

VALLEPICCIOLA



Thursday, February 12, 2026

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VALLEPICCIOLA BEST WINERY AWARD 2026 LE GUIDE DE L'ESPRESSO

Le Guide de l'Espresso has been a benchmark for critique for decades. Its panel of top-tier tasters follows strict blind tasting protocols, so every judgment is as fair and credible as it gets.

This isn't just about tradition; it's about championing authenticity and personality along with quality.

Vallepicciola's recent triumph as Premio Miglior Cantina 2026 reflects the team's unwavering commitment to the region and its wines, embracing both innovation and tradition.

Under the stewardship of Alessandro Cellai, Vallepicciola's team vision has paid off in a collection of wines that truly share a soul with their place. From the elegance of Chianti Classico to the creativity of IGT wines, they have elevated both Sangiovese and international varieties, crafting wines of remarkable depth, freshness, and individuality.

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PIEVASCIATA CASTELNUOVO BERARDENGA SIENA ITALY

GRAND CRU



COLOUR = Intense straw yellow color with golden hues.

AROMA = On the nose notes of apricot, peach, passionfruit and pineapple.

TASTE = On the palate a perfect combination of elegance, richness, fruit and flavor with a sweet vanilla finish. Long finish.

PAIRINGS = Excellent with goat and blue cheeses, fried fish and white meats such as rabbit or guinea fowl.

AGEING ABILITY = 8 to 10 years

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE: 100% CHARDONNAY

99 + Points Le Guide de L'Espresso

Comments = 100% Chardonnay, selectively hand picked from the Poggione vineyard in Castelnuovo Berardenga. From a vintage a full 5 – 6 degrees cooler than 2022, longer time on the vine has allowed for an even more concentrated Grand Cru Bianco than usual. Intensely aromatic, primary stone fruit flavours and tropical notes sit alongside judicious oak and malolactic characters. At the same time, rich and elegant, with great tension and sapidity, vibrant acidity and layers of complexity.

2023 Grand Cru Toscana Bianco IGT 14.0% Alc

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CASTELNUOVO BERARDENGA SIENA ITALY



COLOUR = Light ruby red.

AROMA = Ripe cherry and violets and vanilla notes.

TASTE = Smooth and velvety tannins, with a good persistence.

PAIRINGS = Great with hors d'oeuvres and platters of fresh cured meats and cheeses. It also accompanies well with first courses of meat, sauce and grilled meats.

AGEING ABILITY = 10 years.

SERVING TEMPERATURE = 18 – 20 Degrees C.

GRAPE: 100% SANGIOVESE

95 Points Luca Gardini

Comments = Aromatic and lifted, with sour cherries, violets, rosemary and mild oak spices on the nose. It has a fresh and harmonious palate showing a medium body, finely woven tannins and excellent balance between fruit purity and savory complexity.

Gold Medal Winehunter Award, Merano

4 Grappoli, Bibenda

2023 Chianti Classico DOCG 13.5% Alc

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PIEVASCIATA CASTELNUOVO BERARDENGA SIENA ITALY

VIGNETO LAPINA



COLOUR = Ruby red.

AROMA = Intense olfactory profile, jammy red and black fruit.

TASTE = Dried flowers, enriched by aromatic herbs and sweet spices.

PAIRINGS = Thanks to its tannic structure, this Sangiovese goes perfectly with elaborate stews, such as peposo and game meat, roasted or grilled.

AGEING ABILITY = 10 + years

SERVING TEMPERATURE = 18 – 20 Degrees C.

GRAPE: 100% SANGIOVESE

98 Points Le Guide de L'Espresso

Comments = The Lapina Vineyard, with its controlled stress, deep-rooted vines and stunning aspect leads to some exceptional Sangiovese wines. With extended maturation (30 months in barrique) and from an exceptional vintage (98/100 on Wine Spectator), this is a multi layered wine, balancing lifted wild herbs and florals with bold dark fruit and further dimensions of savory elements and electric minerality. The palate balances density and elegance, culminating in fine tannins and a lingering finish.

2021 Vigneto Lapina Chianti Classico Gran Selection DOCG 13.5% Alc