

Castelvecchio – Press review 2011



The Wine Advocate – Reviewer : Antonio Galloni

All details ratings

Il Brecciolino 2007 - Rating : 91/100

The 2007 Brecciolino represents a departure from previous vintages. Beginning with 2007, Brecciolino is predominantly Sangiovese, with 30% Merlot e and 30 % Petit Verdot, with much of that change directly tied to the estate's new pure Sangiovese bottling. This sleek, harmonious red shows lovely spiciness in dark red fruit that flows effortlessly through to the round, opulent finish. The estate changed its barrels beginning in 2007, and the move to Francois Frères barriques seems to have had a positive impact on this bottling. If this is the direction the estate is headed, the future appears very bright. Anticipated maturity: 2012-2022.

Il Brecciolino 2006 – Rating . 89/100

The 2006 Brecciolino (80% Sangiovese, 10% Merlot and 10% Petit Verdot) is a dark, extroverted wine that relies on power, but there is a certain level of finesse that is missing while much of the upfront intensity tapers off on the mid-palate. Anticipated maturity: 2012-2012.

Vigna La Quercia 2006 - Rating 90/100

The 2006 Chianti Colli Fiorentini Riserva Vigna La Quercia is Sangiovese and Cabernet Sauvignon fermented in cement and aged in neutral French oak. It shows lovely drive and intensity, with layers of dark fruit wrapped around a clean mineral core of notable focus. The wine's finesse and sense of balance are both first-rate. Anticipated maturity: 2010-2018.

Vigna La Quercia 2007 Rating : 90/100

The single-vineyard 2007 Chianti Colli Fiorentini Riserva Vigna La Quercia is open and expressive in its vibrant dark fruit, grilled herbs and spices, all of which come together nicely on a soft, accessible frame. This shows less structure than the 2006 tasted alongside it, while still maintaining quite a bit of freshness, much of which likely comes from the addition of Cabernet Sauvignon to the Sangiovese. Anticipated maturity: 2010-2017.

2007 Castelvecchio Numero 8 – Score 90/100

The 2007 Numero 8 is Canaiolo from vines that are more than fifty years old. It shows lovely intensity in its floral red fruit, with terrific length on the palate and a harmonious, polished finish. The Numero 8 is aged in steel and neutral French oak. It isn't a blockbuster, but rather a wine that impresses for its overall balance. Anticipated maturity: 2010-2015.

Chiacchierata Notturna 2003 – Rating : 88/100

The 2003 Vin Santo del Chianti Chiacchierata Notturna, made from a combination of white and red grapes, offers up generous dark cherries, dried figs, sweet mulling spices and pipe tobacco. It shows excellent overall balance, in an intense, weighty style best suited to firm, aged cheeses rather than cookies or sweets. Anticipated maturity: 2010-2015.



Wine Spectator – October 31, 2010

Il BRECCIOLINO 2007 - Rosso toscano IGT 91/100

Offers rich character, with flavors of dried dark fruits, toasty oak and spicy coffee. Full and slightly chewy. Needs some bottle age. Sangiovese, Merlot and Petit Verdot. Best after 2011. (J.Suckling)

On www.winespectator.com All Ratings for Brecciolino :Vintage 2006 94/100-Vintage 2005 91/100-Vintage 2004 90/100-Vintage 2003 88/100 -Vintage 2001 91/100



Le Guide de L'Espresso 2011

Filippo Rocchi is running scrupulously the family's company, that is set up as one of the most reliable and promising wineries of the area of the Florentine hills. The production aims at the affirmation of the character and the originality of the wines, without losing themselves in attempts of emulation of established models.

The compliments to Filippo Rocchi are de rigueur : the wines proposed this year express an always higher quality obtained in a territorial context that doesn't offer him a favourite position.

Il Brecciolino 2007 – 17/20 high level wine)

Fresh and immediate, brilliant in its perfumes, that remind ripe blackberry and pepper, nice tannin, elegant, continuous, tonic and rhythmic, astringent final.

Special mention (The 50 Outsiders)

Chianti Colli Fiorentini Riserva Vigna La Quercia 2007 - 16,5/20 (high level wine)

Mentioned in the Outsider as "Chianti of the Year"

Excellently made wine, mature fruit, nice savoury character, well balanced and a clean final, linear, oak taste is present but not aggressive.

Chianti Santa Caterina 2008 – 15/20



Vini d'Italia 2011 – Gambero Rosso

The Rocchi family leads with great passion their company which has also an agritourism. Now Stefania and Filippo are taken the reins of the company, inheriting a wine heritage that in recent years has been completely renovated. Added to this is the work of Filippo in the cellar, where he changed approach thanks to the experience. Now he produces wines rich in personality, with a clear distinction between the right products for daily consumption and the excellence.

