



# BRUNO LAFON

wine selection



## Tenuta Cappellina, DOCG Chianti Classico , Red

DOCG Chianti Classico,

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.

### TERROIR

Clay- Limestone soils

### WINEMAKING

Stainless steel vat for the fermentation.

### AGEING

Sangiovese aged 18 months in traditional 30 HL oak casks; while the Canaiolo in neutral barriques.

### VARIETALS

Sangiovese 95%, Canaiolo 5%

### 14 % VOL.

GM: No.

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

### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

The wines are powerful and extroverted, but balanced at the same time, with intensity and concentration contrasting with balance and fresh acidity, crisp fruitiness and soft, silky tannins.

### FOOD PAIRINGS

Tomato based dishes, cheeses, cold cuts.

#### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

