



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 for the Capezzana Trebbiano are grown on the estate's 104 hectares of vineyards which are all certified organic. The vines are planted on east facing slopes at 100-150 meters above sea level. Soils are a mixture of alberese and galestro clay schist.

VINTAGE

2021 began with a cold winter and a rainy spring. Summer was dry, with cool nights and sunny days that helped to preserve the fresh fruit characteristics of the grapes. The vintage was atypical and complex, with yields below average but fruit quality very high.

VINIFICATION

Upon arrival at the winery, the grapes were transferred to both stainless steel tanks (50%) and oak barriques (50%) to begin alcoholic fermentation at a controlled temperature of 18°C for a 10-day period. The wine was then aged in French oak for 6 months before bottling, followed by a further 6 months ageing in bottle prior to release.

TASTING NOTES

This wine is a vibrant yellow amber in colour with youthful hints. The nose displays aromas of yellow flowers, almond and vanilla from oak maturation. Intense and harmonic on the palate, it has a refreshing acidity and a persistent finish.

Grape Varieties	100% Trebbiano
Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	14%
Residual Sugar	0.5g/L
Acidity	4.82g/L
Wine pH	3.8
Notes	Certified Organic, Vegetarian, Vegan