

VILLA CALCINAIA

Chianti Classico Riserva



REGION

DOCG Chianti Classico Riserva, Tuscany, Italy

GRAPE VARIETY

100% Sangiovese

VINIFICATION

Skin maceration takes place for 15 days followed by fermentation in stainless steel tanks and 20 months in Slovenian and French oak barrels.

FLAVOR PROFILE

Well-balanced, elegant nose with a strong scent of fruit. Lightly spicy with a scent of licorice. The mouth is soft and velvety with solid structure and scents of chocolate and tobacco.

Available in 750ml & 1.5L

Decanter ★★★
3-STARS

Wine Spectator

89 points

“Aromas of blackberries with hints of wet earth. Full bodied with fine tannins and a lovely, fruity finish. Racy wine.”

“Villa Calcinaia is located in an area which tends towards a lighter, perfumed style of Sangiovese, something which is certainly felt in the 2001 Chianti Classico Riserva, whose aromas of violets and red berry fruit are felt once again on the palate in polished, silky but firm flavors, good ripeness and a tonic, mouth cleaning acidity. Drink: now – 2012.”

Robert Parker
Wine Advocate

89 points

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