



CAPSULA VIOLA

Classification

Vino Bianco Chardonnay

Vintage

2021

Climate

The beginning of the 2021 growing season began with normal winter weather with temperatures and precipitation levels in line with seasonal averages.

Spring will be remembered for copious and repeated rain showers, especially during the months of March and April causing a delay in bud break and flowering of about one week compared to 2020 but provided beneficial groundwater reserves in the vineyards.

Dry summer conditions with non-excessive temperatures promoted optimal maturity of the grapes' aromatic compounds. The harvest took place at the beginning of August to obtain a Chardonnay that is light and crisp with a low alcohol content.

Vinification and aging

Harvested grapes were destemmed and gently pressed. The must was chilled to a temperature of 8 °C (46 °F) to encourage natural clarification. The wine was then transferred into temperature controlled stainless steel tanks where alcoholic fermentation occurred at a temperature that did not exceed 15 °C (59 °F). The wine was aged in stainless steel tanks at a constant temperature of 5 °C (41 °F), filtered then bottled starting in the month of December 2021.

Alcohol content

10.5 % by Vol.

Historical data

Capsula Viola's first vintage was 1980 and was crafted under the patronage of the Galestro Wine Consortium. Their desire was to produce a white wine capable of expressing the Chianti territory whose soils are rich in "galestro" (schist), a brittle and rocky terrain that gives the wine fine mineral characteristics and freshness. Today, Capsula Viola Chardonnay maintains the wine's original characteristics of pleasantness, freshness and

sapidità presented in a more modern interpretation. The wine's name and the color of its foil capsule, distinctive traits of the original appellation, are a tribute to its past history.

Tasting notes

Capsula Viola is light straw yellow in color. Aromas on the nose are intense, primarily notes of bananas, Golden apples with a hint of lemon zest. Its fresh palate is balanced and savory while the finish brings back fruity sensations perceived on the nose.