



Località Argiano - Pianella
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The 2012 Vintage

2012 was our first vintage. It was a very hot summer, and the heat did certainly affect the grapes. We also lost a lot of buds and grapes to roe-deer who tend to venture out of the woods when short of food. The heat almost stopped the ripening of the Sangiovese, Canaiolo and Cabernet, so the welcome rain in early September meant the grapes were late but perfectly ripe, without any over-ripening. The 2012 harvest started on September 11th and finished on October 10th, and it was interrupted by occasional rainy days, which never caused any difficulties.



CHIANTI CLASSICO DOCG 2012

Chianti Classico is the wine that best expresses the territory we are in, the result of centuries of tradition which we are proud to build on, carrying it into the future.

Grape Varieties:

80% Sangiovese,
13% Cabernet Sauvignon,
7% Canaiolo.

Ageing:

Sangiovese: 12 months 33 HI "botte" barrel and neutral barriques;
Cabernet Sauvignon and Canaiolo: neutral barriques;
12 months in bottle before release.

Bottles produced: 8500