



Località Argiano - Pianella
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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 GRAN SELEZIONE DOCG 2013

Chianti Classico Gran Selezione is the new appellation, established with the 2012 vintage, which sets the standard for the maximum our territory can express. To meet this standard the requirements are that the grapes are grown on the estate, that it is aged for at least 30 months, of which 3 in bottle, and that it pass the strict requirements of a tasting panel at the Consorzio Chianti Classico, the ruling organ of our appellation. Our Gran Selezione is made from the top selection of Sangiovese and Cabernet Sauvignon.

Grape Varieties:
80% Sangiovese,
20% Cabernet Sauvignon,

Ageing:
Sangiovese: 12 months in neutral barriques;
Cabernet Sauvignon: 12 months in barriques - 90% neutral, 10% new;

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

Bottled January 2016.

Bottles produced: 1330