

Capezzana,
Vin Santo di Carmignano 2012
Carmignano, Tuscany, Italy



Grape Varieties	90% Trebbiano 10% San Colombano
Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	13.5%
Residual Sugar	305g/L
Acidity	7.21g/L
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

The Capezzana estate, 24 kilometres north west of Florence, is owned by the Contini Bonacossi family. The younger generation is now firmly in charge of the estate's 80 hectares of vineyard, with daughter Benedetta Contini Bonacossi as winemaker and Franco Bernabei as consultant winemaker. The wines and the olive oil have an elegance which marks this estate out from the crowd.

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

At Capezzana, virtually no rain fell at the beginning of the year and temperatures were cool but around average for the time of the year. Much-needed light rain fell in late May and early June. Summer was very hot and dry with water reserves almost completely exhausted. Fortunately, gentle but sufficient rain arrived in mid-August reviving the leaves and fruit, which had become almost completely wilted and deflated, allowing them to spring back to life to become full and healthy. "At first, we thought the harvest would begin early", says Benedetta, "But then relying on what the grapes were telling us in their taste, we choose the risky path, but the only one that would ensure we reached perfect phenolic maturity - to wait". Between the end of September and early October, the Sangiovese and Canaiolo grapes were harvested followed by the Cabernet Sauvignon grapes, just after October 15th.

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.