

Capannelle Chianti Classico Riserva

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Tuscany	100% Sangiovese	2016

ABOUT THE DOMAINE

Wine producers of the highest quality located in Gaiole in Chianti, Siena, the Capannelle estate extends over 20 hectares (16 hectares of vines) and produces approximately 80.000 bottles of wine a year. The history of Capannelle wine production dates back to 1974, when Raffaele Rossetti, a Roman businessman, purchased the 16th century farmhouse. Extensive renovations and restoration have resulted in a unique luxury property producing exceptional wines. Today, it is owned by James B. Sherwood, founder and shareholder of the Orient – Express Hotels LTD.

WINEMAKING

Maceration on the skins lasting 18-20 days. Malolactic fermentation. 18 months in 16-hl. French and Austrian oak barrels.

TASTING NOTES

Deep ruby red with purplish reflections. The bouquet jumps out of the glass and shows toast, coffee, chocolate, vanilla, red fruits. Long and persistent with intensity, develops slowly into moss, brushwood, iris, juniper and a little wild fennel. It has great acidity, is warm, structured, fresh, glucid tannins. Flavours of iris, undergrowth, musk mixed with vanilla.



TECHNICAL NOTES

Alcohol by volume
13%