

VILLA CALCINAIA



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 two blocks of old vines. Each block is fermented for 15-20 days and then aged separately for 15 months in 500 liter French oak tonneaux. After the cuvée from both blocks is made, the wine ages for another 4-6 months in Slavonian oak casks before bottling. *Vegan Friendly.*

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

A rich ruby color, with elegant fruit forward aromas and hints of toast. This is a dry, rich wine with supple dark fruits, and touches of tobacco and chocolate framed by buoyant acidity with velvety tannins.

FOOD PAIRING

Serve with elegant meals and rich meat dishes or while engaging in good conversation.

2018

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JAMES SUCKLING

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