

VILLA CALCINAIA



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

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

Aromatic with bright red fruit, hints of dried leaves and toast. Supple and dry with round red fruit flavors, refreshing acidity and well-integrated tannins.

FOOD PAIRING

Ideal with Mediterranean dishes, roasted meats and aged cheeses.

2017 91 Wine Enthusiast
