

VILLA CALCINAIA



Rosato

Rosato dei Colli della Toscana Centrale IGT, Italy

GRAPE VARIETY

100% Canaiolo

Produced with certified organically grown grapes.

VINIFICATION

Organic Farming. Grapes are hand harvested from the San Piero al Pino vineyard. After only six hours of skin contact the juice is bled off. Fermentation in stainless steel tanks lasts eight days at a maximum temperature of 68°F.

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

Lively, bright and refreshing. Medium-bodied, dry and well balanced with good acidity. Ripe blood orange and grapefruit aromas with hints of herbs. Red fruits and citrus flavors with a long tingly finish.

FOOD PAIRING

Very versatile and food friendly. Great with fish, poultry dishes and vegetarian fare.



THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

6/19/2024