

VILLA CALCINAIA

CHIANTI CLASSICO D.O.C.G. 2015



The selected grapes of the traditional red varieties like Sangiovese and Canaiolo are hand-picked from the vineyards on the estate between mid-September and the beginning of October and fermented in stainless steel tanks for the production of Chianti Classico. The different blocks of Sangiovese and Canaiolo are aged in 30 hectolitre oak-casks. After 20 months of ageing the cuvee is then made and aged for another 4-6 months in cement vats built inside the winery.

TASTING NOTES

The colour of the wine is ruby-red with garnet shadings; a fruity flavour with traces of cherry and ripe fruit. On the palate, the wine appears to be of medium structure, typically well balanced, fully flavoured and persistent in its aftertaste.

FOOD PAIRING

This wine is best paired with roasts or any tomato based dish.

PRODUCED BOTTLES

22.700



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| <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> | Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular "galestro", on the higher grounds. |
| <i>Composition</i> | 90% Sangiovese, 10% Canaiolo |
| <i>Planted date</i> | 1959 - 1975 |
| <i>No. plants per hectare</i> | 4.000 - 6.000 |
| <i>Cultivation system</i> | Cordone speronato, Tuscan gobelet and Guyot for the Sangiovese; Guyot for the Canaiolo |
| <i>No. treatments per year</i> | 6 - 9 |
| <i>Quintals of grapes per hectare</i> | 60 |
| <i>Produced wine per quintal</i> | 70% |
| <i>Harvest</i> | Manual, September/October |
| <i>Fermentation</i> | Stainless steel tanks and cement, separated by vineyard block |
| <i>Maceration period</i> | 12 - 18 |
| <i>Days of alcoholic fermentation</i> | 8 |
| <i>Max. temperature in fermentation</i> | 29° |
| <i>Ageing period</i> | 20 months in wood casks and final blending in cement vats |
| <i>Ageing period in bottle</i> | 3 months minimum |
| <i>Rackings between containers</i> | 3 - 5 |
| <i>Sugar percentage at harvest</i> | 22.5 brix |
| <i>Total acidity in bottle</i> | 5.2 gr/l |
| <i>Total content of sulfur dioxide</i> | 69 mg/l |
| <i>Total content of free sulfur dioxide</i> | 21 mg/l |
| <i>Net dry extract</i> | 29.9 gr/l |
| <i>Alcoholic percentage</i> | 14.43% |
| <i>Ph</i> | 3.60 / 3.65 |
| <i>Bottle type and size</i> | Bordolese standard (400 g.) containing 75 cl, 37.5 cl |
| <i>Cork size</i> | 44 x 24 |
| <i>No. bottles per case</i> | 6 / 12 |
| <i>May be stored for up to</i> | 20 years |

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - www.villacalcinaia.it

