

PIEGAIA



Chianti Classico Riserva

Chianti Classico Riserva DOCG, Tuscany, Italy

GRAPE VARIETY

100% Sangiovese

Produced with certified organically grown grapes.

VINIFICATION

Organic Farming. Grapes are harvested by hand from vines chosen from the best lots of Sangiovese from all around the Calcinaia Estate. Fermentation takes place in cement vats, followed by an 18 day maceration period and eight days of alcoholic fermentation. The wine rests sixteen months in tonneaux and at least twelve months storage in bottles. *Vegan friendly.*

ESTATE

Piegai, is produced by Villa Calcinaia, 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

Rich, fruity aromas with hints of tobacco and vanilla. Cherry fruit and spice flavors are balanced with smooth tannins and bright acidity.

FOOD PAIRING

Pair with tomato-based, rich pasta dishes, steak, pizza and charcuterie.