

Cappella del Lupo

IGT TOSCANA ROSSO



Cappella del Lupo is a red wine produced from Cabernet Sauvignon and Merlot grapes, exhibiting typical international varietal characteristics. The richness of the soils where these two varieties are grown is reflected in the wine's substantial structure, thanks to the symbiosis between fresh soils, mild climate, and morning sea breezes. The extended aging period in French oak barriques imparts aromatic complexity, enhancing the wine's organoleptic qualities and refining its tannic structure. With an intense ruby red color and purple highlights in its youth, it offers a complex bouquet with fruity, toasted, and spicy notes. On the palate, it is smooth and rounded, with an aromatic persistence reminiscent of ripe fruit and oak.

Vineyard Insights

Regarding the origins of the name Cappella del Lupo, reference must be made to a popular legend that literary critics long attributed to Gabriele D'Annunzio. This attribution simply stems from the fact that the legend was published in a rare literary series titled *Novissima Biblioteca Diamantina*, released in Milan by the publisher Trevisini, alongside the story *La Tiranna di Policoro*, which is believed to be of D'Annunzian authorship.

Label Insights

The name Cappella del Lupo originates from a stormy night in 1792, when a man, caught in a stretch of forest between Montaione and Castelfalfi known as La Corbezzolaia, came face to face with a fierce wolf. Unable to use his pistol, he frightened the animal away by striking sparks with a flint, saving himself. In gratitude, he had a chapel built and dedicated to the Virgin Mary. To this day, that road still bears the name, and a small shrine stands as a reminder of that moment suspended between fear and hope.

Technical Sheet

CLASSIFICATION: IGT Toscana Rosso

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Cabernet Sauvignon (60%) e Merlot (40%)

VINIFICATION: In temperature-controlled stainless steel vessels with skin maceration for 30 days

AGING: 24 months in French oak barriques

SERVING TEMPERATURE: 16 – 18 °c (61 – 64 °F)

FOOD PAIRING: Game, roasted meats, and aged cheeses



Castelfalfi