VILLA CALCINAIA

CHIANTI CLASSICO



Wine Maker: Sebastiano Capponi

Designation: Chianti Classico DOCG

Location: Greve-in-Chianti, Tuscany

Vineyards: Estate vineyards of Villa Calcinaia

Average Age of Vines: 35 years

Exposure: Varied, primarily East / Southeast

Elevation: 850 - 1,050 ft.

Soil: Medium-pack with prevalence of clay and sand composition on the lower

slopes and silt on the higher grounds

Varieties: 90% Sangiovese, 10% Canaiolo

Sub Varieties: Estate collection

Rootstocks: 420/A; 110/R; 161/49; 101/14

Training System: Spur pruned cordon and gobelet for the Sangiovese, guyot

for the Canaiolo

Vine Density: 1,600 – 2,400 / acre Harvest Method: Hand picked

Harvest Date: Mid September - late October

Yield: 5,350 lbs / acre

Maceration Period: 12 - 18 days, separated by vineyard block

Fermentation: 8 days in stainless steel tanks, separated by vineyard block

Maximum Fermentation Temperature: 84° F

Ageing: 18 months, mix of wood casks (tonneaux and barrique) separated by

vineyard block

Wood: Slavonian and French oak **Rackings Between Containers:** 4 - 6

Filtration: 5 micron polypropylene membrane **Additional Bottle Aging:** 3 months minimum

Cases Produced: 2,500 Cellar Potential: 15 Years Formats: 750ml, 375ml UPC: 8 19083 00000 1

Villa Calcinaia is situated in the center of Chianti Classico near the town of Greve-in-Chianti. This historic estate has been home to the Counts Capponi since 1524, and is maintained by Sebastiano Capponi and his brother Niccolo. Calcinaia is the heart of the Capponi family and each generation gives new life to the fields, woods, vineyards and cellars. These wines express the family's love for their land; with every vintage they share the hopes, worries, pride and care that come with making honest wines. Organic farming is the standard at Villa Calcinaia where 75 acres of vineyard are planted with Sangiovese, Merlot, Canaiolo, Grechetto, Vernaccia, Trebbiano, and Malvasia. Through every vintage, the wines are crafted with food in mind. They are balanced, elegant, perfumed, and savory yet refreshing with restrained vigor and intensity that ensures longevity. The Villa Calcinaia philosophy has always been: "Love for the land, respect for tradition, and the rightful pride in bearing the name of Capponi."