



## Tenuta Cappellina, IGT "Casa del Capo" Toscana Rosso , Red

IGT "Casa del Capo" Toscana Rosso,

The estate was purchased in 2012 and is in the southernmost limit of the Chianti Classico appellation: warm soils and climate that deliver intense and powerful wines.

Tenuta Cappellina has a variety of soil types that allow them to make excellent wines in all climate conditions a vintage can offer. They practice the most natural form of agriculture, trying to make wine without toxic residues while trying to keep the quality as high as possible. The use of natural products like copper and sulphur is a m

### PRESENTATION

Casa del Capo is our everyday "Supertuscan". Wonderfully fresh and drinkable with an aromatic touch, it's main feature is the wonderful Sangiovese red-cherry fruit which makes you want to gulp one sip after another

### AGEING

Sangiovese: 50% 12 months in 33-HI "botte" barrel and 50% in stainless steel.

### VARIETAL

Sangiovese 100%

### 13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

19 - 18°C

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Wonderfully fresh and drinkable with an aromatic touch, it's main feature is the wonderful Sangiovese red-cherry fruit which makes you want to gulp one sip after another

### FOOD PAIRINGS

Tomato based dishes like pasta, pizza, meatballs, and red meat courses.

