



VINITY  
WINE COMPANY

## San Vincenti Chianti Classico

**Appellation:** Chianti Classico DOCG

**Type:** Red, dry

**Varietal:** 100% Sangiovese

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Very perfumed, with floral and berry aromas and a balanced finish of spices.

**Taste:** Elegantly fresh and intense in softness on the medium- to full-bodied palate, pleasant red fruit notes, balanced acidity, medium tannins and a pretty finish.

**Alcohol:** 13.5%.

**Serving Temperature:** Chianti should be served chilled – 12-15°C (55-60°F).

### Pairing

A wine that is suitable for any occasion, particularly valid with carpaccio and meat cuts, vegetarian, and meat sauces. Excellent for aperitifs with cured meats and mature cheeses.

### Vineyard Notes

**Production Area:** Gaiole in Chianti (Siena).

**Elevation:** 350 to 550 meters (1,150/1,800 feet) a.s.l.

**Exposure:** South-eastern and south-western.

**Soil:** Predominantly clayey presence in the lower part, to an important sandy fraction of ancient marine deposits in the upper part, all veined by sandstone and calcareous galestro.

**Planting System:** Low spurred cordon technique.

**Plant Density:** 6,000 plants/ha.

**Vineyard Age:** 20 years.

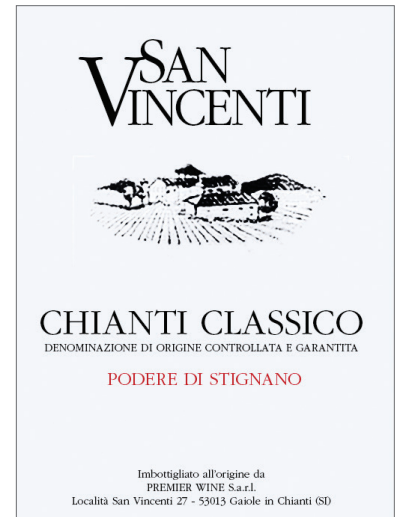
### Winemaking Notes

**Harvest:** Late September/Early October.

**Vinification:** Fermented in stainless steel tanks at a controlled temperature (up to a maximum of 28°C). Macerations, depending on the vintage, from 14 to 20 days.

**Aging:** 8-months in wood of various formats starting from a minimum size of 5hl, finishing with 2 months of rest in thermo-conditioned concrete.

**Total Production:** 24,000 bottles.



*San Vincenti is a 148-acre farm in the locality called Stignano, in Gaiole, Chianti. Roberto Pucci, a 70+ year old dynamic entrepreneur from Prato, owns the property. He became enamored of the beautiful Chianti area a few years ago and decided to dedicate all his resources to the production of wine with great character. Working with him, and leading this project is Carlo Ferrini, famous not only in Italian oenology but specifically for his work in Chianti. San Vincenti's has two vineyards on a hilly ridge oriented from north to south of a rising offshoot from the complex belonging to Mt. Luco, at an altitude ranging from 350 to 550 meters above sea level, with south-eastern and south-western exposure. The soil is a mixture of clay and calcareous rock called galestro. The Stignano vineyard covers 14 acres and is planted half old-vine Sangiovese and half new vines. The Le Corticelle vineyard is 5 acres planted in Merlot.*