

VILLA CALCINAIA



Vigna Bastignano

Chianti Classico Gran Selezione DOCG
Tuscany, Italy

GRAPE VARIETY

100% Sangiovese

Produced with certified organically grown grapes.

VINIFICATION

Organically farmed. The marl soils of the Bastignano vineyard are planted with original estate Sangiovese clones situated on a series of stone terraces with southeastern exposure. This unique site produces a distinctly soft and elegant style of Sangiovese. The hand harvested grapes undergo fermentation and 18 days of maceration followed by 30 months of aging in Slavonian oak. The wine is released after an additional six months in the bottle.

TASTING NOTE

Light aromas of red fruit, coffee, cocoa, toast and vanilla. Medium body, with great balance. An elegant, smooth wine, it is well structured with supple tannins, bright acid, and a long finish.

FOOD PAIRING

Excellent with lasagna or any hearty pasta with a meaty sauce such as Bolognese. Also pairs well with roasted meats and hard cheeses.

2018	94	DECANTER
2018	94	JAMES SUCKLING
2018	93	WINE ENTHUSIAST
2017	93	JAMES SUCKLING