



Località Argiano - Pianella
53019 Castelnuovo Berardenga (SI)
ITALIA

Tel +39 345 3281708
Email alex@tenutacappellina.com

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.

DIANNE IGT TOSCANA 2013

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 Cabernet and Syrah with a little Sangiovese and Merlot. We aimed to make a full-bodied and soft wine, fruit-packed with big sweet tannins. We tend to use new oak (1st, 2nd and 3rd passage) on the Cabernet and Syrah, but prefer neutral oak for the Sangiovese, not to cover its fruit and freshness.

After an initial separate ageing of each variety, we made the blend and finished the ageing in oak barrels.

Grape Varieties:

38% Cabernet Sauvignon,
35 % Syrah,
17% Sangiovese,
10% Merlot

Ageing:

Cabernet Sauvignon 12 months in new barriques and tonneaux;
Syrah 12 months in new barriques;
Sangiovese: 12 months in neutral barriques;
Merlot: 12 months in steel tanks.

After blending the wine went back into new barriques and tonneaux for 12 months

Bottling: January 2016.

