

## Vernaccia di San Gimignano, Tenuata Le Calcinaie

Tuscany, Italy



<b>Product code</b>	TA01ZZWC
<b>Grapes</b>	Vernaccia
<b>Country</b>	ITALY
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Tenuata Le Calcinaie
<b>Vintage</b>	2024



Organic



Organic Conversion



Vegan



Vegetarian



### Producer

Three kilometres from San Gimignano, in the glorious Tuscan landscape, is where Simone Santini runs this 12 ha estate. The property takes its name from the soil composition, with layers of limestone being found about half a metre underground, marine deposits from the Pliocene era. Simone founded the estate in 1986 by planting his first hectare of Vernaccia on the parts of the land where he found sandier topsoils with numerous fossils to give whites of greater tension and freshness. He began planting his Sangiovese and other reds at higher altitude in 1989, soils where there was more clay to look for greater power and colour. Farming is organic and winemaking is increasingly more hands off with 'UVA' being made without any added sulphites.

### Tasting Notes

Clear straw yellow in colour. Intense fruity and vivacious with a touch of green apple and white flowers. A pure elegant fresh, fragrant, full of energy, delicate white wine.

### Viticulture

The estate is sited three kilometres from San Gimignano, in Tuscany. The 12 hectare property takes its name from the soil composition, with layers of limestone being found about half a metre underground, marine deposits from the Pliocene era. The vineyards lie on south/south east facing slopes with the Vernaccia planted on the plots with sandier topsoils with numerous fossils. The climate is Mediterranean with hot summers and mild winters. Farming is organic. Harvesting is done by hand.

### Winemaking

Made in steel 100% Vernaccia. Ageing and fining: After the cold setting, the must ferments in stainless steel at 16 degrees centigrade for three weeks, maturing on the lees under the

following spring.