

VILLA CALCINAIA



Le Refie

IGT Toscana, Greve in Chianti, Italy

GRAPE VARIETIES

40% Petit Manseng, 30% Viognier, 30% Marsanne

VINIFICATION

Organic farming. Made from Petit Manseng, a varietal commonly grown in Jurançon, a region near the French Atlantic Pyrenees. A hardier version of Gros Manseng, the grape features particularly small and thick-skinned berries, which produce a small amount of must and can remain on the plant until late fall, allowing the sugars to concentrate with a drying process called in French “passerillage.” Grapes are harvested by hand and passed through a soft-pressure press. Fermentation happens in a small, temperature-controlled tank with the addition of natural yeasts. The wine is aged three months in stainless steel tanks followed by an additional 12 months in bottle before release.

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

Bright straw yellow color, very intense, aromatic and spicy aromas. Fresh, savory taste, great texture. This wine reads dry: the sugar richness is balanced by a lively acidity with a long mineral finish.

FOOD PAIRING

Excellent with savory dishes like onion tarts and foie gras. Also delicious with fruit-focused desserts and hard cheeses.