

Capezzana,  
`Villa di Capezzana` Carmignano 10 years 2015  
Carmignano, Tuscany, Italy



## PRODUCER

Capezzana, in the Carmignano zone to the west of Florence, is owned and run by the Contini Bonacossi family who are the latest in a long line of owners. The history of the estate has been found to stretch back to 804 AD. This is evidenced by contracts to rent vines and olive groves at Capezzana, signed in this period, which exist in the archives in Florence. Today, the responsibility for ensuring the continuation of such longevity lies with the fourth generation of the Contini Bonacossi family. Beatrice Contini Bonacossi looks after all marketing and communication aspects, while her sister Benedetta is in charge of winemaking. Franco Bernabei is their consultant winemaker, under whose guidance the Capezzana wines have achieved additional focus and personality.

## VINEYARDS

Grapes are grown on the estate's 104 hectares of vineyard which have been converted to organic production. Vines are situated at approximately 150-200 metres above sea level, facing south, south-east and south-west. Soils are schistous clay with limestone.

## VINTAGE

Lower temperatures in April delayed budding by about 10 days. A warm spring was followed by a hot summer with little rain. Luckily the month of September was perfect with the right amount of rain and the right atmospheric humidity. This largely contributed to an extremely healthy crop with excellent maturation throughout.

## VINIFICATION

Fermentation took place in stainless steel tanks for 25 days at temperatures between 18-25°C. At the end of the alcoholic fermentation the wine was put in French oak for the malolactic fermentation and then aged in 3.5 hectolitre tonneaux for 12 months, followed by 12 months in bottle before release.

## TASTING NOTES

Ruby red in colour with a restrained, elegant nose. Perfumes of dark cherry and liquorice give way to spice and plums on the palate. Rounded tannins from the Sangiovese are lifted by the cassis concentration of the Cabernet and melt into a long, perfumed finish.

Grape Varieties	<b>75% Sangiovese</b> <b>15% Cabernet Sauvignon</b> <b>5% Canaiolo</b> <b>5% Cabernet Franc</b>
Winemaker	<b>Benedetta Contini Bonacossi</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>4.79g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Carbon Neutral, Certified Organic, Sustainable</b>