



TENUTA SAN VINCENTI

The San Vincenti farm covers 60 hectares of land and is situated in the municipality of Gaiole in Chianti, at an altitude between 350 and 450 above sea level. The soil is made of sand and marl rock. The farm is made of two estates: Stignano with 6 hectares of vineyards, with a density of 6,000 plants per hectare, all of Sangiovese, and Le Corticelle with 2 hectares of merlot vines, with 6,000 plants per hectare. The vines are all completely exposed to the midday sun. The company does not use pasteurising refrigeration methods, therefore a slight deposit should be considered a sign of authenticity. The owner of this enchanting private estate in Gaiole in Chianti is called Roberto Pucci, a dynamic entrepreneur just into his sixties from Prato, who having fallen in love with the marvellous Chianti area some years ago decided to dedicate all his resources to the production of wines with a great character. Leading the project is a man sacred to Italian oenology, Carlo Ferrini, a complete connoisseur of Chianti Classico and the maker of cult wines sought after by wine lovers the world over. In 2013 Francesco Muzzi, brother-in-law of Mr. Roberto Pucci, became part of the management of the winery. Since then, they are co-owners of the company.





CHIANTI CLASSICO DOCG

Grape variety: 100% Sangiovese
Aging: 12 months in tonneau
Refining: 3 months in bottles
Organoleptic characteristics:
Intense ruby red with hints of black
cherry and violet. Round at
the taste with a hint of strong
tannin, with spicy and floral notes.
Alcohol content: 14%



CHIANTI CLASSICO DOCG RISERVA

Grape variety: 100% Sangiovese
Aging: 24 months in tonneau
Refining: 6 months in bottles
Organoleptic characteristics: ruby
red hue, fruity bouquet, good vanilla
hints, enveloping flavour, warm, very
harmonious and full-bodied.
Alcohol content: 14,5%



CHIANTI CLASSICO DOCG GRAN SELEZIONE

Grape variety: 85% Sangiovese,
15% Merlot
Aging: 24 months in tonneau
Refining: 12 months in bottles
Organoleptic characteristics:
Deep ruby red with purple
reflections. Fresh, with sweet cherry,
blueberry and tobacco and
hints of toast and sweet tannins.
Alcohol content: 15%



STIGNANO IGT

Grape variety: 100% Merlot
Aging: 18 months in tonneau
Refining: 6 months in bottles
Organoleptic characteristics:
Purple red, with notes of berries
mixed with spices cocoa and
tobacco; smooth and round with
good acidity and flavor.
Alcohol content: 14%