## VILLA CALCINAIA LE REFIE

## I.G.T. COLLI DELLA TOSCANA CENTRALE 2016



Made from Petit Manseng, a varietal grown in Jurançon, a region near the French Atlantic Pyrenees. A better version of Gros Manseng, the grape features particulary small and thick skinned berries, which produce a small amount of must and can remain on the plant until late fall, allowing the sugars to concentrate with a drying process called in French "passerillage".

Bright straw yellow color, very intense, aromatic and spicy aromas. Fresh, savory taste, great texture. The sugar richness is balanced by a lively acidity with a long mineral end.

## FOOD PAIRING

Pairs well with a pear crumble or a peach tart, or even with foie gras.

PRODUCED BOTTLES

195

Location Greve in Chianti

Owners Counts Capponi since 1524

Farming Organic

Total size of estate 200 hectares with 27 hectares in vineyard

Altitude 280 m

Soil Loam; deeper soils with a higher presence of sand and clay in the lowers slopes towards the Greve River and shallower, silty and rocky

soils, in particular "galestro", on the higher grounds.

Composition 90% Petit Manseng, 10% Gewürztraminer

Planted date 2004

No. plants per hectare 4.000 - 6.000

Cultivation system Guyot

No. treatments per year 6 - 9

Quintals of grapes per hectare 70

Produced wine per quintal 60%

Harvest Manual, beginning of September

Fermentation 5 hl stainless steel tanks

Days of alcoholic fermentation 8

Max. temperature in fermentation 20°

Ageing period 3 months in stainless steel tanks

Ageing period in bottle 12 months

Rackings between containers 1

Sugar percentage at harvest 26 brix

Total acidity in bottle 6.05 gr/l

Total content of sulfur dioxide 147 mg/l

Total content of free sulfur dioxide 38 mg/l

Alcoholic percentage 10.93%

Ph 3.18

Bottle type and size Bordolese standard, white (400 gr.) 75 cl

Cork size 44 x 24

No. bottles per case 6

May be stored for up to 20 years









