



## PASSION

**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.

## INTEGRITY

Verrazzano is a **certified organic** estate since the 2014 vintage, producing organic wines, vegetables, extra virgin olive oil and honey. All operations are managed sustainably: vineyards are weeded and harvested by hand. Green harvesting ensures heightened concentration of flavor in the remaining fruit. The surrounding woodland area offers pollution protection and maintains freshness, while providing wood to heat the winery.

## FAMILY

The Cappellini's joy and sense of pride in their home is evident everywhere one looks. Warm and generous hosts, Luigi and Silvia welcome a constant stream of visitors. **The Cappellini's, together with nine other families, have lived and worked at the estate for generations!** Their dedication and passion for the property and wines remains the lifeblood of this beloved estate.

## CURIOSITY

Famed explorer and original habitant of the estate, **Giovanni da Verrazzano**, joined an expedition in 1522 to the new world. **On this voyage, Verrazzano was the first to discover America's east coast**, landing at the bay of New York on April 17, 1524. Unfortunately, consequent visits were less successful and in 1528, during his third expedition, Verrazzano was captured and eaten by a tribe of cannibals. The Verrazzano-Narrows bridge in New York is named after his honor.

## TERROIR

Located on a hilltop in Greve, the heart of Chianti Classico, Verrazzano's 230-acre estate includes 52 hectares of vineyards at altitudes between 260 – 420m a.s.l., higher than average in Chianti Classico. 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 wines' muscularity and finesse.**



# CASTELLO DI VERRAZZANO

*“Sassello” Chianti Classico  
Gran Selezione DOCG*

## DID YOU KNOW?

The castle, vineyards and gardens date back to the 10th century, and the historic cellars have remained in continuous production.

The property occupies the site of former Etruscan and Roman settlements, dating back to 1150. Over the years, the castle acted as a safe post in an area constantly besieged political and dynastic conflicts.

The name for this wine is derived from the thrush bird known as “Sassello,” who visits the vineyards during harvest.

### GRAPE VARIETAL //

*100% estate-grown Sangiovese from Verrazzano's prized La Querciolina vineyard*

### WINEMAKING //

*Hand harvested and fermented in small batches at a controlled temperature with a maximum of 86°F with a maceration period of 16-18 days with delicate pumping over. Aged for 18 months in neutral oak, followed by 12 months in small barrels: tonneaux and barriques (75% Allier – 25% Vosges). The wine refines a minimum of 6 months in bottle before release.*

### STYLE //

*Deep ruby in color, this wine has pronounced and persistent fruity aromas of cherries, blackberries, and raspberries, rounded by hints of oak and vanilla. On the palate, it is elegant and complex with closely woven tannins, along with notes of fruit and spice, oak and vanilla. Ends with a long finish.*

### APPELLATION //

**Chianti Classico Gran Selezione DOCG**  
*Chianti Classico is the historic area and heartland of the Chianti wine region. Gran Selezione is the latest and most prestigious classification. Wines must come from a single estate and aged for a full 30 months in barrel and at least 3 months in bottle before release. The blend must include at least 80% Sangiovese.*

### ABOUT THE WINERY //

*Stewards of Chianti Classico, Castello di Verrazzano has played an indelible role in Tuscan winemaking and American history. A founding member of the Consorzio del Chianti Classico, the estate acquired new ownership in 1958 when the Cappellini family took over, restoring the winery and grounds while keeping mindful to preserve the historic facilities. Owners Luigi and Silvia Cappellini pour their passion into the estate, producing traditional wines that deservedly enjoy an incredibly loyal following around the world. Together they have overseen the **organic** conversation of the property and increased agritourism.*



# CASTELLO DI VERRAZZANO

## Chianti Classico Riserva DOCG

### DID YOU KNOW?

Written on the front labels of the Chianti Classico, Riserva, and Sassello Gran Selezione wines includes:

*“Giovanni born of Andrea born of Bernardo da Verrazzano, Florentine patrician, great captain, commander through the seas on behalf of Christian King Francis I, and discoverer of New France”*

### GRAPE VARIETIES //

95% Sangiovese  
5% Other red grapes from the estate

### WINEMAKING //

*Produced only in the top vintages, the Riserva is hand harvested and fermented at controlled temperature of 82°F. The maceration period is 15-17 days with delicate, frequent pumping over. Aged for 24 months in small barrels (20 hl) followed by 6 months refinement in bottle before release.*

