


CASTELLO DI VERRAZZANO

Chianti Classico Riserva 2017

\$64.78

* Suggested retail price

 Organic

\$	Service fees	\$9.53
	Product code	15036815
\$	Licensee price	\$55.26
	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
🏆	Classification	Riserva
🍇	Varietal(s)	Sangiovese 95 %
%	Alcohol percentage	14%
🍷	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 color, bright, bright, with light garnet reflections. The nose gives off aromas of red ripe fruits, followed by hints of tobacco, black pepper and sweet woods, that become more complex with maturity. At first binding and full, the tannins blend in well with the fruity component. Long lasting taste, which expresses itself in excellent depth.

PRODUCTION NOTES

Fermentation at a controlled temperature with a maximum of 28°C and maceration for 15-17 days with frequent pumping over and fulling. Fining obtained in oak barrels of small capacity (20 hl) for minimum 24 months, followed by a 6 months refining in bottles

