



CASTELLO DI VERRAZZANO

"ROSSO DI VERRAZZANO" TOSCANO 2017

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.

APPELLATION

Toscana IGT, Italy

VARIETAL COMPOSITION

80% Sangiovese Grosso, 20% Canaiolo, Trebbiano Toscano, Malvasia Lunga del Chianti

TERRIOR AND 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 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

Fermentation occurs at a controlled temperature of 26-28°C and a maceration period of 6-7 days with delicate fulling.

AGEING

Fining is obtained in medium size Inox vessels for about eight months, followed by a period of minimum three months in bottles.

TASTING NOTES

On the nose, complex and persistent aroma with youthful notes of fresh fruit and violets. Light-bodied, harmonious and round on the palate, with flavors of red fruits, black currant and plum.

WINEMAKER

Luigi Cappellini
Silvia Cappellini

TECHNICAL DATA

Alcohol
13%



A GREAT TRADITION OF
WINEMAKING DATING
BACK TO 1170

