CAPPONE

Chianti Classico

Chianti Classico DOCG, Tuscany, Italy

GRAPE VARIETIES

100% Sangiovese

Produced with certified organically grown grapes.

VINIFICATION

Organic Farming. Grapes are hand harvested from the younger vines on the estate. Fermentation in stainless steel tanks lasts eight days, followed by a maceration period lasting 12-18 days. Aged in cement vats for a period of 15 months and an additional three months in the bottle prior to release.

ESTATE

Cappone is produced by Villa Calcinaia, situated in the center of Chianti Classico near the town of Greve-in-Chianti. This historic estate has been home to the Counts Capponi since 1524, and is maintained by Sebastiano Capponi. Calcinaia is the heart of the Capponi family, and each generation gives new life to the fields, woods, vineyards and cellars. These wines express the family's love for their land; with every vintage they share the hopes, worries, pride and care that come with making honest wines. Organic farming is the standard at Villa Calcinaia where 75 acres of vineyard are planted. The Villa Calcinaia philosophy has always been: "Love for the land, respect for tradition, and the rightful pride in bearing the name of Capponi."

TASTING NOTE

Red cherry, cranberry and mineral aromas. Smooth, medium-bodied and dry with vibrant red fruit flavors, soft tannins and bright acidity.

FOOD PAIRING

Enjoy with grilled meats, poultry, cured meats and aged cheeses. Excellent with Pizza Margherita.

2019 **90** WINE ENTHUSIAST *Best Buy*

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