



## KERMIT LYNCH WINE MERCHANT

### VILLA DI GEGGIANO

Country: Italy

Region: Tuscany

Appellation(s): Toscana IGT, Chianti Classico, Chianti Classico Riserva

Producer: Andrea & Alessandro Boscu Bianchi Bandinelli

Founded: 1725

Annual Production: 3,750 cases

Farming: Organic

Website: [www.villadigeggiano.com](http://www.villadigeggiano.com)



The brothers who run this estate boast a grand villa just outside Siena, a pope in the family, three last names, and some of the best Chianti Classico on the market today. Andrea and Alessandro Boscu Bianchi Bandinelli are the current proprietors of the Villa di Geggiano, a national monument that has been in their family since 1527; documents show that the family was already producing wine here and exporting it to Great Britain in 1725. Originally the family's summer house, the villa still touts its 18<sup>th</sup>-century décor and furnishings, and the family is proud to tell of the famous guests who have graced these rooms. Today the estate covers twenty hectares, encompassing the formal outdoor theater that is still used in the summer, a tantalizing vegetable garden, and grounds that include about eight hectares of vineyards. Andrea generally handles the commercial side of the business while Alessandro prefers to stay in the vineyards and cellar, but both brothers are well versed in every aspect of the operation and make decisions jointly. Being especially concerned with the environmental aspect of their craft, they have always worked their vineyards organically, and the estate obtained official certification in 2006.

Geggiano follows the classic tenet that wine resembles its maker: these are distinguished, classy cuvees that nevertheless show the distinct stamp of the *terroir*. This Chianti earns the title of Classico not just by meeting technical requirements but with its full personality, which shows the balance of bright fruit, a deep, leathery core, and vibrant acidity that is the region's signature. The recurrent theme when Geggiano is mentioned at KLWM is food pairings (a high compliment coming from this crowd) because theirs are quintessential food wines and the perfect accompaniment to so many dishes, especially Tuscan ones, from grilled vegetables to wild boar ragù. When Kermit has the good fortune to stay for lunch, he comes back raving about it, which makes for some jealous smirks from the staff.



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## VILLA DI GEGGIANO (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Toscana IGT Rosato	100% Sangiovese	5-10 years	Clay, Silt, Sand, Limestone	7 ha total
Toscana IGT “Bandinello”	60% Sangiovese 20% Ciliegio 20% Syrah	4-20 years		
Toscana IGT “Geggaiole”	34% Sangiovese 33% Syrah 33% Cabernet Sauvignon	25 years		
Chianti Classico	95% Sangiovese 5% Cabernet Sauvignon	15-20 years		
Chianti Classico Riserva	97% Sangiovese 3% Cabernet Sauvignon	30 years		

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- 10% Spurred cordon training, 90% Guyot
- Vineyards 320-350 meters in altitude
- Southwest and east-southeast exposure

### Toscana IGT Rosato:

- Temperature-controlled fermentation in stainless steel lasts about 15 days
- Wine ages for one year in stainless steel tanks
- Juice obtained by direct press
- Does not go through malolactic fermentation

### Toscana IGT “Bandinello”:

- Yield: 52 hl/ha
- Temperature-controlled fermentation in stainless steel lasts about 15 days
- Wine ages for six months in 500-L French oak *tonneaux* (10% new)
- Wine ages in bottle for another three months before release



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### VILLA DI GEGGIANO (continued)

#### Toscana IGT “Geggiuolo”

- Three days of pre-fermentation cold maceration
- Temperature-controlled fermentation in stainless steel lasts about 15 days
- Aging: 24 months in 225-L new French oak *barriques*; 6 months in 12-hl and 20-hl French oak *botti*
- Wine ages for another six months in bottle before release
- Produced only in exceptional vintages from the oldest vines of each vineyard parcel

#### Chianti Classico:

- Yield: 50 hl/ha
- Temperature-controlled fermentation in stainless steel lasts about 15 days
- Wine ages for eighteen months in 500-L French oak barrels (10% new)
- Wine ages in bottle for another three months before release

#### Chianti Classico Riserva:

- Yield: 31 hl/ha
- Three days of pre-fermentation cold maceration
- Temperature-controlled fermentation in stainless steel lasts about 15 days
- Aging: 20 months in French oak *tonneaux* (500-L, 90%) and *barriques* (225-L, 10%) (15% new); 10 months in 12-hl and 20-hl French oak *botti*
- Six months minimum of bottle aging before release
- Produced only in vintages good enough to justify a Riserva