

# Castelvecchi 'Capotondo' Chianti Classico

## THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 88% Sangiovese, 12% Canaiolo

WINEMAKING: Hand Harvested, Macerated 25-30 days then placed in steel tanks for 1 month. Malolactic fermentation in barrel.

AGING: Barrel and barrique 10-12 months, 8 in bottle.

## 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

**OVERALL:** Balanced & Harmonious

**AROMAS / FLAVORS:** Blueberry, Pomegranate, Cherry, Plum, Allspice

**MOUTHFEEL:** Full & Fresh with Mature Tannin

## THE SELLING POINTS

Perfect Summation of Radda's High Altitude Chianti Classico

**AWARDS:** 90pts Wine Enthusiast, 0pts

**SUSTAINABILITY:** Organic In Practice, Natural Fermentation

**PAIRINGS:** Roast Pork Loin, Seared Lamb with Mint Sauce

