

VILLA CALCINAIA



Vigna Bastignano Single Vineyard Selection

REGION

DOCG Chianti Classico Reserva, Tuscany, Italy

GRAPE VARIETY

100% Sangiovese

VINIFICATION

The marl soils of the Bastignano vineyard are planted with original estate Sangiovese clones situated on a series of stone terraces with South Eastern exposure. This unique site produces a distantly soft and elegant style of Sangiovese. The hand harvested grapes undergo fermentation and extended maceration in barrel followed by 18 months of aging. French Allier Oak is used for the entire process. The wine is released after an additional 18 months in the bottle.

PROFILE

Light aromas of red fruit, coffee, cocoa, toast and vanilla. Medium body, with great balance. An elegant, smooth wine, well structured with supple tannins. Bright acid, and a long finish.

SERVING SUGGESTIONS

Excellent with lasagna or any hearty pasta with a meaty sauce such as bolognese. Also pairs well with roasted meats and hard cheeses.

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