

# VILLA CALCINAIA



## Comitale

Bianco dei Colli della Toscana Centrale IGT, Italy

### GRAPE VARIETIES

90% Grechetto,  
10% Vernaccia

*Produced with certified organically grown grapes.*

### VINIFICATION

Organic farming. Grapes are harvested by hand and passed through a soft-pressure press. The must is clarified prior to fermentation, which happens in a small, temperature-controlled tank with the addition of natural yeasts. The finished wine is bottled during the winter months following the harvest.

### 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 fruit notes and flowers. Dry, medium bodied and crisp with, soft stone fruit flavors and hints of honey and minerals.

### FOOD PAIRING

Excellent with fish, shellfish and fried foods.

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