

Le Cinciole

The Le Cinciole estate in Panzano

Camalaione 2016

Colli della Toscana Centrale IGT

ESTATE

Founded in the early 90s by husband-wife team Luca and Valerie Orsini, Le Cinciole thoughtfully stewards their vineyards in Chianti Classico with unyielding convictions to organic, sustainable and biodynamic principles. Located in the famous Conca d'Oro ("Golden Vale") of Panzano, the moderate climate and marly, sandstone soils combine to foster some of the finest grapes in the region. Steeped in the history of the place, Le Cinciole produces classically styled Chianti with finely textured tannins, as well as a reliable blend of international varieties.

WINE

Crafted exclusively with international varieties, Camalaione is an example of Le Cinciole's willingness to experiment, adapt and grow. Having introduced these vines in 2000, the blend is proof of the Orsini's beliefs on terroir; that a unique mix of soil and climate will shine through into any wine, and that any appropriate grape will thrive in the Tuscan environment. From this, Camalaione stands out as a beautiful blend of Cabernet Sauvignon, Merlot and Syrah, with Riserva-level aging refining the bouquet of the final product.

VINEYARD

Southeast exposures provide optimal ripening while yields are suppressed by high density plantings (9000 vines per hectare). The soil is predominantly Chianti's famous galestro, lending a Tuscan flair to the international varieties of this blend.

WINEMAKING

Fermentation occurs spontaneously through indigenous yeasts and takes place in 500 liter oak barrels used as small vats, with repeated manual punching. The wine is racked directly into barriques where malo-lactic fermentation takes place. Matured in the same barrels for about 24 months with lees contact and frequent battonage, it finishes for a short period in cement vats before bottling, where it rests another 12 months before release.

VINTAGE

Possibly the best vintage of the 2010s for Tuscany, ideal conditions throughout with slightly lower yields provided clarity and balance to the fruit. Highly collectable

TASTING NOTE

Jubilant red berries and hibiscus leap out, complimented by licorice and sage. Fresh and lively, the structure is generous without feeling the slightest bit overwhelming



95

vinous

"The 2016 Camalaione is a worthy follow up to the 2015. For Camalaione, proprietors Luca Orsini and Valeria Viganò blend Cabernet Sauvignon with Syrah and Merlot, an approach that works so well here. The 2016 is wonderfully alluring, even if it is very much tightly wound in the early going. Inky dark fruit, spice, new leather, licorice, menthol and dried herbs emerge with a bit of time in the glass. Silky and sleek, with mid-weight structure, Camalaione is absolutely gorgeous in 2016" - ANTONIO GALLONI

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