CAPRAIA

CHIANTI CLASSICO CAPRAIA

DOCG



The grapes used to create this wine are produced from all the company's plots spread over 25 hectares located in Località Capraia in the municipality of Castellina in Chianti. The area is spread over a single stretch of land owned by the company with a south-facing exposure, about 300 m above sea level. Medium-textured, rich in clay, deep and fertile.

APPELLATION Chianti Classico DOCG

GRAPE VARIETY 90% Sangiovese; 10% Canaiolo and Colorino

VINEYARD Various plots in Località Canale

SOIL Medium-textured, rich in clay and Galestro stone

VINEYARD SIZE 10,40 ha

VINEYARD AGE Various , from new to 35 years old

EXPOSURE Various

AVERAGE ALTITUDE 300m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1.2kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST From the second half of September to the first half of October.

MACERATION At a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING At least 1 year in typical Chianti barrels and in steel for a further 3 months, then 6 months in the bottle.

ANNUAL PRODUCTION About 150,000 bottles

SENSORY PROFILE Chianti Classico Tenuta di Capraia is a wine with an excellent complexity and structure. It has a red color with violet hues. Intense nose rich in fruity, winy aromas. Accompanied by a pleasant fruity cherry component, the fresh note is particularly remarkable and balanced with hints of lively tannins, which are perfectly integrated with the wine's extract components.

PAIRING White meat, red meat and medium-aged cheeses.

SERVING TEMPERATURE 16°C.

TENUTE CALÌ

vini e relais

graffetta SICILIA

ROCCA di CASTAGNOLI dal 1730

POGGIO MAESTRINO