

VILLA CALCINAIA

VIN SANTO DEL CHIANTI CLASSICO D.O.C. 2009



The white varieties of Trebbiano and Malvasia, together with a portion of the red grape Canaiolo, are dried naturally after harvest in the Estate's drying room to produce this traditional Tuscan wine. During the drying process the grapes are constantly controlled and mouldy berries are carefully cleaned off. By February the grapes, that have reached about 350/400 grams of sugar content, are pressed and racked to tiny Slavonian oak barrels of 55 liters, in Tuscany known as caratelli. Here the sweet must ferments on the spontaneous yeast population for approximately 8 years with only the occasional refilling before bottling.

TASTING NOTES

Villa Calcinaia's Vin Santo has an amber colour with an intense, resinous aroma characterised by dry apricot. Lots of fruitiness which becomes fuller on the palate, whose feeling is smooth and velvety with a well balanced sweetness.

FOOD PAIRING

Vin Santo is at its best served with well matured cheeses, foies gras or even better as an after dinner drink.

PRODUCED BOTTLES

1.270



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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> | 70% Trebbiano, 15% Canaiolo, 15% Malvasia |
| <i>Planted date</i> | 1959 - 2006 |
| <i>No. plants per hectare</i> | 4.000 - 6.000 |
| <i>Cultivation system</i> | Guyot, high cordon trained at 1.8 m |
| <i>No. treatments per year</i> | 6 - 9 |
| <i>Quintals of grapes per hectare</i> | 30 |
| <i>Produced wine per quintal</i> | 30% |
| <i>Harvest</i> | Manual, October |
| <i>Drying period on hanging nets called "penzole"</i> | 150 days |
| <i>Ageing period</i> | 96 months in small Slavonian oak barrels |
| <i>Ageing period in bottle</i> | 6 months |
| <i>Rackings between containers</i> | 1 |
| <i>Sugar percentage at harvest</i> | 34 brix |
| <i>Total acidity in bottle</i> | 6.2 gr/l |
| <i>Total content of sulfur dioxide</i> | 49 mg/l |
| <i>Total content of free sulfur dioxide</i> | 6 mg/l |
| <i>Net dry extract</i> | 54.8 gr/l |
| <i>Alcoholic percentage</i> | 12% |
| <i>Ph</i> | 3.60 / 3.65 |
| <i>Bottle type and size</i> | Bordolese Liberty XV 37.5 cl |
| <i>Cork size</i> | 45 x 26 |
| <i>No. bottles per case</i> | 6 |
| <i>May be stored for up to</i> | 50 years |

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

