



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 Syrah, being a grape for hot dry conditions, gave a wonderfully powerful and full-bodied wine. 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.



DIANNE IGT TOSCANA 2012

Dianne is our "Super Tuscan", a modern interpretation of our territory, as opposed to Chianti Classico which has its' roots in tradition. It is a blend of Sangiovese and Cabernet with Syrah. We aimed to make a full-bodied and soft wine, fruit-packed with big sweet tannins. The wines we get from our warm and sunny climate make us prefer to limit the use of new oak, preferring the milder effect of neutral barriques in order to avoid covering up the fruity flavours.

Grape Varieties:
40% Sangiovese,
36% Cabernet Sauvignon,
24% Syrah.

Ageing:
24 months in neutral barriques;
12 months in bottle before release.

Bottles produced: 4500