



CASTELLO DI VERRAZZANO

CHIANTI CLASSICO 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 DOCG, Italy

VARIETAL COMPOSITION

95% Sangiovese, 5% Canaiolo

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.

WINEMAKER

Luigi Cappellini
Silvia Cappellini

TECHNICAL DATA

Alcohol
13.7%

WINEMAKING

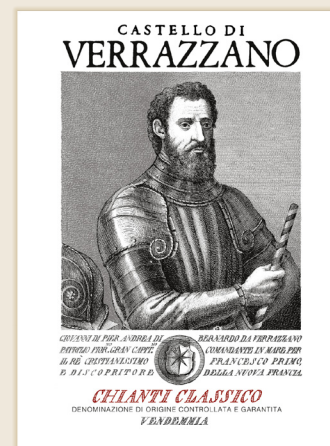
Grapes are harvested by hand at the end of September to mid-October and undergo a 10-14 day maceration period.

AGEING

The wine is aged 12 months in French oak barrels and refines in bottle an additional four months prior to release.

TASTING NOTES

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. Pairs well with traditional Italian foods, including pasta with tomato sauce as well as roast meats and aged cheeses



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