

Capezzana,  
**Barco Reale di Carmignano 2020**  
Carmignano, Tuscany, Italy



## 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 this wine are sourced from the Capezzana vineyards situated at approximately 150-200 metres above sea level, facing south, south-east and south-west. Soils here are clay schist (Galestro rock) and limestone (Alberese rock) which give Barco Reale a lovely freshness.

## VINTAGE

2020 began with a fairly mild, dry winter, followed by rain showers in late April and early May. Summer was also characterised by hot and windy days, alternating with cool nights, which helped with fruit ripening. There were few instances of rain in July and August, followed by extreme rain in September. It was an excellent vintage in terms of quality, however as it is often the case with great vintages, the production suffered a decrease of about 25-30% (compared to yields in 2019).

## VINIFICATION

Barco Reale is a youthful version of the Carmignano from Capezzana, as the fruit is sourced from slightly younger vines in the same vineyards. Fermentation lasted seven days in temperature-controlled stainless-steel tanks followed by an eight day maceration, where malolactic fermentation took place. The wine was then racked and matured in 24 hectolitre Allier oak barrels for 6-8 months before bottling, followed by a further three months in bottle prior to release.

## TASTING NOTES

This wine is deep ruby red in colour. The intense and fruity nose displays aromas of red plum and cherry with subtle hints of oak from barrel ageing. Rounded and ripe on the palate, it shows a perfect balance of fruit and well-integrated tannins. There is a hint of spiced berries on the long, elegant 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>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>37.5cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>