



FARMING

Certified Organic

VARIETALS

Canaiolo, Malvasia, Sangiovese

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Cesani

Chianti Colli Senesi

ITALY, TUSCANY, CHIANTI COLLI SENESI DOCG



WINERY OVERVIEW

Cesani holds a lovely hillside position in upper Pancole, overlooking San Gimignano. Pancole is a subdistrict in the San Gimignano appellation of Tuscany and was the first in the area to be recognized for its powerful reds in this otherwise white wine dominated appellation.

Owner Vincenzo Cesani migrated to Tuscany from his native Marche. At the end of the 1960s, Vincenzo attended a 5-year school for oenology. At this time, Vernaccia di San Gimignano became the first DOC in Italy, so Vincenzo focused mostly on Vernaccia. In 1986, he moved from selling wine in demijohns to bottling Chianti and Vernaccia. Today, Vincenzo continues to focus his efforts among the vines, aided by his daughters. Letizia has held several leadership roles through the years with the Consorzio Vernaccia di San Gimignano, most recently as their President. While Letizia manages the cellar, Marialuisa oversees their very popular tasting room and bed and breakfast. Cesani is a sought-after stop along the enotourism circuit.

The 64 acres/26 hectares of vineyards spread over four distinct vineyard sites, although at most 2km from each other, represent very different production realities with a precise identity: Pancole, San Paolo, Vergaia and Cellole. In these different vineyards, managed as single living organisms, the wines are produced, each one the fruit of different soils, agronomic choices and harvesting. The wines produced are site crus which are curated and bottled as such.

All wines from Cesani are Certified Organic since 2010.

VINEYARD

Dry-farmed southeast facing vineyard at 280 meters above sea level. Vines are trained spurred cordon.

TERROIR

Silty-sandy soil

VITICULTURE

Harvest occurs the first week of October. Vines are planted at 4,500 plants per hectare. The yield is 8000 kg per hectare.

VINIFICATION

80% Sangiovese, 20% Malvasia del Chianti and Canaiolo. Fermented in cement tanks with indigenous yeasts. Maceration for 10 - 12 days.

AGING

Aged for 2-3 months in cement tanks

TASTING NOTES

Brilliant, intense ruby red color. Fruity and persistent on the nose with strong hints of violets and clove. Dry and persistent on the palate with medium tannins.

