

Capezzana,  
**Vin Santo di Carmignano 2015**  
Carmignano, Tuscany, Italy



Grape Varieties	<b>90% Trebbiano</b> <b>10% San Colombano</b>
Winemaker	<b>Benedetta Contini Bonacossi</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>274.2g/L</b>
Acidity	<b>7.63g/L</b>
Wine pH	<b>3.7</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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

The grapes for the Vin Santo are grown on various vineyards on the 104 hectare estate. These vineyards face east, are around 150 -200 metres above sea level and have schistous-clay soils. Grapes are grown organically and the estate is now fully certified.

## VINTAGE

The 2015 vintage started with a dry winter and spring. July was exceptionally hot, with temperatures exceeding 40°C halfway through the month and drought conditions. August experienced little rainfall, but cooler temperatures arrived in the first week of September with the arrival of some rain. Temperatures rose again mid-month, resulting in a consistently hot and dry harvest period. Wines from this vintage have wonderful complexity, aroma profile and ageing potential.

## VINIFICATION

The grapes were dried on cane mats in a well-ventilated loft until February. After pressing, the must fermented very slowly in small chestnut and cherry casks for seven years. The casks are known as 'caratelli' and vary between 50, 70, 100 and 200 litres in capacity. The must underwent successive fermentations and clarifications with natural changes in temperature. Final yields were very low, often only a quarter or a fifth of the original grape weight. After ageing in cask, the wine remained in bottle for a further three months before release.

## TASTING NOTES

This Vin Santo has a deep golden yellow colour and displays concentrated perfumes on the nose of dried fruit, candied apricot and orange peel, as well as floral nuances of yellow flowers. Rich and intensely sweet on the palate, it has dried apricot and fig flavours which are balanced by a lovely touch of freshness. The finish is very long and spicy.

## AWARDS

International Wine Challenge 2023, Trophy