



VINITY
WINE COMPANY

Tenuta San Vincenti Chianti Classico Riserva

Overview

- From rocky galestro hillsides above Gaiole in Chianti, where forest surrounds vineyards planted between 430 and 600 meters, this is a wine built not for tonight, but for the years ahead. Ninety percent Sangiovese, ten percent Merlot, given extended time in oak and bottle to deepen and unfold. The result is dense and contemplative — black plums and cherries wrapped in subtle pine and dark chocolate, with new oak, vanilla, and a whisper of pepper threading through dark fruit. On the palate: firm, chewy tannins, real density, and a long, mouthwatering finish that keeps evolving.

Appellation: Chianti Classico Riserva DOCG

Type: Red, dry

Varietals: 90% Sangiovese; 10% 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 — clay and calcareous rock.

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 15 to 22 days.

Aging: Extended aging in oak, meeting Riserva DOCG minimum requirements (24 months total aging, including at least 3 months in bottle).

Tasting Notes

Color: Medium-deep ruby red with a mature garnet rim.

Bouquet: Aromas of black plums and cherries with subtle pine cone and dark chocolate notes; new oak, vanilla, and pepper blend with red and dark fruit.

Palate: Juicy and tight, with firm, nicely chewy tannins and real density. Dark fruit is layered with leather, gentle oak, and a long, mouthwatering finish.

Alcohol: 14%.

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

Food Pairing

Ideal with red meats, roasts, game, and mature cheeses — a structured, food-friendly Riserva that pairs equally well with rustic and refined preparations.



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.