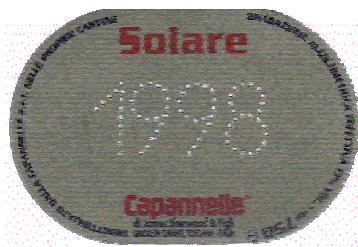


# Tuscany

## Capannelle

Location: *Gaiole in Chianti, Province of Siena*



Capannelle was established in 1974 by the charismatic **Raffaiele Rossetti**, a man well ahead of his times, who pioneered stainless steel in the winery, 1-kilo-per-vine crops, new French

barriques and French oak fermentation vats when these were all highly futuristic concepts. For many years, the 17<sup>th</sup>-century estate and avant-garde winery remained an Italian secret: though discovered by young Neil Empson in 1976, Raffaiele opted for focusing on the national market only, which the tiny (at the time) production barely covered. Then in 1997, the property was purchased by high-profile U.S. magnate **James Sherwood**, who maintained Rossetti as consultant but gradually paved the way towards increasing acreage, production and marketing goals – actively flanked in this by winery manager **Francesco Russo**. Today, the estate totals just under 50 acres, **37 of which under vine** (400 meters above sea level, i.e. c. 1,300 feet), and some **80,000 bottles** of wine. This figure will rise further when the product of Sherwood's most recent purchase (23 acres a couple of miles off, also at 1,300 feet a.s.l.) is released, in a year or two.

No expense has been spared to outdo the most **state-of-the-art** criteria: from the underground winery itself (1,000 square meters – nearly 10,800 square feet – of shock-proof ceramic tiles, clinically perfect hygiene with nothing but stainless steel or oak to touch the wine, glass-paneled enclosures where the bottles are laid to rest) to the subterranean barrique cellar, built in the year 2000 – 40 meters long (over 130 feet), 3 meters (almost 10 feet) below ground level, dug into the natural rock (the **barriques** are **replaced with new ones every 1 to 2 years**); down to the special bottle made of thicker, heavier, dark-colored glass protecting the wine from infrared rays, with two slight cavities incised on its surface where the labels go! Another of the numerous hi-tech areas of the estate is its **unique, armor-plated vault** housing 8,000 of the most precious Capannelle bottles under the strictest temperature and humidity control.



The Capannelle building



In the vineyards



The barrique cellar



Capannelle's armor-plated vault

Yet for all these futuristic aspects, the Capannelle building itself (pictured below) is a characteristic *chiantigiana* stonehouse villa on one of the appellation's gentle hilltops, overlooking Gaiole on one side, vines and woodland on the other. In other words: classic and timeless.

The range itself, styled by oenologist **Simone Monciatti**, is fortunately as rooted in this 17<sup>th</sup>-

century terrain and millenary tradition as in the most modern quality standards. Its hallmark is **elegance**: the concentration and extract of low-crop noble varieties are complemented by a nose of great finesse and complexity – black cherry, spice, *goudron*, well integrated notes of vanilla.



**SOLARE IGT:** From a tiny crop yield of 1.4 tons per acre of **80% Sangiovese and 20% Malvasia Nera**, **Solare** (“sunny”) is **barrique-aged** in Allier, Nevers and Tronçais oak for c. 2 years. Deep ruby with orange hues, intense, persistent bouquet recalling iris, berry fruit, vanilla, licorice; great finesse, full body, excellent balance, sweet tannins and impressive length.

**CAPANNELLE IGT: 100% Sangiovese;** *élevage* in 30-hl. barrels of Austrian oak for c. 2 years. An ideal expression of Tuscany's noble grape: intense ruby red evolving towards garnet with amber hues; ample, intense bouquet of iris, bread crust, vanilla, licorice, plums, chocolate, leather and berries, confirmed on the palate in full, silky-textured complexity, elegance and balance.



**CHIANTI CLASSICO RISERVA DOCG:** **90% Sangiovese, 10% Canaiolo & Colorino;** aged in French oak for approx. 18-24 months, 4 months of which in barriques; shows balance, breed and a potent bouquet.

**50 & 50 IGT:** Capannelle's noble **Sangiovese** has married the **Merlot** of an equally superb Montepulciano estate (hence “50 & 50”). Highly concentrated fruit from tiny crops, state-of-the-art quality standards, 18 months' *élevage* in **barrique**, all bring out the distinctive finesse and complexity of this property. Deep ruby with garnet reflections; the bouquet is ample and intense, with aromas of berry fruit, vanilla, leather and walnut confirmed on a layered, balanced, structured palate.

