

# VILLA CALCINAIA Vigna La Fornace

## CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G. 2021



The vineyard La Fornace was planted in 1975 by the Toti family, sharecroppers who had run the "podere" Le Fornaci from the beginning of the twentieth century. In 1975 the three brothers Natale, Renato and Adolfo decided, in agreement with the owners, to plant just over an hectare of Sangiovese. The ditches were all hand made and as was customary they had to be "as tall as a man." The American vines were also planted before being grafted after a few years with Sangiovese taken from the other vineyards of Villa Calcinaia. The vineyard has a nice southern exposure and being closer to the river Greve, that in its proximity shows a curve as if the river and the vineyard were trying to touch each other, is characterized by a greater presence of sand in the soil composition. The presence of the typical gray clay though, still used for the production of bricks, not only increases the complexity of the soil composition but also explains the reason for the name La Fornace. The Sangiovese, because of the specific soil texture of La Fornace, is by its nature more similar to those that are made on the right bank of the river Greve and often described as the most "Lamolese" of all the crus of Villa Calcinaia.

### TASTING NOTES

A very fragrant and elegant wine, defined by fine and graceful tannins.

### FOOD PAIRING

Perfect match with fish dishes or some nice goat cheese which is still nowadays made in the "podere" Le Fornaci.

### PRODUCED BOTTLES

1.200



<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 31 hectares in vineyard	
<i>Altitude</i>	230 m	
<i>Soil</i>	pH 7.7 Exchangeable phosphorus 52 Organic substance 2.42 Total lime 6.3 C.S.C. 22.1 Silt 38.1	Total nitrogen 1.7 Exchangeable potassium 316 C/N 8.3 Active lime 1.8 Clay 33.8 Sand 28.1
<i>Exposure</i>	South	
<i>Composition</i>	100% Sangiovese	
<i>Clone / Rootstock</i>	Mass selection	
<i>Planted date</i>	1975	
<i>No. plants per hectare</i>	4.000	
<i>Cultivation system</i>	Guyot	
<i>No. treatments per year</i>	6 - 9	
<i>Quintals of grapes per hectare</i>	55	
<i>Produced wine per quintal</i>	70%	
<i>Harvest</i>	Manual, 28 September 2021	
<i>Fermentation</i>	Open tonneau	
<i>Maceration period</i>	18	
<i>Days of alcoholic fermentation</i>	8	
<i>Max. temperature in fermentation</i>	29°	
<i>Ageing period</i>	18-20 months in oak tonneaux and cement vats	
<i>Ageing period in bottle</i>	12 months	
<i>Rackings between containers</i>	2 -4	
<i>Sugar percentage at harvest</i>	25 brix	
<i>Total acidity in bottle</i>	5.94 gr/l	
<i>Total content of sulfur dioxide</i>	60 mg/l	
<i>Total content of free sulfur dioxide</i>	20 mg/l	
<i>Net dry extract</i>	27.4 gr/l	
<i>Alcoholic percentage</i>	14.47%	
<i>Ph</i>	3.59	
<i>Bottle type and size</i>	Bordolese Nobile Maya (750 gr.) 75 cl, 150 cl, 300 cl	
<i>Cork size</i>	45 x 26	
<i>No. bottles per wooden box</i>	6	
<i>May be stored for up to</i>	20 years	

[www.conticapponi.it](http://www.conticapponi.it)

