

# VILLA CALCINAIA Vigna Bastignano

## CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G. 2014



Villa Calcinaia has undertaken over the last ten years a program to heighten the production of its Chianti Classico wines which has involved the renewal of most of its vineyards. Qualifying elements of the renewal program were and are the fulfilment and respectful restoration of the terraced land, thereby allowing for the vines to be planted following the contour line rather than the highEast incline. Another qualifying element is the recovery of the duly acknowledged historical clones of Sangiovese by examining individually each vine that was found on the plots of land originally ran by the sharecroppers. It was from this generation of vineyards, planted on a clayey and calcareous soil and surrounded by the big umbrella pine trees of the Bastignano holding, that, at the time of the 2006 vintage, the production of Chianti Classico wine of only Sangiovese was started. It is called Bastignano after the name of the holding on which the vineyards grow. The wine is a revealing and unusual expression of the warmth and the light of the ecological nook in which it grows.

### TASTING NOTES

One finds in Bastignano the light of a ruby, a sunny and spicy bouquet and a distinct soft elegance of taste.

### FOOD PAIRING

Perfect with red meats and game, it is ideal as sipping wine.

### PRODUCED BOTTLES

2.800



<i>Location</i>	Greve in Chianti	
<i>Owners</i>	Counts Capponi since 1524	
<i>Farming</i>	Organic	
<i>Total size of estate</i>	200 hectares with 27 hectares in vineyard	
<i>Altitude</i>	280 m	
<i>Soil</i>	pH 8.0 Exchangeable phosphorus 22 Organic substance 1.27 Total lime 29.2 C.S.C. 18.9 Silt 42.3	Total nitrogen 0.9 Exchangeable potassium 139 C/N 8.2 Active lime 4.4 Clay 25.2 Sand 32.5
<i>Exposure</i>	East / South-East	
<i>Composition</i>	100% Sangiovese	
<i>Clone / Rootstock</i>	Mass selection / 420A	
<i>Planted date</i>	2004	
<i>No. plants per hectare</i>	6.000	
<i>Cultivation system</i>	Tuscan gobelet	
<i>No. treatments per year</i>	6 - 9	
<i>Quintals of grapes per hectare</i>	55	
<i>Produced wine per quintal</i>	70%	
<i>Harvest</i>	Manual, 29 September 2014	
<i>Fermentation</i>	Open tonneau	
<i>Maceration period</i>	18	
<i>Days of alcoholic fermentation</i>	8	
<i>Max. temperature in fermentation</i>	29°	
<i>Ageing period</i>	20 months in 10 hl Slavonian oak cask and 7 hl cement egg	
<i>Ageing period in bottle</i>	12 months	
<i>Rackings between containers</i>	2 - 4	
<i>Sugar percentage at harvest</i>	25 brix	
<i>Total acidity in bottle</i>	5.5 gr/l	
<i>Total content of sulfur dioxide</i>	42 mg/l	
<i>Total content of free sulfur dioxide</i>	11 mg/l	
<i>Net dry extract</i>	28.1 gr/l	
<i>Alcoholic percentage</i>	14.51%	
<i>Ph</i>	3.73	
<i>Bottle type and size</i>	Bordolese Nobile Maya (750 gr.) 75 cl, 150 cl, 300 cl	
<i>Cork size</i>	45 x 26	
<i>No. bottles per wooden box</i>	6	
<i>May be stored for up to</i>	20 years	

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - [www.villacalcinaia.it](http://www.villacalcinaia.it)

