

TENUTA
Cappellina

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The 2013 Vintage

Very wet, with repeated rainfalls during the summer, which required severe green harvest and spraying of sulphur and copper. Total production was HI 283,4 from 10 hectares. Fortunately good weather during harvest and selective picking (up to three different selections in each vineyard) rewarded us for the hard work in the vineyards during the ripening season. Compared to 2012, we made wines more typical of our territory: full-bodied, warm with a silky tannin structure. Harvest period: 26 September - 16 October.



CHIANTI CLASSICO DOCG 2013

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:
85% Sangiovese,
10% Cabernet Sauvignon,
5% Merlot.

Ageing:
Sangiovese: 12 months in 30 HI barrel;
Cabernet Sauvignon: 12 months in barriques - 90% neutral, 10% new;
Merlot: steel.

After the blend the wine went back into barrels and neutral barriques for 12 months.

Bottled January 2016.

Bottles produced: 13.300