

Capezzana,
`Ghiaie della Furba` 2018
Carmignano, Tuscany, Italy



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

Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	15%
Residual Sugar	0.4g/L
Acidity	5.53g/L
Wine pH	3.54
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Organic, Vegan

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 for this wine are grown on the alluvial valley of the Furba River. The south/south-west facing vineyards are situated at approximately 200 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 of herbicides. The vines are between 28 and 40 years old.

VINTAGE

The 2018 vintage was characterised by a very cold winter with regular rain until early June allowing important underground water reserves. Conditions through the growing season were good, with a large crop of healthy grapes flourishing during the dry, sunny and warm summer days that were balanced by cool evenings. Yields were lower than average (40% less) for this particular vintage as the vineyards were still suffering from the previous year's heatwave. Nonetheless, the grapes harvested were of excellent quality, due to Capezzana's careful vineyard management.

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 225-litre 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 distinct aromas of black cherries, blackberries with hints of cocoa and oak-derived spice. The palate is full bodied, with ripe and fresh tannins, complemented with well-balanced acidity. The structure of this wine lends to a long and fruity finish.