

VILLA CALCINAIA

Grappa

Greve in Chianti, Tuscany, Italy



PRODUCTION

This Grappa is produced following an ancient Chianti recipe. The remaining must of Sangiovese grapes left over from wine production at Villa Calcinaia (skins, seeds, semi-fermented juice) are fermented slowly. The rich, fragrant alcoholic liquid that results is then distilled continuously in an alembic still (a column, not a pot) until a highly alcoholic spirit is obtained. Before the blending, the spirit is "frozen" at 14°F to draw out the oils. Purified water and sugar are then added to calm the spirit down to 40% ABV before it is clarified using flour and natural fiber filters. The finished Grappa is aged in 6,000-liter stainless steel vats for five months before bottling. The Grappa of Villa Calcinaia is much like its storied owner, Sebastiano: warm, suave and harmonious, with a little spunk.

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

Crystal clear. Fragrant, with classic vinous notes and hints of spice. Strong, but clean. Vegan.

Available in 700 ML bottles

