

VILLA CALCINAIA Vigna Contessa Luisa

CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G. 2015



The vineyard Contessa Luisa was planted by Ferrante Capponi in 1959. He dedicated this block to his mother Luisa Vonwiller and it is today the oldest vineyard still in production at Villa Calcinaia. The plot is located on a hill of about two hectares facing west, the only case on the Estate, which therefore enjoys the warmth of the afternoon sun. The soil is characterized by a strong clayey character and a good depth. Initially, as was customary, the American vines were planted in the ditches dug by hand, only later to be grafted with the Estate mass selection. The main varietal is Sangiovese, but along with it lives a small community of other varietals that make the vineyard population more diverse and vibrant.

TASTING NOTES

The wine produced from this vineyard tends to have a very rich and opulent nose and to be characterized on the palate by an imposing tannic structure, probably resulting from the clayey nature of the soil.

FOOD PAIRING

Suitable for recipes such as braised meats or stews where the oil of the dish marries beautifully with the tannins of this Sangiovese.

PRODUCED BOTTLES

894



<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>	260 m	
<i>Soil</i>	pH 7.7 Exchangeable phosphorus 60 Organic substance 2.88 Total lime 22.1 C.S.C. 28.8 Silt 36.0	Total nitrogen 1.8 Exchangeable potassium 511 C/N 9.3 Active lime 5.0 Clay 42.1 Sand 21.9
<i>Exposure</i>	West	
<i>Composition</i>	100% Sangiovese	
<i>Clone / Rootstock</i>	Mass selection	
<i>Planted date</i>	1959	
<i>No. plants per hectare</i>	4.000	
<i>Cultivation system</i>	Guyot	
<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, 30 September 2015	
<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>	24 months in French oak tonneau and 5 hl cement vat	
<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>	6.2 gr/l	
<i>Total content of sulfur dioxide</i>	33 mg/l	
<i>Total content of free sulfur dioxide</i>	8 mg/l	
<i>Net dry extract</i>	30.7 gr/l	
<i>Alcoholic percentage</i>	14.86%	
<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

