

VILLA CALCINAIA

TOR SOLIS

IGT Toscana, Greve in Chianti, Italy

GRAPE VARIETY

100% Chenin Blanc

VINIFICATION

Organic farming. Tor Solis is produced from Chenin Blanc, one of France's oldest grapes, native to the central Loire Valley. This distinctive variety adapts well to the microclimate of the Chianti's highest elevations: cool springs, hot summers with chilly nights, cool, rainy autumns, and harsh winters. Tor Solis is cultivated at the Le Refie estate at 2,400 feet above sea level. The soil here is dominated by sandstone and sand formed over many centuries by the slow disintegration of an ancient mountain range, the "Monti del Chianti". Grapes are harvested by hand in October. The wine is fermented naturally with native yeasts for eight days in a stainless-steel tank. The finished wine rests for another three months in the tank before bottling. Calcinaia typically holds Tor Solis at the estate for three to four years prior to release to allow the natural acidity of Chenin Blanc to integrate fully. 50 cases produced.

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

Beautiful freshness. Hints of lime, undergrowth, white flowers, and intense minerality. On the palate it is firm and fresh, with a complex, harmonious finish. It needs oxygenation to fully open up and develop its intense and complex aromatic outfit.

FOOD PAIRING

Enjoy with vegetable risotto, grilled fish, smoked fish appetizers, sushi and sashimi, fried fish and blue cheeses.



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