

CAPANNELLE

Chardonnay IGT

2014



Grape Varietals Chardonnay

ABV 13%

Vinification

Temperature controlled in inox vat , 20% of the wine is aged in new oak for 10 month.

History

Inspired by the exceptional harvest of 1988 in Tuscany, Raffaele Rossetti then-owner of Capannelle, had the innovative idea of blending Sangiovese from Capannelle with a Tuscan Merlot, Avignonesi di Montepulciano. 50&50 was born – a blend of 50% Sangiovese from Capannelle and 50% Merlot from Avignonesi di Montepulciano.

Wine producers of the highest quality located in Gaiole in Chianti, Siena, the Capannelle estate extends over 20 (16 hectares of vines) and hectares produces approximately 80.000 bottles of wine a year. The history of Capannelle wine production dates back to 1974, when Raffaele Rossetti, a Roman businessman, purchased the 16th century farmhouse. Extensive renovations and restoration have resulted in a unique luxury property producing exceptional wines. Today, it is owned by James B. Sherwood, founder and shareholder of the Orient - Express Hotels.

Tasting Notes

Intense straw yellow colour with honey, lavender, almond and broom flowers on the nose. On the palate this Chardonnay is fresh and fruity, mineral and creamy.

This wine compliments Salmon, sushi, trout, shellfish and spiced food, pureed soup, vegetable pie