Arriving at the final is the **Brecciolino '07**, consisting of sangiovese, merlot and petit verdot, with a complex aroma of herbs, mint, with nervous and powerful structure, rich, savory and long finish. Also good is the selection **Vigna La Quercia '07**, with fruity perfumes of cherry and plum, solid body and pleasant taste. Pleasant, in its solidity, **Chianti Colli Fiorentini '08**, fragrant nose, with nice acidity. Simpler than usual **the Chianti Santa Caterina '08** and **'09 San Lorenzo** from Trebbiano and Malvasia grapes. Antique Style for the Vin Santo '99.

Il Brecciolino '07 – 2 red glasses

Chianti Colli Fiorentini V. La Quercia '07 – 2 glasses



Duemilavini 2011 AIS (Associazione Italiana Sommelier)

Situated in the territory of San Casciano in Val di Pesa, very near to Florence, the estate of the Rocchi family guarantees wines with a nice personality and a faultless stylish profile, thanks to an always stronger fellowship with **Luca D'Attoma**, wine maker of international fame. A splendid **Brecciolino** is holding the reins as to the wines that were tasted in this edition, followed by a nice version of the **Chianti Colli Fiorentini Vigna La Quercia Riserva**, while we still have to wait to discover the Vinsanto. To be pointed out the excellent price-quality ratio of the whole production.

Il Brecciolino 2007 – 4 bunches of grapes (from 85 up to 90 wines of high level and outstanding value)

Consistent ruby red. Intrigues the nose with soft notes of vanilla and sweet tobacco, followed by dark berries in jam, incense and china, eucalyptus, aniseed and juniper, powder and milk chocolate. In the mouth confirms great smoothness and elegance, has silky tannins and fruity acidity. Long finish with mineral tones.

Chianti Colli Fiorentini Vigna La Quercia Riserva 2007 – 4 bunches of grapes (from 85 to 90 wines of high level and outstanding value)

Ruby red and great luminosity. Opens with sensations of wild strawberry and violets, maraschino cherry, iron and blond tobacco, eucalyptus and black pepper, intense spiciness and delicate herbaceous shades. The taste is compact and well balanced, complex and very persistent.

Chianti Colli Fiorentini Il Castelvechio 2008 - 4 bunches of grapes (from 85 to 90 wines of high level and outstanding value)

Garnet bright and clear that reveals aromas of black cherry in jam and roasted coffee, berry fruit and china, soft minerality and saltish hints at the end. Good cohesion at the tasting, lively but well-integrated tannins at the glycerine mass and discrete tracks of toasting. One year of barrique.

Chianti Santa Caterina 2008 - 3 bunches of grapes (from 80 to 84 – wines of good quality and extremely fine)

Clear, bright ruby. Nose from sharp scents of maraschino cherry and pepper, violets and wet earth, licorice and cardamom with mineral accents. Soft palate, supported by a good balance of acid tannins and persistence on almond tones. 7 months in barrique



Slow Wine 2011 – Gambero Rosso

Vineyards - Castelvechio has the great opportunity to have vineyards on the hills with diversified exposure to the sun, with soils rich in pebbles, alberese (limestone) and marlstone, that permit excellent maturation of the Sangiovese and other local and international varieties. The vineyards mostly from the 90's, are treated according to the principles of integrated pest control in the absence of good weed control and limitation of non-natural compounds.

Wines - Castelvechio wines have great vitality, freshness and almost always a lot of elegance. The skins are protected in the early stages and each red matures separately, with a blend in an advanced stage. Steel, cement and especially wood are the instruments in the cellar. **Chianti Colli Fiorentini Castelvechio 2008** (Sangiovese, Merlot, 20,000 bt) is earthy and moody, very relaxed and pleasant. Dark, overripe tones for the Chianti **Colli Fiorentini Vigna La Quercia Res. 2007** (sangiovese, cabernet sauvignon, 13,000 bt.). The **Numero Otto 2007** (canaiole; 5000 bt.) shows fruit, and unexpected intensity and persistence. Very good the **Brecciolino 2007** (sangiovese, merlot, petit verdot, bt 2000) that combines concentration and freshness. **Vin Santo Colli Etruria Centrale Chiacchierata Notturna 2003** (Trebiano, Sangiovese, 1200 bt.) convinces for a creamy mouth and fruity aromas. Very good made the **Orme in Rosso 2007** (sangiovese, merlot; 15.000 bt)