TINDAL
WINE MERCHANTS

Vernaccia di San Gimignano ORG, Tenuata Le Calcinaie

Tuscany, Italy



Product code	TA01ZZWC
Grapes	Vernaccia
Country	ITALY
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Tenuta Le Calcinaie
Vintage	2024

Organic

Organic Conversion

Vegan

Vegetarian

Producer

Tenuta Le Calcinaie is a beautiful small estate just 3 km from San Gimignano, in the province of Siena. It takes its name from the soil: layers of limestone, from marine deposits of the Pliocene era, lie half a metre underground. Owner Simone Santini, a passionate wine technician, planted his first hectare of Vernaccia, the "Vigna ai Sassi" vineyard, in 1986, followed by red varieties in 1989. His first wine was the 1993 Teodoro, 100% Sangiovese, of which only one barrique was bottled, followed by the 1995 Vernaccia di San Gimignano. Today the estate covers 12 hectares, producing around 70,000 bottles a year, and has been farmed organically since 1995.

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 hoy 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 less under the following spring.