



CAPOTONDO

I.G.T. TOSCANA SANGIOVESE

Grapes

100% Sangiovese produced in the Siena hills.

Vinification process

Grapes are harvested when perfectly ripe and the maceration goes on for 8-10 days. After a first decantation the wine ages in steel tanks for 5 months.

Organoleptic characteristics

Colour: deep ruby red with elegant Magenta tinges.

Bouquet: very fresh with notes of violet and wild berry fruit.

Taste: well-structured wine, soft and elegantly well-balanced.

Gastronomic matches

Excellent with cold cuts, savoury first courses and prestigious roasted red meats.

Alcoholic content: 12,5% by volume

Serving temperature: 16-18° C.

Bottle size: 750 ml.



score: 78
2008

score: 80
2007 and 2006



2009

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