

Castelvecchi Capotondo Chianti Classico DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 88% Sangiovese, 12% Canaiolo

WINEMAKING: The grapes are hand-picked and carefully selected. Maceration takes place in cement vats for 25 to 30 days. The wine is then left to age in steel tanks until December, after which it matures partly in large casks and partly in fourth or fifth passage barriques for 12 months, which allows the tannins to mature. Refinement in the bottle follows.

ALCOHOL BY VOLUME: 14.0%

AGING: ageing for 12 months in barrique + 12 months in bottle

ANNUAL PRODUCTION: 80.000 bottles

THE STORY

Castelvecchi Chianti was acquired by the Paladin family in pursuit of noteworthy, superior, and inimitable Chianti Classico. The estate dates back 1000 years rooting it in the history of the area and possessing a distinct terroir that can only be found in the hills of Radda. Here too, Paladin aims at sustainability and groundbreaking innovation.

PHILOSOPHY: Castelvecchi's innovation is achieved through extensive research and scientific implementation of a land that is already exceedingly unique. It permits the capture of time found in the soil, telling the winery's story.

Though you cannot physically bottle history, the best wines bring you close. That was the aim of Carlo Paladin when he acquired the estate, and it rings true to this day.

THE ADJECTIVES

AROMAS / FLAVORS: Red roses, violets, red berries, blueberry, cherry, plum, slightly spicy

MOUTHFEEL: berries, blueberry, cherry, plum, with a slight spiciness

THE SELLING POINTS

best representation of Castelvecchi vineyards

AWARDS: 94pts Luca Maroni

SUSTAINABILITY: Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Lasagna with mushrooms and sausage, baked red meats, cold cuts, medium-aged cheeses

