

Capezzana,
Vin Santo di Carmignano 2011
Carmignano, Tuscany, Italy



Grape Varieties	90% Trebbiano 10% San Colombano
Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	14%
Residual Sugar	290g/L
Acidity	7.84g/L
Notes	Practising Organic

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

The grapes for the Vin Santo are grown on various vineyards on the 104 hectare estate. These vineyards face east, are around 150 -200 metres above sea level and have schistous-clay soils. They are currently being converted to organic production.

VINTAGE

The 2011 vintage had a slow start, with veraison occurring two weeks later than usual, with a cool spring and frequent showers. The lower than average temperatures for the time of year continued until July and up until this point, the vintage could easily have been considered a cool one. However, from mid-August through to the beginning of September, high pressure over the African continent brought temperatures well above 38°C. Fortunately the vines were able to access sufficient water reserves to avoid stress.

VINIFICATION

The grapes were dried on cane mats in a well ventilated loft until February. After pressing, the must fermented very slowly in small chestnut and cherry casks for at least four years. The casks are known as 'caratelli' and vary between 50, 70, 100 and 200 litres in capacity. The must underwent successive fermentations and clarifications with natural changes in temperature. Final yields were very low, often only a quarter or a fifth of the original grape weight. After ageing for five years in small chestnut and cherry casks, the wine remained in bottle for at least three months before release.

TASTING NOTES

This Vin Santo has an intense golden yellow colour and displays concentrated perfumes on the nose of dried fruit, candied apricot and orange peel, as well as floral nuances of yellow flowers. Rich and intensely sweet on the palate, it has dried apricot and fig flavours which are balanced by a lovely touch of freshness. The finish is very long and spicy.

AWARDS

International Wine Challenge 2019, Italian Sweet Trophy
Sommelier Wine Awards 2019, Gold