

CAPPONE

CHIANTI CLASSICO D.O.C.G. 2023



“Ugutius filius Gini qui Cappone vocatur” (Ugucione figlio di Gino detto Cappone) appears in a contract dated 1056. This Chianti Classico of pure Sangiovese is backed by a thousand-year-old history, so as to create a product perfectly in tune with those ancient traditions the Capponi family has always favoured for its wines.

TASTING NOTES

Red cherry and cranberry aromas. Medium-bodied and bright acidity with vibrant red fruit flavours.

FOOD PAIRING

Enjoy with grilled meats, poultry, cured meats and aged cheeses.

PRODUCED BOTTLES

43.500



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 31 hectares in vineyard
<i>Altitude</i>	280 m
<i>Soil</i>	Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular “alberese”, on the higher grounds.
<i>Composition</i>	100% Sangiovese
<i>Planted date</i>	1990-2013
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Spur pruned cordon, Gobelet and Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	60
<i>Produced wine per quintal</i>	70%
<i>Harvest</i>	Manual, end of September / October
<i>Fermentation</i>	Stainless steel tanks, separated by vineyard block
<i>Maceration period</i>	12 - 18
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	29°
<i>Ageing period</i>	18 months in cement vats
<i>Ageing period in bottle</i>	3 months minimum
<i>Rackings between containers</i>	2 - 4
<i>Filtration type</i>	5.3 micron
<i>Sugar percentage at harvest</i>	22.5 brix
<i>Total acidity in bottle</i>	5.87 gr/l
<i>Total content of sulfur dioxide</i>	60 mg/l
<i>Total content of free sulfur dioxide</i>	20 mg/l
<i>Net dry extract</i>	28.3 gr/l
<i>Alcoholic percentage</i>	13.46%
<i>Ph</i>	3.45
<i>Bottle type and size</i>	Bordolese Aurora (360 gr.) 75 cl e 37.5 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6 / 12
<i>May be stored for up to</i>	20 years

www.conticapponi.it

