



Chianti Classico docg Capoleto

Wine type: red wine

Wine: Chianti Classico DOCG

Alc. Vol%: 12,5

Grape: Sangiovese 100%

Total production: 50 000 bt

Production zone: vineyards in the area of San Casciano Val di Pesa –
Province of Florence - Tuscany.

Vintage period: beginning of October

Fermentation: in steel tanks at a controlled temperature of 30°C for 15
days of peel maceration.

Aging: 12 months in oak barrels of 20hl,
3 months in the bottle.

Technical specifications:

natural cork, capsule in poly laminate, front and back label. 1 case =
6 bottles

Characteristics:

Colour: intensive, brilliant red

Bouquet: subtle aromas of red berries

Flavour: elegant, velvety and pleasantly dry

Pairing: best enjoyed with fine poultry, game or mature cheese

Tasting Temperature: 18°C