CAPRAIA

CHIANTI CLASSICO RISERVA CAPRAIA

DOCG



The grapes from which this estate Cru originates are mainly produced in the Pietrafitta and Canale area in Castellina in Chianti where we have selected from the oldest and best exposed vineyards the best Sangiovese grapes to produce our Selezione Capraia Chianti Classico Riserva DOCG.Pietrafitta is located in the upper part of Castellina in Chianti, around 530 meters above sea level.

A cooler, ventilated area with northeastern exposure where the grapes reach even ripeness.

The presence of forest around the vines not only allows the biodiversity of the surrounding area to be preserved, but also protects the plants and ensures that they are very healthy.

The vines, strictly Sangiovese, have an average age of 20 years and are at a moment of great quality and expressive maturity.

APPELLATION Chianti Classico Riserva DOCG
GRAPE VARIETY Sangiovese with Canaiolo and Malvasia Nera
VINEYARD area di Casanuova di Pietrafitta - Castellina in Chianti
SOIL Medium-textured, rich in rock fragments typical of the Alberese area and clay
VINEYARD AGE 35 to 10 years old
EXPOSURE North/East
AVERAGE ALTITUDE 530m a.s.l.
VINEYARD DENSITY 5000 vines/hectare
AVERAGE YIELD PER PLANT 1kg
CULTIVATION/PRUNING Spur pruning and cane pruning
HARVEST First half of October
MACERATION At a temperature of about 28°C for 10/12 days
MALOLACTIC FERMENTATION In steel
AGING At least 15 months in typical Chianti barrels and tonneaux, then at least 6 months in steel and 1 year in the bottle
ANNUAL PRODUCTION About 20,000 bottles
SENSORY PROFILE Tenuta di Capraia Riserva is a deep red-colored wine. The sensory associations that it evokes are complex and highly refined, gradually fading from fruity to spices and licorice. On the palate it is meaty, harmonious and very thick with a long aromatic finish.
PAIRING Important roasts, game and mature cheeses.
SERVING TEMPERATURE 16°C.

TENUTE CALÌ
vini e relais

graffetta
SICILIA

ROCCA di CASTAGNOLI
dal 1730

POGGIO MAESTRINO