

CHIANTI CLASSICO

“CAPOTONDO” 2021 DOCG



PREMI E RICONOSCIMENTI

IN VINEYARD

Sangiovese 88% and Canaiolo 12%, the soils are mainly composed of marl and limestone with a smaller percentage of boulder and sandstone.

The 2021 vintage followed a regular course. The winter was tended to be dry, with temperatures close to the seasonal average. From February and for most of the spring period, the year was characterised by abundant rainfall, which made it possible to create sufficient water reserves to overcome the dry summer period.

The summer was hot, without excessive heat waves. Towards the end of August, thanks to some sporadic rain, temperatures dropped slightly, accentuating the temperature range between day and night, which allowed the grapes to ripen optimally. The grape harvest started in October.

IN THE CELLAR

The grapes are hand-picked and carefully selected. Maceration takes place in cement vats for 25 to 30 days. The wine is then left to age in steel tanks until December, after which it matures partly in large casks and partly in fourth or fifth passage barriques for 12 months, which allows the tannins to mature. Refinement in the bottle follows.

IN TASTING

Deep red colour with pleasant violet tones. Good body, good acidity and freshness, with prevailing loreal notes, hints of red roses and violets.

The aroma of red fruits prevails, with tendencies to ripe fruit such as berry berries, blueberry, cherry and plum, slightly spicy. A wine of great harmony, typical and balanced, with great character.

PLUS

A distinct personality that enhances the location of Castelvechi, situated between 450 and 600 metres of altitude. A wine that promises to evolve sublimely over time, expressing great longevity.

PAIRINGS

A wine of ample drinkability, excellent throughout the meal and to accompany savoury dishes such as lasagne with mushrooms and sausage, baked red meats, cold cuts and medium-aged cheeses.

Tasting at 18 °C.

Technical information

- Bottle Size: 0,75 l
- 14% Alc. Vol.
- Grapes: Sangiovese 88%; Canaiolo 12%

- Sugars: 0,5 gr/l

- Vineyard Name: Ciliegio - Vigna Maggio - Corto
- Location: Radda in Chianti, loc. Castelvechi
- Planting distances: 2,5mx0,80m - 2,80mx1m
- Year of planting: 1990 - 2008
- Hectares: 10
- Density: 3 500 - 5 000