

VILLA CALCINAIA



Available in 375ml bottles

Vin Santo

Vin Santo del Chianti Classico DOC, Tuscany, Italy

GRAPE VARIETIES

70% Trebbiano, 15% Malvasia Bianca, 15% Canaiolo

Produced with certified organically grown grapes.

VINIFICATION

Grapes are dried naturally after harvest for three months in the estate's drying room. At about 34 brix, the grapes are pressed (whole cluster), and transferred to small 55L oak barrels called caratelli. Here the sweet must ferments on indigenous yeasts for approximately seven years with only the occasional refilling before bottling.

ESTATE

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. 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. The Villa Calcinaia philosophy has always been: "Love for the land, respect for tradition, and the rightful pride in bearing the name of Capponi."

TASTING NOTE

A beautiful golden honey color with an intense resinous, dried apricot aroma. Well balanced, sweet and velvety with intense fruitiness highlighted by honey, leather and tobacco tones.

FOOD PAIRING

Serve with foie gras and mature cheeses, gourmet pastries and other fine desserts or as an after-dinner drink.

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| 2014 | 96 | WINE ADVOCATE |
| 2014 | 95 | JAMES SUCKLING |
| 2013 | 94 | WINE ENTHUSIAST |

THE MARCHETTI COMPANY

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