



Chianti Classico Riserva DOCG 2018

BACKGROUND

Stewards of Chianti Classico, Castello di Verrazzano has played an indelible role in Tuscan winemaking and American history. Owners Luigi and Silvia Cappellini pour their passion into the estate, producing traditional, organic wines that deservedly enjoy an incredibly loyal following around the world. A founding member of the Consorzio del Chianti Classico, Verrazzano has made wine since the earliest times. The property occupies the site of former Etruscan and Roman settlements and was home to the explorer Giovanni da Verrazzano, who was the first to discover America's east coast, landing at the bay of New York in the early 16th century.

TERROIR & VINTAGE NOTES

Since acquiring the estate, the Cappellini family has replanted Verrazzano's vineyards, which fan out from the forest limits down to the valley below. They farm organically and have been certified since the 2014 vintage. Located on a hilltop in the Greve, the heart of Chianti Classico, Verrazzano's 220 acre estate includes 128 acres of vineyards at altitudes between 920 and 1300 feet above sea level, higher than average for Chianti Classico vineyards. Though present in southern parts of the Classico area, limestone is unique to Verrazzano which is in the cooler, northern part of the zone. This singular combination of limestone soil and cooler growing conditions accounts for the wine's muscularity and finesse. The true lifeblood of the vineyards comes from the surrounding Verrazzano-owned woodland area, which acts as a cocoon for the vines, offering pollution protection and maintaining freshness. In addition, the entire winery is heated by wood from these forests.

WINEMAKING & AGING

Grapes from selected portions of the Verrazzano vineyards are harvested by hand in the first half of October and undergo a 8-12 day maceration period. The wine is aged 24 months in new French oak barrels and bottle-aged six months prior to release.

TASTING NOTES

Intense ruby color, bright, with light garnet reflections. The nose offers aromas of red ripe fruits, followed by hints of tobacco, black pepper, and sweet wood, that become more complex with maturity. Smooth and elegant with opulent flavors of ripe plums, sour cherries, and other red berry fruit. Extended aging produces beautiful complexity and finesse.



ORIGIN

Chianti Classico Riserva DOCG,
Tuscany, Italy

GRAPE VARIETIES

95% Sangiovese, 5% Canaiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 5.15, RS: <2, Ph: 3.6,
Closure: Cork

WINEMAKER

Luigi Cappellini Silvia Cappellini

