

`Ghiaie della Furba` 2017

Carmignano, Tuscany, Italy



Grape Varieties **40% Cabernet Sauvignon**
 35% Syrah
 25% Merlot

Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	15%
Residual Sugar	0.26g/L
Acidity	5.68g/L
Wine pH	3.54
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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

Grapes for this wine are grown on the alluvial valley of the Furba River. The south/south-west facing vineyards are situated at approximately 250 metres above sea level. The soils are very diverse, with marl, schist, galestro and alberese rocks, and also some limestone, which adds a certain complexity to the wine. The ideal climatic conditions allow Capezzana to practise an eco-friendly form of farming, without using pesticides. Other sustainable farming practices at Capezzana include the use exclusively of organic fertilisers, a technique known as "sovescio" (ploughing under legume and cereal crops grown between the vines' rows), and no use whatsoever of herbicides.

VINTAGE

The 2017 growing season was full of challenges, which resulted in a 40% reduction in yields. Late spring frost affected the lower vineyards, but summer was hot and dry, largely owing to the 'Lucifer' heatwave, which created a state of emergency in 11 regions. Nevertheless, the grapes produced were of excellent quality, due to Capezzana's careful vineyard management and handling.

VINIFICATION

All of the grapes were hand harvested. Fermentation lasted seven days and took place in temperature-controlled stainless steel tanks. Temperatures did not exceed 28°C during fermentation. After 13 days of maceration, the wine was transferred into French barriques, where malolactic fermentation was completed within one month. The wine was aged for 18 months in 225L French oak barriques, of which 10% were new. It remained in bottle for at least a year before release.

TASTING NOTES

This wine is intense ruby red in colour. On the nose, there are complex notes of black cherries, sage, chocolate, cassis and new leather. This is a full-bodied wine with well-balanced acidity that will reward a few years ageing while its formidable tannins melt away and the oak integrates further.