



Caposaldo

Chianti

Denominazione d'Origine Controllata e Garantita

Grape Varieties: 75% Sangiovese
10% Cabernet Sauvignon
10% Merlot
5% Malvasia del Chianti
Alcohol: 12.5%
pH: 3.40
Total Acidity: 5.00g/L

Chianti is Tuscany's most popular wine and has brought worldwide fame to this much loved winemaking region. Etruscan and Ancient Roman civilizations were the first to cultivate vines on Tuscan soil and Caposaldo continues this tradition with its classic Chianti selection. Produced from hand-harvested grapes from choice vineyards in the Chianti D.O.C.G. zone, this Sangiovese-based wine is carefully blended with indigenous and international varietals to bring you a balanced and elegant wine that classically expresses the heritage of this ancient land and its winemaking tradition. Caposaldo, Taste the Legend.

Location: The grapes for Caposaldo Chianti originate from the hilly provinces surrounding Arezzo and Siena in the Chianti D.O.C.G. region of Tuscany.

Soil: The vines are grown in traditional layers of clay, lime and schist.

Exposure: Vineyards are South/South-east facing.

Vines: Vines average 15 years of age and are Guyot trained.

Harvest: The grapes are harvested by hand in individually selected bunches, generally in October.

Vinification: Each varietal is vinified separately using a traditional vinification method with maceration on the skins in a cement tank (100hl); the fruit is pumped over at least 4 times a day and requires délestage (rack and return) to control and improve taste and color.

Aging: 70% is aged in wood (large, 25hl casks) for eight months and 30% rests in cement tanks before blending.

Tasting Notes

Color: Bright, ruby red.

Aroma: Fruity aroma with hints of violet.

Taste: Cherry flavors, a dry, flavorful palate, good body, light tannins an excellent structure and a long, elegant finish bring harmony to this wine whose finesse increases with age.

Pairings: Pasta with tomato- or meat-based sauces, pizza, meaty mushrooms, roasted white meats or grilled meats.

Did you know...?

The name "Sangiovese" is derived from *sanguis Jovis*, "the blood of Jove", or Jupiter.

Chianti must be composed of a minimum of 75% Sangiovese grape grown in a legally designated area, with other indigenous and international grapes permitted in the blend to achieve balance and add complexity.

Wines from Chianti cannot be put on sale before the first of March after the harvest.

The Chianti zone is first identified in documents from the second half of the 13th century which named the high hills between Baliaccia and Monte Luco "the Chianti Mountains". The earliest known recorded mention of Chianti wine was in 1398.