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## THE VINO VOICE

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### WHERE IN THE WORLD IS A WHITE CHIANTI?

**S**o if we were playing Jeopardy—and, the title above is the answer/response (which in Jeopardy, is always in the form of a question), then the actual posted “inquiry” (sorry—it’s best to watch the program on TV than to have the dynamic explained in print) would be something like: it’s the same place you’ve find a red Chianti—in Tuscany!

This week’s column discusses two white Chianti: the most famous of white Chianti produced with one of Italy’s indigenous grapes; the other, one of the most desirable white Chianti produced from international grapes.

And the star of this week’s column is the **2020 Col Vento, Castello del Terriccio Toscano IGT (\$45)** This elegant Mediterranean wine,

*made from Vioigner and Sauvignon Blanc, shows a firm structure and ripe fruit profile while maintaining great finesse. It’s the only white wine of the Castello del Terriccio estate located around the evocative area of Pisa, where the soils are characterized by a strong presence of stones and fossils, which give the white wines an incredible grip of minerality that blends beautifully with citrus notes in the glass.*

*The sea breeze that blows from the Tirreno sea not only helps the vineyards of Castello del Terriccio grow strong and healthy, but it also gives this wine a special and unique name: “Con Vento” comes from the name “Collina del Vento”, which in Italian literally means “Hill of the Wind”.*



*Often we wine writers can come close in describing the flavor notes of a given wine. I enjoyed this wine with dinner last night, and I’m enjoying the remainder as I write. It’s a medium-bodied white with a nose of aromatic blossoms and a palate of citrus, florals, and ripe stone fruit. It had all the gravitas to match both herb chicken and steamed fish on the dinner table. We could have enjoyed this wine with appetizers and a fresh cheese platter if we had opened it earlier. As mentioned, it’s a world-class white, and, worth the treat of \$45 for any special dinner meal.*

*The history of the Castello del Terriccio winery has its roots in very ancient times. The cultivation of vines in this particular part of Tuscany dates back to the Etruscan era, or to the period between 800 and 500 BC. The name of the company, derives from the castle of Doglia, also known as “del Terriccio”, built in medieval times in Castellina Marittima, in the province of Pisa. The estate was originally born as a watchtower for enemies. Talk about history in a bottle—allora!*

And if we wish to throw in a reputable Italian name—well enter, Carlo Ferrini, born and raised in Florence where he learned all he knows about winemaking. Immediately after graduating in agriculture in 1978, he began working for the Chianti Classico Consortium, where he worked for over ten years. In 2000 he was nominated ‘*Enologist of the Year*’ by *Gambero Rosso* and in 2003 he received the same recognition from the prestigious Italian Sommelier Association (Ais). In 2008 *Wine Enthusiast*, one of the most followed wine criticism magazines from overseas audiences, crowned Carlo Ferrini as ‘*Winemaker of the Year*’. Today he is one of the consultants for Castello del Terriccio. *Assapora l’arte—taste the artistry. Saluti!*



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