



CAPRAIA

CHIANTI CLASSICO RISERVA

DOCG



The grapes used to make this company Cru are produced in Pietrafitta area in Castellina in Chianti where we selected the best Sangiovese grapes from the oldest and best-exposed vineyards.

Pietrafitta is located in the upper part of Castellina in Chianti, around 530 meters above sea level. A cooler, ventilated area with northeastern exposure where the grapes reach even ripeness.

The presence of forest around the vines not only allows the biodiversity of the surrounding area to be preserved, but also protects the plants and ensures that they are very healthy.

The vines, strictly Sangiovese, have an average age of 20 years and are at a moment of great quality and expressive maturity.

APPELLATION Chianti Classico Riserva DOCG

GRAPE VARIETY 100 % Sangiovese

VINEYARD area di Casanuova di Pietrafitta - Castellina in Chianti

SOIL Medium-textured, rich in rock fragments typical of the Alberese area and clay

VINEYARD AGE 35 to 10 years old

EXPOSURE North/East

AVERAGE ALTITUDE 530m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST First half of October

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

MALOLACTIC FERMENTATION In steel

AGING At least 15 months in typical Chianti barrels and tonneaux, then at least 6 months in steel and 1 year in the bottle

ANNUAL PRODUCTION About 20,000 bottles

SENSORY PROFILE Tenuta di Capraia Riserva is a deep red-colored wine. The sensory associations that it evokes are complex and highly refined, gradually fading from fruity to spices and licorice. On the palate it is meaty, harmonious and very thick with a long aromatic finish.

PAIRING Important roasts, game and mature cheeses.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais

