

Capezzana,
Barco Reale di Carmignano 2021
Carmignano, Tuscany, Italy



Grape Varieties	75% Sangiovese
	15% Cabernet Sauvignon
	5% Canaiolo
	5% Cabernet Franc

Winemaker	Benedetta Contini Bonacossi
Closure	Screwcap
ABV	14%
Residual Sugar	0.61g/L
Acidity	5.52g/L
Wine pH	3.56
Bottle Sizes	150cl
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

Barco Reale is a youthful version of the Carmignano from Capezzana, as the fruit is sourced from slightly younger vines in the same vineyards situated at approximately 150-200 metres above sea level, facing south, south-east and south-west. Soils here are clay schist (Galestro rock) and limestone (Alberese rock) which give Barco Reale a lovely freshness.

VINTAGE

The 2021 vintage began with a cold winter, spring brought with it rain and a severe frost, damaging some vines. Summer was dry, with cool nights and sunny days that helped to preserve the fresh fruit characteristics of the grapes. The Sangiovese was harvested in the first week of September and the others at the beginning of October. The vintage was atypical and complex, challenging weather reduced yield but a good summer led to fruit of very high quality.

VINIFICATION

Fermentation lasted seven days in temperature-controlled stainless-steel tanks followed by an eight day maceration, where malolactic fermentation took place. The wine was then racked and matured in 24 hectolitre Allier oak barrels for 6-8 months before bottling, followed by a further three months in bottle prior to release.

TASTING NOTES

This wine is deep ruby red in colour. The intense and fruity nose displays aromas of red plum and cherry with subtle hints of oak from barrel ageing. Rounded and ripe on the palate, it shows a perfect balance of fruit and well-integrated tannins. There is a hint of spiced berries on the long, elegant finish.