



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.

