

## CASTELLO DI VERRAZZANO

### Chianti Classico 2019

**\$37.23**

\* Suggested retail price

 Organic

|    |                       |   |
|----|-----------------------|---|
| \$ | Service fees          | \$5.48  |
|    | Product code          | 14904086  |
| \$ | Licensee price        | \$31.76   |
|    | Format                | 6x750ml   |
| 🚚  | Listing type          | Private import  |
| 📅  | Status                | Unavailable   |
| 🏷️ | Type of product       | Still wine  |
| 🇮🇹 | Country               | Italy   |
| 🕒  | Regulated designation | Denominazione di origine controllata e garantita (DOCG) |
| 📍  | Region                | Tuscany   |
| 🏷️ | Appellation           | Chianti Classico  |
| 🍇  | Varietal(s)           | Sangiovese 95 %   |
| %  | Alcohol percentage    | 13.5%   |
| 🍷  | Colour                | Red   |
| 💧  | Sugar                 | Dry   |

#### ABOUT THIS WINERY

The Castle of Verrazzano is located in Greve in Chianti, in the heart of the Chianti Classico area, between Florence and Siena. Vineyards, reimplanted by Cappellini Family starting from 1958, extend from the limit of the wood to the whole underlying valley, within boundaries unchanged from centuries. Fertilization is organic, vineyards are mechanically weeded and harvest is exclusively done by hand.

#### TASTING NOTES

Ruby red colour with purplish reflexes, intense scent, rich in flavours of red mature fruits such as cherry and blackberry blended with floral notes. The taste is harmonic and with a great balance, good structure, sapid, with oak striations, a fine and sweet tannic component and pleasant hints of red fruits.

#### PRODUCTION NOTES

Fermentation at a controlled temperature with a maximum of 28°C and maceration for 15 days with frequent pumping over and fulling. Fining in French oak barrels of medium capacity (33 hl) for minimum 18 months, followed by a 4 months refining in bottles