### STYLE //

*Deep, dark purple, which gradually fades to garnet over time. On the nose, the Riserva is richly perfumed, with aromas of ripe, red fruits, followed by hints of tobacco, black pepper and sweet earth. The wines extended produces complexity and finesse.*

### APPELLATION //

#### **Chianti Classico Riserva DOCG**

*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. The remainder can be made from native grapes such as Canaiolo or Colorino, or international varieties such as Cabernet Sauvignon and Merlot.*

### ABOUT THE WINERY //

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# CASTELLO DI VERRAZZANO

## Chianti Classico DOCG

### DID YOU KNOW?

Verrazzano produces organically certified wine, vegetables, extra virgin olive oil and honey, which are all served at their restaurants at the estate and in Florence. Even the boars that are served at the restaurants roam the property at will.

The winery is powered using energy from certificated renewable sources and heated with wood from the neighboring forest. The true lifeblood of the vineyards comes from the surrounding woodland area, which acts as a cocoon for the vines; offering pollution protection and maintaining freshness.

### GRAPE VARIETIES //

95% Sangiovese  
5% Other red grapes from the estate

### WINEMAKING //

The Chianti Classico is hand harvested and fermented at controlled temperature of 82°F. The maceration period is 15 days with delicate, frequent pumping over. Aged for 18 months in French oak barrels (33 hl) followed by 4 months refinement in bottle before release.

### STYLE //

Vibrant red in color. On the nose, intense and persistent aromas of cherry and blackberry with floral notes - red roses, specifically. Dry with soft tannins and refined red fruits with a trace of mint on the mid-palate.

### APPELLATION //

#### Chianti Classico DOCG

Chianti Classico is the historic area and heartland of the Chianti wine region. Chianti Classico wines must be aged 12 months before release and include at least 80% Sangiovese in the blend. The remainder can be made from native grapes such as Canaiolo or Colorino, or international varieties such as Cabernet Sauvignon and Merlot.

### ABOUT THE WINERY //

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# CASTELLO DI VERRAZZANO

"Bottiglia Particolare" Toscana IGT

## DID YOU KNOW?

This "particular bottle" uses real silk for its label that's meant to translate the smooth qualities of the wine. This is the winery's Super Tuscan offering, first created in 1982.

**GRAPE VARIETAL //**  
50% Sangiovese  
50% Cabernet Sauvignon

**WINEMAKING //**  
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 aging for a minimum of 6 months. The wine further refines in bottle 6 months before release.

**STYLE //**  
Deep ruby red in color. This wine opens with 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.



**APPELLATION //**  
**Toscana IGT**

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. The IGT designation – for which many 'Super Tuscan' wines are labeled - was first introduced in 1992 by the Italian government as a middle ground between highly regulated DOCG and DOC classifications and the unregulated 'Vino di Tavola' wines.

**ABOUT THE WINERY //**

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# CASTELLO DI VERRAZZANO

*“Rosso di Verrazzano” Toscana IGT*

## DID YOU KNOW?

Perhaps the most notable aspect of Verrazzano is the commitment to their community. The Cappellini's, together with nine other families, have lived and worked at the estate for generations!

Their dedication and passion for the property and wines remains the lifeblood of this beloved estate.

### GRAPE VARIETIES //

*80% Sangiovese  
20% Merlot and Trebbiano Toscano*

### WINEMAKING //

*Grapes are harvested by hand from estate fruit. The wine is fermented at a controlled temperature of 78-82 F and macerated for 6-7 days with delicate, frequent pumping over. Aged in medium-sized Inox vessels (stainless steel tanks) for 8 months, followed by 3 months refinement in bottle.*

### STYLE //

*Light ruby red in color. On the nose, 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.*



### APPELLATION //

#### **Toscana IGT**

*Toscana IGT is the most widely produced of Italy's Indicazione Geografica Tipica designation areas and was first introduced in 1992 by the Italian government as a middle ground between highly regulated DOCG and DOC classifications and the unregulated 'Vino di Tavola' wines.*

### ABOUT THE WINERY //

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