

# VILLA CALCINAIA



## Vigna La Fornace

Chianti Classico Gran Selezione DOCG  
Tuscany, Italy

### GRAPE VARIETY

100% Sangiovese

*Produced with certified organically grown grapes.*

### VINIFICATION

Organically Farmed. The La Fornace vineyard was planted in 1975 by the Toti family who once sharecropped on the Villa Calcinaia estate. It is very close to the Greve River and therefore has sandier soils than other vineyards on the estate. Plenty of typical gray Calcinaia clay, still used to produce bricks, not only increases the complexity of the soil composition but also explains the reason for the name *La Fornace* ("The Furnace"). 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.

### TASTING NOTE

Lush cherry aromas mingle with flavors of spice, coffee and plum. Medium bodied and smooth with fluid tannins and a silky finish.

### FOOD PAIRING

Pair with hearty pasta dishes, roasted meats and hard cheeses.

2019	94	Decanter
2018	93	WINE ADVOCATE

