. With the appearance of the first stunning 1998 barrel samples the rebirth of Giacomo's family estate was a clearly established fact. No ambition here to produce great quantities - the vineyard extension will never exceed 10 hectares - but rather a powerful drive to create the finest possible expression of Chianti. To this end Giacomo has chosen low yielding rootstock and the finest possible clones of Sangiovese and Canaiolo; he has spaced the vines tight, pruned short, employed only organic fertilization and avoided chemical sprays. He has also most tastefully restructured the family's spectacular vinification cellars, and thoroughly equipped them. Finally, he completed the ancient aging cellars, entirely dug into live tufo rock and most remarkably built of three different levels, so as to ensure racking only by gravity, pump action being limited only to assembly prior to bottling, once in the lifetime of a wine.

Only two lovely wines are produced. The Chianti, aged in 15-30 hectolitre casks; and the Chianti Castelrotto, a single vineyard wine aged in small French oak.

These are the quintessence of Sangiovese and Canaiolo from this little known area, whose expression of elegance and power closely resemble those of their most famous siblings of the neighbouring appellation of Vino Nobile di Montepulciano.



Chianti

Zone: *Chiusi*
Varietal: *95% Sangiovese, 5% Canaiolo*
Vineyard Ext.: *6.5 hectares*
Average Prod.: *35,000-40,000 btl*



Chianti Castelrotto

Zone: *Chiusi*
Cru: *Castelrotto*
Varietal: *85% Sangiovese, 15% Merlot*
Vineyard Ext.: *2 hectares*
Average Prod.: *10,000 btl*