



Red Wine
Sangiovese
Organic, Vegan-Friendly
Dry
Medium Bodied
750ml
13% alc./vol



Villa Calcinai Chianti Classico DOCG 2016

Tuscany, Italy

92 points - Wine Align

\$29.95 per bottle (\$359.40 per case)

12 bottles per case

QUANTITY

-	1	+
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ADD TO CART

Robust & Savoury

Villa Calcinai is located in the heart of Chianti Classico, near the village of Greve-in-Chianti. This Tuscan estate has been home to the Capponi family since 1524.

Calcinai's Chianti Classico is very aromatic and savoury, with bright red fruit and hints of roses, violets and dried leaves. On the palate it is supple and dry, with round fruit flavours, refreshing acidity and well integrated tannins.

Chianti wines pair excellently with fatty dishes and stands up to tomato sauce dishes, such as pizza and pasta! It also pairs terrifically with rich pieces of meat: from cured meat boards to the regional classic bistecca alla Fiorentina.

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About the Winery

Villa Calcinaia

Villa Calcinaia is situated in the centre of Chianti Classico near the town of Greve-in-Chianti. This historic estate has been home to the Counts Capponi since 1524, and is maintained by Sebastiano Capponi and his brother Niccolo. In 1992, Count Sebastiano Capponi became the first in the history of the family to manage the winery personally, giving a new life to the vineyards and the cellar.

The family owns 200 hectares of land planted with olive trees, vines and pine trees. Organic farming is the standard at Villa Calcinaia where 75 acres of vineyard are planted with Sangiovese, Merlot, Canaiolo, Grechetto, Vernaccia, Trebbiano, and Malvasia. Through every vintage, the wines are crafted with food in mind. They are balanced, elegant, perfumed, and savoury yet refreshing with restrained vigour and intensity that ensures longevity.

VILLA CALCINAIA



Press Reviews

Wine Align

92 points - Michael Godel

Hard to imagine how a 2017 Chianti Classico can raise the bar across all its constituent parts as this from Conti Cappone is able to effect. The level of primary meeting intellectual notability is well, notable. Fruit rises up to meet acidity and acidity to rise for the challenge of sweet tannin. The bond and the chain is unbreakable. In Annata. No less. Drink 2021-2027. Tasted February 2020.

Nicholas Pearce Wines

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Must be 19 years of age or older to purchase