

Capezzana,
Vin Santo di Carmignano 2016
Carmignano, Tuscany, Italy



Grape Varieties	90% Trebbiano 10% San Colombano
Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	14%
Residual Sugar	315g/L
Acidity	8.16g/L
Wine pH	3.64
Bottle Sizes	37.5cl
Notes	Vegetarian, Practising Organic, 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

The grapes for the Vin Santo are grown on various vineyards on the 104 hectare estate. These east-facing vineyards 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 2016 vintage was characterised by a very mild winter with regular spells of rain until early June allowing for important underground water reserves to build up. Conditions through the growing season were good, with a large crop of healthy grapes flourishing during the dry, sunny and warm summer days that were balanced by cool evenings. Although heavy rainfall (80ml over three days) arrived on the 15th September, overall this vintage is characterised by the large diurnal temperature variation during summer which has given the 2016 vintage an aromatic note more defined than in previous years.

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 for 7 years 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.