



MARC DE GRAZIA SELECTIONS

FINE WINES FROM THE GREAT CRUS OF ITALY

Wine Detail

Vernaccia di S. Gimignano Vigna ai Sassi
Riserva



Wine Producer

LE CALCINAIE



Website: <http://www.tenutalecalcinaie.com>

Address: Loc. S. Lucia, 36 53037 S. Gimignano SI

Owner: Simone Santini

Year of establishment: 1984

Total annual production: 35000

Total vineyard extension (hectares): 11.8

Planted varieties and extension (hectares):

0.3ha Cabernet sauvignon - 0.3ha Chardonnay -

0.4ha Merlot - 4.4ha Sangiovese -

5.95ha Vernaccia

Vine training system:

Cordon spur

Guyot

Cultivation method in the vineyard: grass is left on the aisles between the rows of vines

Harvest period: Mid September/Mid October

Agronomist: Simone Santini

Oenologist: Simone Santini supported by Paolo Caciorgna

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Wine name: Vernaccia di S. Gimignano Vigna ai Sassi Riserva 2013

Appellation: VERNACCIA DI S. GIMIGNANO DOCG

Zone: S. Gimignano (Siena)

Cru: Vigna ai Sassi

Vineyard extension (hectares): 1

Blend: 90% Vernaccia - 10% Chardonnay

Vineyard age (year of planting): Chardonnay 1987 - Vernaccia 1987, 1990

Soil Type: Sand of Pliocenic origin

Exposure: East. Altitude: 220 meters above sea level

Colour: Intense and brilliant straw yellow

Nose: Complex, intense and persistent, slightly aromatic with citrus fruit and vanilla notes

Flavour: Supple, fresh, well-structured

Serving temperature (°C): 8-10

Match with: Shellfish, seafood, roast fish

Average no. bottles/year: 7,000

Grape yield per hectare tons: 6.5

Vinification and ageing

At the end of August Chardonnay grapes are harvested. Pressing and fermentation of the must after static decanting. After approx. three weeks Vernaccia grapes are harvested: destemming, pressing, maceration with the skins for a few hours. The must, after a cold decanting, is racked into steel vats together with Chardonnay (that is completing fermentation). The musts ferment together. The wine matures in steel for two years on the lees. Finishing in the bottle for 12 months.

Wine Producer

LE CALCINAIE

History

This small and beautiful estate is located at 3 kilometers from the centre of San Gimignano. Simone Santini, a trained wine technician, is the owner and the "factotum". He planted his first vineyard in 1986 and began to make wine in 1993. Organic practices have been followed since 1995: only sulfur and copper base products and organic fertilizers are used. The estate is officially certified organic since 2001.

All Simone's efforts have always been directed towards producing high quality wine and one can see, and especially taste, the results!



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Other Wines from this Winery



Chianti Colli Senesi



Chianti Colli Senesi
Riserva "Santa
Maria"



Gabriele



Teodoro



Vernaccia di S.
Gimignano



Vernaccia di S.
Gimignano Vigna ai
Sassi Riserva