

Capannelle Chianti Classico Riserva



Ruby color, with garnet reflections, limpid. Intense nose, with hints of cherry and red fruits. Innovative and balanced, with strong aromas, sweet tannins that release a long and persistent finish.

Grapes : 100% Sangiovese

Vinification : Steel vats at controlled temperature

Production per hectare : 40 hectoliters

Aging : About 10 months in truncated cone-shaped Slavonian oak vats of 13-30 hl

Total production : 25,000 bottles of 0.75

Alcohol : 13%

Vintage : 2015

Pairings : Game, roasts, red meats and structured cheeses, first courses with meat and mushroom sauces