Ingredienti. UVA, Tenuta Le Calcinaie

Tuscany, Italy

Product code	TA05ZZRC
Grapes	Sangiovese
Country	Italy
ABV%	15
Case Size	12
Closure Style	Cork
Producer	
Vintage	2024

Organic Natural Wine

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

This wine is made from 100% Sangiovese, with no added sulphites. As the name implies, the only ingredients are the grapes! An unfiltered wine. Vibrant black cherry fruits with fruit cake flavours, woody spices and a touch of liquorice. Firm tannins and a fresh acidity balance the big fruits, dense and deep with a savoury finish.

Viticulture

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.

Winemaking

Farming is organic. Harvesting is done by hand. Ageing and fining: vinification in steel. The wine matures for 6 months in

steel tanks, follows assembly, filtration and bottling. Sulphites are not added at any stage of wine production. The sulphites present are those created by yeast during fermentation

Awards