



BRUNO LAFON

wine selection



Italy, Tenuta Cappellina, Dianne, Rosato IGP, Rouge

Rosato IGP, Italy

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

The wine sets new standards for our Sangiovese grape variety. We took inspiration for its name from the landmark of our estate. Canto Dieci was described by Decanter magazine as "beautifully concentrated blackberry fruit and liquorice with layers of smoky complexity and a light touch of beautifully fused oak". The magazine awarded the wine "Highly Recommended" status when judging over 300 Chianti Classico producers.

TERROIR

Galestro soil (clay and limestone)

IN THE VINEYARD

East exposure.

WINEMAKING

Cold fermented for three weeks, like a white wine.

AGEING

18 months in French oak barrels.

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

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

The result is an incredibly fresh and vibrant rosé with great colour, crisp acidity and an aromatic note.

FOOD PAIRINGS

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



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

