

# VILLA CALCINAIA



*Available in 375ml  
& 750ml bottles*

## Chianti Classico

### REGION

DOCG Chianti Classico, Tuscany, Italy

### GRAPE VARIETIES

90% Sangiovese, 10% Canaiolo

### VINIFICATION

Skin maceration takes place for 18 days followed by fermentation in stainless steel tanks.

Wine Spectator

**87** points

*“Smoky, with dried cherry and lightly stewed fruit. Full-bodied, with velvety tannins and a medium finish. Straightforward on the finish. Drink now.” 9/08*

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

216 | 321 | 4162

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08/24/11