



#### WINEMAKER

Luigi Cappellini  
Silvia Cappellini

#### TECHNICAL DATA

Alcohol  
14%

# CASTELLO DI VERRAZZANO

## "SASSELLO" CHIANTI CLASSICO GRAN SELEZIONE DOCG 2015

### 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

Chianti Classico Gran Selezione DOCG, Italy

### VARIETAL COMPOSITION

100% Estate-Grown Sangiovese from Verrazzano's Prized La Querciolina Vineyard

### 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

Hand harvested and fermented in small batches at a controlled temperature with a maximum of 86°F with a maceration period of about 15 days with delicate pumping over.

### AGEING

Aged for a combined minimum of 30 months in French oak barriques (75% Allier; 25% Vosges) and bottle prior to release.

### TASTING NOTES

Intense ruby red in color enhanced by purple overtones. Intense and persistent on the nose, offering a variety of fruity notes including: cherries, blackberries, and raspberries underlined by hints of oak and vanilla. On the palate, 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. Pairs well with roasted meats and aged cheeses.



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