

# CAPPONE



## Chianti Classico

### REGION

DOCG Chianti Classico, Italy

### GRAPE VARIETY

100% Sangiovese

### VINIFICATION

Grapes are hand harvested. Fermentation in stainless steel tanks lasts eight days, followed by a maceration period lasting 12-18 days. Aged in cement vats for a period of 15 months and an additional three months in the bottle prior to release.

### PROFILE

Aromas of red cherry, cranberry and minerals. Smooth light-bodied with soft tannins and bright acidity. In the mouth it is minerally with dried fruit flavors. A well-balanced, easy drinking wine.

### SERVING SUGGESTIONS

Enjoy with grilled meats, poultry, cured meats and aged cheeses. Excellent with Pizza Pizza Margherita.

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

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