



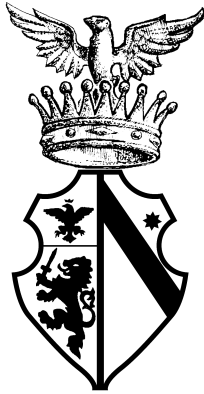
Villa a Sesta

Villa a Sesta is a little village, of ancient Etruscan origins, situated in the enchanting landscape of the Siena hills.

Villa a Sesta estate is a corner of paradise surrounding the Village. A church, a manor house, a traditional olive mill, the houses of the hamlet, the farmhouses scattered over the neighbouring hills, the olive grove and the vineyards make this dream estate unique.

The property surface extends for about 1,100 hectares, with over 50 hectares of vineyards, in the heart of Chianti Classico, with the predominant cultivation of Sangiovese. We produce five wines: Chianti Classico 'Il Palei', Chianti Classico Riserva, Chianti Classico Gran Selezione 'Sorleone', VAS IGT Toscana, Chianti Superiore 'Ripaltella'. The quality of the wines is increasing dramatically year by year, thanks to the vocated lands and the winmaker Alessandro Dondi's touch of elegance, we have got some very good awards.





VILLA A SESTA



“SORLEONE”

Chianti Classico Gran Selezione D.O.C.G.

Production area: the Chianti Classico Gran Selezione “Sorleone” is made using grapes carefully selected from the vineyards situated in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-south-east-facing at an altitude of 450m a.s.l., the soil is generally heterogeneous, with an average slope. The Sangiovese is cultivated on stony terrain.

Grape blend: Sangiovese 100%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare, with a production of about 60 quintals of grapes and an average yield in wine of 40 hectolitres.

Production techniques: the grapes are harvested by hand in crates, after which a manual sorting is performed at the selection table; subsequently they are destemmed and pressed. The vinification is performed in barrel-shaped vats at a controlled temperature of 27°C. The alcoholic fermentation takes place in about

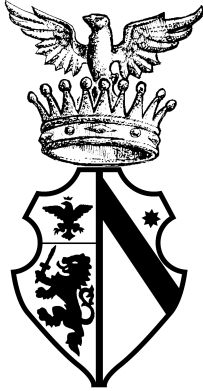
7-10 days, followed by maceration on the skins for about another 10 days.

Ageing and refinement: 15 months in new barriques followed by 15 months in wooden casks. It is then refined in the bottle for about 12 months before being released for sale.

Organoleptic features: Deep ruby red in colour, the fragrance is intense and broad, with a vinous and floral bouquet. Fruity, with marked hints of cherry, dried fruit and spices, from green pepper to cinnamon and vanilla. With a flavour of great volume and structure, on the palate it denotes an average acidity that is never aggressive. Elegant and remarkably lasting finish.

Food matches: goes excellently with preserved meats, mature cheeses, game and stews.

Serving temperature: 18°C



VILLA A SESTA



“RISERVA”

Chianti Classico Riserva D.O.C.G.

Production area: the Chianti Classico Riserva is made using selected grapes from the vineyards situated in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-south-east-facing at an altitude of 450m a.s.l., the soil tends to be heterogeneous, consisting largely of averagely sloping terrain, stony, deep and well-drained.

Grape blend: Sangiovese 92%, Cabernet Sauvignon 8%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare with a production of around 55 quintals of grapes and an average yield in wine of 35 hectolitres.

Production techniques: the grapes are harvested by hand in crates, after which a manual sorting is performed at the selection table; subsequently they are destemmed and pressed. The vinification is performed in barrel-shaped vats at a controlled temperature of 27°C. The alcoholic fermentation takes place in about 7-10 days, followed by maceration on the skins for about another 10 days. Each grape variety is vinified separately, and the wines are only combined later.

Ageing and refinement: the ageing of the Chianti Classico Riserva takes place in 13 hl casks for 30 months. It is then refined in the bottle for about 12 months before being released for sale.

Organoleptic features: Ruby red in colour, with sweet and enveloping aromas of marasca cherry, pansy, tobacco, vanilla, dark chocolate and Mediterranean spices. The perfume has an unmistakable fruity, mineral and spicy timbre. It regales the palate with tactile sensations of full-bodied, rich suppleness. In a long embrace of finely toasted notes, the ripe red fruit and spices endow this wine with an extraordinary elegance of flavour.

Food matches: rich and spicy dishes, game, stews, truffles and mature cheeses.

Serving temperature: 18°C



VILLA A SESTA



IL PALEI”

Chianti Classico D.O.C.G.

