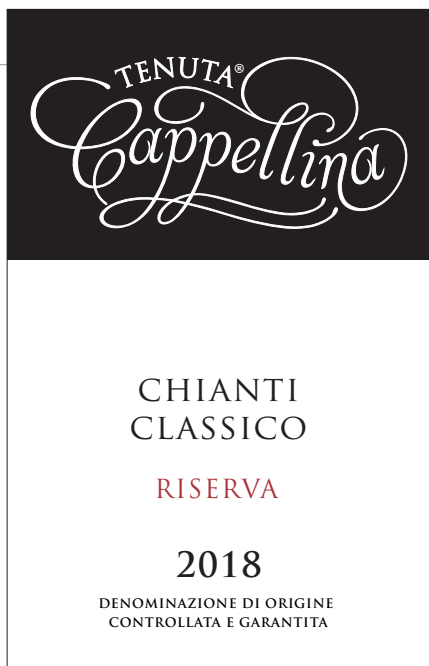


TENUTA CAPPELLINA WINES

At the southernmost tip of the Chianti Clasico region, you will find the organic winery of Tenuta Cappellina. Here, perched on warm south facing slopes, we enjoy spectacular growing conditions and views across the whole of southern Tuscany.

Our philosophy is to make wines in an environment where biodiversity is promoted, where the natural rhythm of the seasons are embraced and where the vineyards are in perfect balance with nature.

Our small team have been with us for many years and it is their passion for wine-making that you will taste in every mouthful of our wines. We hope you enjoy them.



Chianti Classico Riserva | 2018

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Our work in the vineyards has delivered tannins ever more smooth and silky, and through careful selection of our best grapes, and 30 months of aging in Slavonian oak barrels, our Sangiovese now shows the character we have always looked for: fruit-driven wines, smooth, powerful, aromatic, salty. Our position at the warm southern tip of the Chianti Classico region gives rise to bold and intense fruit that is showcased in this perfectly rounded Chianti Classico Riserva. Certified organic.

HARVEST NOTES

Unlike the very difficult 2017, 2018 was a balanced year, with rainfall at the right time and ideal climate conditions. The summer was warm, but still punctuated with cool nights, allowing the grapes to ripen gradually and with complexity.

Also the Cabernet delivered the goods, with intense dark fruit flavours, power and smooth tannins.



95%
SANGIOVESE
5% CANAILO



30 MONTHS
IN SLAVONIAN
OAK BOTTI (33HL)



DECEMBER 2021
BOTTLED



6,600
BOTTLES PRODUCED



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