

# VILLA CALCINAIA GRAN SELEZIONE

*Villa Calcinaia reserves the top tier Gran Selezione designation to showcase the three dominant soil types of the estate with the production three unique, single-vineyard wines.*

## Vigna **Bastignano** Gran Selezione • **SILT** DOMINANT SOILS

Bastignano is among the original farmsteads purchased by the Capponi Counts in 1524 together with Calcinaia, Sepale and San Piero al Pino. Mass selection of Sangiovese grapes comes from the old vine lanes of the sharecroppers. The vineyard was planted in 2004 on ancient limestone terraces of galestro and alberese on one of highest hills of the estate. The exposure is south east with minimal inclination and surrounded on three sides by the woods. The soil texture is loam-silt with a lot of rocks and very shallow topsoil. The form of cultivation is the toscan gobelet aka *Alberello di Lamole*, and the density of plantation is 6,000 plants per hectare. Bastignano's strong mark of distinction is a personal and virile expression which is always recognizable even when vintages change. At the same time both robust and spicy, well-built and sharp on the palate, one can compare it to a well-known friend who shows, in time, different sides to his character.

## Vigna **La Fornace** Gran Selezione • **SAND** DOMINANT SOILS

The vineyard La Fornace was planted in 1975 by the Toti family, sharecroppers who had run the "podere" Le Fornaci from the beginning of the twentieth century. In 1975 the three brothers Natale, Renato and Adolfo decided, in agreement with the owners, to plant just over a hectare of Sangiovese. The ditches were all hand made and as was customary they had to be "as tall as a man." The American vines were also planted by hand before being grafted after a few years with Sangiovese taken from the other vineyards of Villa Calcinaia. The vineyard has a nice southern exposure and being closer to the river Greve, that in its proximity shows a curve as if the river and the vineyard were trying to touch each other, is characterized by a greater presence of sand in the soil composition. The presence below the vineyard of the typical gray clay which is still used for the production of bricks explains the reason for the lieu-dit *La Fornace*. The Sangiovese, because of the specific soil texture of La Fornace, is by its nature more similar to those that are made on the right bank of the river Greve and often described as the most "Lamolese" of all the crus of Villa Calcinaia. A very fragrant and elegant wine, defined by the finest and most graceful tannins that could certainly match well with fish dishes or some nice goat cheese which is still nowadays made in the "podere" Le Fornaci.

## Vigna **Contessa Luisa** Gran Selezione • **CLAY** DOMINANT SOILS

The Contessa Luisa vineyard was planted by Ferrante Capponi in 1959. He renamed the farmstead to which this vineyard was linked to his mother Luisa Vonwiller and which is today the oldest vineyard still in production in Villa Calcinaia. The plot is located on a hillock of about two hectares which, the only case of the estate, looks to the west and therefore enjoys the warmth of the afternoon sun. The soil is characterized by a strong clayey character and good soil depth. The prevailing geological formation is made up of "argille a palombini", consisting of an alternation of dark gray calcisiltites and calcilutites with a frequently calcarenitic base, alternating with brown clays with a scaly fracture. The thickness of the limestone layers can even exceed one meter, but on average it is between 40 and 60 centimeters. The name Palombino or Colombino derives from the gray/dark brown color of the rocks which reminds us of the plumage of doves. Initially, as was the custom, American vines were planted in the hand-dug pits and then only later grafted with the varieties present on the farm. The main variety is naturally Sangiovese but a small community of other varieties coexists with it, making the population of the vineyard more heterogeneous and lively. The wine produced from this vineyard tends to be very rich and opulent on the nose and characterized by an imposing tannic structure in the mouth, a character probably deriving from the clayey matrix of the soil, which makes it suitable for recipes such as slow braised dishes or stews where the unctuousness of the dish matches wonderfully with the tannins of this Sangiovese.



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