



# CASTELLO DI VERRAZZANO

## TUSCANY, ITALY



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 wines that deservedly enjoy an incredibly loyal following around the world. 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 230-acre estate is surrounded by woodland area, which acts as a cocoon for the vines, offering pollution protection and maintaining freshness.

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.

**Authenticity** The Cappellini family has owned Castello di Verrazzano since 1958. They are committed to producing **organic, classic style Chianti Classico from the unique terroir of Greve.**

**Style** Limestone is unique to Verrazzano which is in the cooler, northern part of CC. Singular combination of **limestone soil and cooler growing conditions accounts for the wines' muscularity and finesse.**

**Organic** EU-Certified organic estate; **"Made with Organic Grapes" is noted on the back labels.** In addition to wine, they organically produce vegetables, extra virgin olive oil and honey.

**Sustainable** All operations are managed sustainably; vineyards are weeded and harvested by hand. **The surrounding woodland area offers pollution protection** and maintains freshness, while providing wood to heat the winery.

**Community-Minded** The Cappellini's, together with nine other families, have lived and worked at the estate for generations! Their dedication and passion for the property remains the lifeblood of this beloved estate.

**Incredible History!** Giovanni da Verrazzano, the navigator and discoverer of the bay of New York was born on the estate in 1485.



LUIGI CAPPELLINI (OWNER)  
& DAUGHTER MARIA SOLE

"Sassello" Chianti Classico  
Gran Selezione DOCG

Chianti Classico Riserva DOCG

Chianti Classico DOCG

"Bottiglia Particolare" Toscana IGT

"Rosso di Verrazzano" Toscana





# CASTELLO DI VERRAZZANO



## CASTELLO DI VERRAZZANO "SASSELLO" CHIANTI CLASSICO GRAN SELEZIONE DOCG *Chianti Classico Gran Selezione DOCG, Italy*

- 100% Estate-Grown Sangiovese from Verrazzano's prized La Querciolina Vineyard
- The castle, vineyards and gardens date back to the 10th century, and the historic cellars have remained in continuous production
- The wine name is derived from the thrush bird known as "Sassello," who visits the vineyards during harvest
- Hand harvested and fermented in small batches
- Aged for 18 months in neutral oak, followed by 12 months in small barrels: tonneaux and barriques (75% Allier – 25% Vosges). Refined for 6 months in bottle before release
- Elegant and complex with closely woven tannins both smooth and pleasant along with notes of fruit and spice, oak and vanilla, with a long finish

94  
POINTS

2015  
JAMES SUCKLING  
9/18

93  
POINTS

2015  
VINOUS  
2/19



## CASTELLO DI VERRAZZANO CHIANTI CLASSICO RISERVA DOCG *Chianti Classico DOCG, Italy*

- 95% Sangiovese, 5% Estate red grapes
- Chianti Classico is the historic area and heartland of the Chianti wine region; Riserva wines must be aged 24 months before release and include at least 80% Sangiovese in the blend.
- Produced only in the top vintages, the Riserva is hand harvested and fermented at a controlled temperature
- Aged for 24 months in small barrels (20 hl) followed by six months refinement in bottle before release
- Richly perfumed, with aromas of ripe, red fruits, followed by hints of tobacco, black pepper and sweet earth, producing complexity and finesse

93  
POINTS

2016  
WINE ENTHUSIAST  
12/20  
BEST OF YEAR 2020

92  
POINTS

2016  
VINOUS  
9/21



## CASTELLO DI VERRAZZANO CHIANTI CLASSICO DOCG *Chianti Classico DOCG, Italy*

- 95% Sangiovese, 5% Estate red grapes
- 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
- Hand harvested and fermented at a controlled temperature
- Aged for 18 months in French oak barrels (33 hl) followed by 4 months refinement in bottle before release.
- Dry with soft tannins and refined red fruits with a trace of mint on the mid-palate



## CASTELLO DI VERRAZZANO BOTTIGLIA PARTICOLARE TOSCANA IGT *Toscana IGT, Italy*

- 50% Sangiovese, 50% Cabernet Sauvignon
- A rather unusual blend, this "particular" bottle blends 50-50 Sangiovese and Cabernet and thus is designated as 'IGT,' though it is a single vineyard, estate wine
- Estate grapes are hand harvested and fermented in small batches at a controlled temperature; the maceration period is 20 days with delicate, frequent pumping over
- Aged in barrique (75% Allier – 25% Vosges) for minimum of 18 months, followed by large barrel ageing for a minimum of six months; further refinement in bottle six months before release
- A pronounced nose of small red fruits, black wood fruits, such as blackberries, and vanilla and oak; Elegant, rich and silky with soft tannins and background notes of vanilla and chocolate



## CASTELLO DI VERRAZZANO "ROSSO DI VERRAZZANO" TOSCANO *Toscana IGT, Italy*

- 80% Sangiovese, 20% Merlot and Trebbiano Toscano
- Toscana IGT is the most widely produced of Italy's Indicazione Geografica Tipica designation areas; it was first introduced in 1992 by the Italian government as a middle ground between DOCG and DOC classifications and the 'Vino di Tavola' wines
- Grapes are harvested by hand from estate fruit
- Fermentation occurs at a controlled temperature of 26-28°C and a maceration period of 6-7 days with delicate fulling.
- Fining is obtained in medium size Inox vessels for about 8 months, followed by a period of minimum 3 months in bottles
- Complex and persistent aromas of fresh red fruit and violets; Light-bodied, harmonious and round on the palate, with flavors of red fruits, black currant and plum