

LE CALCINAIE – SIMONE SANTINI

S.Gimignano

Along with the Fonteleoni estate and perhaps a few others, Tenuta di Calcinaia happily testifies to the rebirth of quality oriented Vernaccia, a concept all but abandoned for nearly a generation.

Simone Santini is the estate's factotum. Gifted with an archetypal Tuscan sense of humor – keen, refreshing, flippant and pungent, he in fact much resembles the Vernaccia he makes, a prime example of why this appellation was the first to deserve formal D.O.C.G. recognition. For, indeed, Vernaccia di San Gimignano really deserves the reputation that, with Soave and Orvieto, made it pre-eminent among Italian white wines.

A wine with a brilliant and nervous disposition, angular and vibrant, yet smooth in the finish, with the bitter-sweet almond touch characteristic of the varietal, Calcinaia's Vernaccia is a pretty and coquettish creature, of which, of course, one would wish one had much more than the little that is made. Even rarer is the Vernaccia Vigna ai sassi, a single vineyard selection, partially barrel fermented – and turned just a bit thoughtful and reticent in nature.

Simone Santini's red wines have also turned a few heads. The Chianti Colli Senesi is a wonderfully pure example of the supple Sangiovese that the San Gimignano climate and terrior will yield, a round, baby-faced wine of exceptional friendliness and candor.

And the proprietary "Teodoro" is a show stopper – loaded with layers of rich texture, made more jammy by the presence of Merlot and Cabernet and small oak aging –

Tuscany



remarkably satisfying stuff from the Great Santini!



LE CALCINAIE Chianti Colli Senesi Teodoro

Zone: *San Gimignano*

Cru: *Le Calcinaie*

Varietal: *Sangiovese, Merlot, Cabernet Sauvignon*

Vineyard Ext.: *1.2 hectares*

Average Prod.: *2,000 bottles*

Vernaccia di S. Gimignano

Zone: *San Gimignano*

Cru: *Le Calcinaie*

Varietal: *Vernaccia*

Vineyard Ext.: *4 hectares*

Average Prod.: *16,400 bottles*