



VINITY
WINE COMPANY

Tenuta San Vincenti Chianti Classico

Overview

- Since 1974, in a forested pocket of Gaiole in Chianti at 600 meters elevation where views stretch to Monte Amiata, Tenuta San Vincenti has crafted Chianti true to its roots. Rocky galestro soil — clay laced with calcareous stone — gives this Sangiovese-driven wine its signature depth and mineral edge, grown on a hillside ridge that feels almost untouched by time. Guided by winemaker Carlo Ferrini and made with genuine respect for land and biodiversity, this is Chianti Classico with rustic charm still intact — elegant, honest, and unmistakably of its place.

Appellation: Chianti Classico DOCG

Type: Red, dry

Varietals: 85% Sangiovese; 15% Merlot

Winemaking and Vineyard Notes

Production Area: Gaiole in Chianti (Siena).

Elevation: 430–600 meters (1,410–1,970 feet) above sea level.

Exposure: South-eastern and south-western.

Soil: Galestro — a mixture of clay and calcareous rock.

Estate Size: 60 hectares (148 acres) total, surrounded by forest.

Planting System: Low spurred cordon technique.

Plant Density: 6,000 plants/ha.

Vineyard Age: 20 years.

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: A minimum of eight months in 5 hl tonneaux, followed by a finishing period of two months in thermo-conditioned cement, and three months in the bottle.

Total Production: 24,000 bottles.

Tasting Notes

Color: Ruby red.

Bouquet: Aromas of cherry, wild strawberry, and violet florals, layered with a whisper of dried herbs — sage or thyme.

Palate: Medium-bodied with brisk red fruit, silky tannins, and vibrant acidity. Notes of black cherry, blackberry, and baking spice carry through to a long, savory finish.

Alcohol: 13.5%.

Serving Temperature: 12–15°C (55–60°F).

Food Pairing

Pairs beautifully with roast meats, rich pasta dishes, and aged Tuscan cheeses — a versatile, classic Chianti built for the table.



Nestled in Gaiole in Chianti, in the historically oldest heart of the Chianti Classico zone, **Tenuta San Vincenti** is a 60-hectare estate owned by Roberto Pucci and guided by celebrated oenologist Carlo Ferrini. Vineyards climb a north-south ridge between 350 and 600 meters, rooted in sand-and-marl soils layered with ancient marine deposits. Two historic parcels, Stignano and Le Corticelle, supply old and young-vine Sangiovese alongside Merlot. The result is wine of real character and precision, expressing Chianti's most storied terroir with clarity, restraint, and unmistakable sense of place.