

VILLA CALCINAIA



Vigna Contessa Luisa

Chianti Classico Gran Selezione DOCG
Tuscany, Italy

GRAPE VARIETY

100% Sangiovese

Produced with certified organically grown grapes.

VINIFICATION

Organically farmed. The Contessa Luisa vineyard was planted by Ferrante Capponi in 1959. He dedicated this block to his mother Luisa Vonwiller and it is the oldest vineyard still in production at Villa Calcinaia. This five acre plot sits on a hill facing west, the only case on the estate, and therefore it enjoys the warmth of the afternoon sun. The soil is dominated by the grey calcareous clay for which the estate is named (Calcinaia = Chalk Quarry), so the vineyard tends to produce very rich wines with immense structure. The hand harvested grapes undergo fermentation and 18 days of maceration in open 500-liter tonneaux followed by 24 months of aging in five-liter tonneaux and cement vats.

TASTING NOTE

Subtle aromatics of moist underbrush, grilled sage, menthol and oak. Full-bodied, dry with rich red cherry flavors and intense tannins and acidity. Built to age.

FOOD PAIRING

Pair with richly flavored dishes, like braised meats, stews, and aged cheese.

2016 -94-	JAMES SUCKLING
2016 -93-	DECANTER
2015 -94-	JAMES SUCKLING
2015 -91-	DECANTER