

# PIEGAIA



## Chianti Classico

Chianti Classico DOCG, Tuscany, Italy

### GRAPE VARIETIES

90% Sangiovese, 10% Canaiolo

*Produced with certified organically grown grapes.*

### VINIFICATION

Organic Farming. Hand Harvested. Maceration lasts 12-18 days, separated by vineyard block. Fermentation in stainless steel tanks for eight days at 84°F is followed by 20 months aging in wood casks (tonneaux and barrique) again separated by vineyard block. The different vineyard blocks are then blended in cement vats for another four months of aging.

### ESTATE

Piegaia 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

A transparent ruby red, this dry wine features luscious black and red berries, mixed with dried spice and a hint of toast. Bright acidity and fine tannins balance the lingering finish.

### FOOD PAIRING

Pair with tomato based pasta dishes, pizza and burgers. A great food wine.

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2017    89    WINE ENTHUSIAST

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