

# CHIANTI CLASSICO

## “CAPOTONDO” 2017 DOCG



### IN VINEYARD

Sangiovese 88% and Canaiolo 12%, the soil is characterized by the predominant presence of galestro and alberese stone with a small percentage of boulder and sandstone.

The 2017 vintage was one of the most drought of the last decades, rains only showed up in early September helping the ripening process. To face this abnormal weather situation, it was essential to pay particular attention to the condition of the vineyard. Thanks to the great care, precision and the many operations in vineyard, we managed to harvest healthy and excellent quality grapes.

### IN CELLAR

The grapes are collected and carefully selected. Maceration takes place in concrete tanks for 25/30 days. The wine is then placed in steel tanks until the month of December, after which it takes a step into a large barrel and barrique of third or fourth ride for 10-12 months, allowing for the ripening of tannins. It follows an ageing in bottle for 8 months.

### TASTING NOTES

Red colour laden with pleasant purple tones. Good body, good acidity and freshness, with prevailing floral notes, hints of red rose and violet. The scents of red fruits prevail, with mature fruit trends as the red fruit, blueberry, cherry and plum, slightly spicy. A wine of great harmony, typical and balanced, of great character.

### PLUS

A distinguished personality that exalts the altitude of Castelvechi, situated between 450 and 600 meters above sea level. A wine that promises to evolve sublime over time, expressing a great longevity.

### PAIRINGS

Wide wine, excellent for all meal and to accompany first tasty dishes as sausage and mushroom lasagne, baked red meat or platter of cold cuts and cheeses of medium maturing.

Taste at 18°C

### AWARDS



4 Grapes in  
Bibenda Guide



Gold Medal 90+  
in Gilbert & Gaillard Guide



Medaglia d'Argento al concorso  
Rodeo Uncorked, Texas



91 punti  
Luca Maroni

### Technical information

- Bottle Size: 0,75 l
- 13,5% Alc. Vol.
- Sulphites: 80 mg/l (-47 % legal limit)
- Sugar: 0,5 gr/l
- Acidity: 6,2
- PH: 3,42
- Vineyard Name: Colle Petroso-Ciliegio-Vigna Maggio-Corto
- Location: Radda in Chianti, loc. Castelvechi
- Planting year: 1990-2008
- Hectares: 11
- Density: 3500-5000
- Yield: 65 Q / ha
- Bottles produced annually: 60 000