



VERRAZZANO

CHIANTI CLASSICO 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 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

WINEMAKING

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

AGING

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.

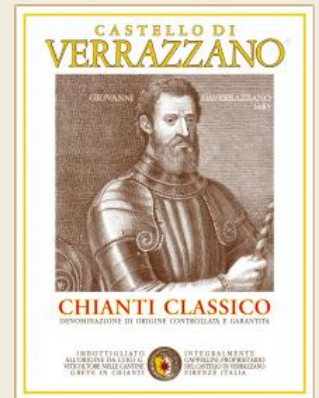
WINEMAKERS

Luigi Cappellini
Silvia Cappellini

TECHNICAL DATA

Alcohol
13.7

Acidity
TA: 4.8 g/l
pH: 3.58
RS: 2.6 g/l



92 VINOUS
POINTS January 18, 2018

