CAPRAIA

CHIANTI CLASSICO CAPRAIA

DOCG



The grapes from which this wine originates are mainly produced from all the plots owned on the 10 hectares located in Località Canale in the commune of Castellina in Chianti. The land is spread over a single body of property with an exposure that looks south at about 300 m. above sea level. Medium-textured soil with good presence of clays, deep and fertile.

APPELLATION Chianti Classico DOCG
GRAPE VARIETY Prevalence of Sangiovese, Ciliegiolo and other red grapes.
VINEYARD Various plots in Località Canale
SOIL Medium-textured, rich in clay and Galestro stone
VINEYARD SIZE 10,40 ha
VINEYARD AGE Various , from new to 35 years old
EXPOSURE Various
AVERAGE ALTITUDE 300m a.s.l.
VINEYARD DENSITY 5000 vines/hectare
AVERAGE YIELD PER PLANT 1.2kg
CULTIVATION/PRUNING Spur pruning and cane pruning
HARVEST From the second half of September to the first half of October.
MACERATION At a temperature of about 28°C for 10/12 days
MALOLACTIC FERMENTATION In steel
AGING At least 1 year in typical Chianti barrels and in steel for a further 3 months, then 6 months in the bottle.
ANNUAL PRODUCTION About 150,000 bottles
SENSORY PROFILE Chianti Classico Tenuta di Capraia is a wine with an excellent complexity and structure. It has a red color with violet hues. Intense nose rich in fruity, winy aromas. Accompanied by a pleasant fruity cherry component, the fresh note is particularly remarkable and balanced with hints of lively tannins, which are perfectly integrated with the wine's extract components.
PAIRING White meat, red meat and medium-aged cheeses.
SERVING TEMPERATURE 16°C.

TENUTE CALÌ
vini e relais

graffetta
SICILIA

ROCCA di CASTAGNOLI
dal 1730

POGGIO MAESTRINO