

Capezzana,
`Villa di Capezzana` Carmignano 2019
Carmignano, Tuscany, Italy



Grape Varieties **80% Sangiovese**
20% Cabernet Sauvignon

Winemaker **Franco Bernabei**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **0.5g/L**

Acidity **5.54g/L**

Wine pH **3.8**

Bottle Sizes **75cl**

Notes **Certified Organic, Vegetarian,
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 are grown on the estate's 104 hectares of organically-farmed vineyard in the Carmignano zone. Vines are situated at 100-200 metres above sea level, facing south and south-west. Soils are schistous clay and limestone.

VINTAGE

The 2019 vintage saw a very dry winter, followed by good levels of rainfall in May and a relatively cool June. The rest of the summer from the middle of June through to the end of August was sunny, favouring a perfect phenolic maturation of the grapes. Yields were good, with the resulting wines showing great aromatics and elegance.

VINIFICATION

Fermentation took place in stainless-steel tanks for seven days, followed by a 13-day maceration on the skins at temperatures between 26-28°C. Then, the wine was transferred into French oak for malolactic fermentation. 70% of the wine was aged in 3.5 hectolitre tonneaux for 12 months and the remaining 30% in larger barrels for 16 months. The wine was then blended and bottled before a further 12 months ageing prior to release.

TASTING NOTES

This wine is intense ruby red in colour with youthful highlights. The nose is elegant and ample, with notes of violet and wild berries intertwined with aromas of coffee and vanilla. On the palate the wine is full-bodied and elegant, with well-balanced acidity. The rounded tannins from the Sangiovese are lifted by the cassis concentration of the Cabernet on the long, concentrated finish, which ends with notes of liquorice and coffee.