

# VILLA CALCINAIA

## CHIANTI CLASSICO RISERVA D.O.C.G. 2014



This wine is usually produced from the best blocks of old vines with the sunniest exposition in the estate owned by the Conti Capponi near Greve in Chianti. The ripe and perfectly healthy grapes from each block are long fermented and then aged separately for 20 months in French oak 500 liters tonneaux and Slavonian oak 30 hl casks. After the cuvee is made the wine ages for another 4/6 months before its bottling.

### TASTING NOTES

The colour of Villa Calcinaia's Chianti Classico Riserva is rich-ruby, whilst the bouquet is mature in its fruit, well blended with the oak. The taste of the wine is soft, velvety. The structure is solid and the wood well integrated. The aftertaste is spicy and persistent.

### FOOD PAIRING

Villa Calcinaia's Riserva is for important occasions, with rich meat-dishes, or just as an added enjoyment during a conversation.

### PRODUCED BOTTLES

8.300



<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>	100% Sangiovese
<i>Planted date</i>	1959 - 1975
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Spur pruned cordon, Gobelet and 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, late September / October
<i>Fermentation</i>	50 hl cement vats and open tonneaux
<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 Slavonian oak casks and French oak tonneaux
<i>Ageing period in bottle</i>	6 months minimum
<i>Rackings between containers</i>	2 - 4
<i>Sugar percentage at harvest</i>	22.5 brix
<i>Total acidity in bottle</i>	5.5 gr/l
<i>Total content of sulfur dioxide</i>	60 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>	14.23%
<i>Ph</i>	3.60
<i>Bottle type and size</i>	Bordolese Europea (600 gr.) 75 cl, 150 cl, 300 cl
<i>Cork size</i>	45 x 26
<i>No. bottles per case</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)