Production area: the Chianti Classico “Il Palei” is made in the vineyards situated in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-south-east-facing at an altitude of 450m a.s.l., the soil tends to be heterogeneous, consisting largely of averagely sloping terrain with stony, deep and well-drained soil, perfect for a variety such as Sangiovese.

Grape blend: Sangiovese 100%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare with a production of around 65/70 quintals of grapes and an average yield in wine of 45 hectolitres.

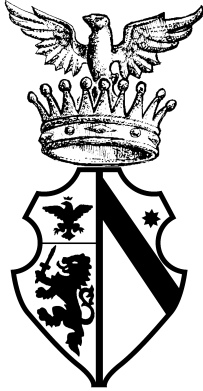
Production techniques: the grapes are harvested by hand. After destemming and pressing, the vinification begins in barrel-shaped vats. The alcoholic fermentation takes place in about 7-10 days, followed by maceration on the skins for about another 10 days at a controlled temperature of 27°C.

Ageing and refinement: the ageing is carried out 30% in barriques and the rest in large casks for 18 months. Before being released for sale the Palei is refined in the bottle for about 6 months.

Organoleptic features: A classic wine of a deep ruby red colour with violet reflexes and an intense bouquet rich in fruity aromas such as cherry and blackberry. The flavour is harmonious, perfectly balanced and well-structured, slightly savoury, with a fine and sweet tannin component and extremely pleasant notes of red fruit.

Food matches: mature cheeses, pasta with game, grilled meats and stews.

Serving temperature: 18°C



VILLA A SESTA



“RIPALTELLA”

Chianti Superiore D.O.C.G.

Production area: the Chianti Superiore “Ripaltella” is produced in the vineyards situated in Bucine, in the province of Arezzo.

Soil type: south-facing at an altitude of 400 m a.s.l., the terrain boasts deep skeletal soil with good drainage.

Grape blend: Sangiovese 100% ,

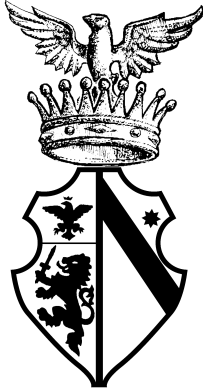
Cultivation and yields: the planting density is 4,500 vines per hectare, with a production of about 60 quintals of grapes and an average yield in wine of 40 hectolitres.

Production techniques: the grapes are harvested by hand. After destemming and pressing, the vinification begins in barrel-shaped vats. The alcoholic fermentation takes place in about 7-10 days, followed by maceration on the skins for about another 10 days at a controlled temperature of 27°C.

Ageing and refinement: maturing for 18 months in large casks. The Ripaltella is refined in the bottle for about 3 months before being released for sale.

Organoleptic features: Ruby red in colour with purple reflexes. This is a fresh, extremely pleasant wine that combines complexity and youth. The perfume has the freshness of red fruit with headnotes of violet and raspberry and the native spices and aromas typical of the territory. Full-bodied and smooth on the palate, with perfect acidity and finish. A wine for every day.

Food matches: fresh sausages and salamis, first courses with red sauces, pizza and fish.



VILLA A SESTA



“VAS”

I.G.T. Vino Rosso Toscana

Production area: the “VAS” is made using grapes carefully selected from the best vineyard situated in the Casanova district of Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-facing at an altitude of 450m a.s.l., the soil tends to be heterogeneous, with an average slope. The Cabernet Sauvignon is grown on stony terrain, while the Merlot is cultivated in calcareous soil richer in silt and clay.

Grape blend: Merlot 60%, Cabernet Sauvignon 40%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare with a production of around 50 quintals of grapes and an average yield in wine of 35 hectolitres.

Production techniques: the grapes are harvested by hand in crates, after which a manual sorting is performed at the selection table; subsequently they are destemmed and pressed. The vinification is performed in barrel-shaped vats at a controlled temperature of 27°C. The alcoholic fermentation takes place in about

7-10 days, followed by maceration on the skins for about another 10 days. Each grape variety is vinified separately, and the wines are only combined later.

Ageing and refinement: 12 months in new barriques, followed by 12 months in large casks. It is then refined in the bottle for about 12 months before being released for sale.

Organoleptic features: Wine of a deep ruby red colour which remains bright with ageing. The bouquet is distinguished by intense balsamic and spicy notes. Cocoa, pepper, liquorice and cinnamon merge with the perfume of red fruit. Capable of exceptional longevity, it is always rounded and intense on the palate, with juicy tannins.

Food matches: rich and elaborate dishes, hotpots, game and blue cheeses.

Serving temperature: 18°C