

Chianti Classico

“Capotondo” 2023 DOCG



I MIGLIORI VINI ITALIANI
Luca Maroni
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94 points

In vineyard

Sangiovese 88% and Canaiolo 12%, with soils primarily composed of galestro and alberese, along with a smaller percentage of macigno and sandstone.

The 2023 vintage was marked by a dry winter and temperatures above the seasonal average. Spring proved to be challenging due to high humidity levels, requiring careful and constant vineyard management.

Thanks to the dedicated work in the vineyard and a warm, favourable summer, the health of the grapes was preserved. The cooler temperatures in September, together with a good day–night temperature range, allowed for balanced grape ripening. Despite the challenging growing season, the 2023 harvest yielded grapes of excellent quality. Harvesting began in the first days of October. The grapes destined for Capotondo were hand-harvested and immediately transported to the cellar

In cellar

Fermentation took place in concrete and stainless-steel tanks, with skin contact lasting up to a maximum of 30–35 days. The wine was then aged mainly in concrete and, to a lesser extent (approximately 40%), in large oak casks and fourth- and fifth-use barriques for about one year.

After a total cellar ageing period of around one and a half years, the wine was bottled and further refined in bottle for over 8 months before release.

In tasting

Deep ruby red colour with pleasant violet hues. Good structure, balanced acidity and freshness, with predominant floral notes of red rose and violet. Aromas of red fruits prevail, with hints of ripe berries such as blackberry, blueberry, cherry and plum, complemented by light spicy nuances. A wine of great harmony, typicity and balance, with strong character.

Plus

A wine with a distinctive personality that highlights the position of Castelvechi, located between 450 and 600 meters in altitude. It promises to evolve superbly over time, showcasing great longevity.

Pairings

A wine with broad drinkability, excellent throughout the meal, and perfect for accompanying flavorful first courses such as lasagna with mushrooms and sausage, roasted red meats, charcuterie boards, and medium-aged cheeses.

Taste at 18 °C

- Bottle size: 0,75 l
- 14% Vol.
- Grapes: Sangiovese 88%; Canaiolo 12%
- Sugars: 0,5 g/l

- Vineyard Name: Ciliegio - Vigna Maggio - Corto
- Location: Radda in Chianti, loc. Castelvechi
- Plant sixth: 2,5mx0,80m - 2,80mx1m
- Planting year: 1990 - 2008
- Hectares: 10
- Densitay: 3 500 - 5 000