## 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,150cl
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 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.