

Capezzana,
`Villa di Capezzana` Carmignano 2020
Carmignano, Tuscany, Italy



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

2020 began with a fairly mild, dry winter, followed by rain showers in late April and early May. Summer was also characterised by hot and windy days, alternating with cool nights, which helped with fruit ripening. There were few instances of rain in July and August, followed by extreme rain in September. It was an excellent vintage in terms of quality, however as it is often the case with great vintages, the production suffered a decrease of about 25-30% (compared to yields in 2019).

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.

| | |
|-----------------|--|
| Grape Varieties | 80% Sangiovese 20% Cabernet Sauvignon |
| Winemaker | Benedetta Contini Bonacossi |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 0.28g/L |
| Acidity | 5.8g/L |
| Wine pH | 3.58 |
| Bottle Sizes | 75cl |
| Notes | Certified Organic, Vegetarian, Vegan |