

Capezzana,
`Villa di Capezzana` Carmignano 2021
Carmignano, Tuscany, Italy



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

Villa di Capezzana celebrates the estate's long history – the family cellar still holds bottles dating back to the 1925 vintage. The grapes are sourced from 104 hectares of organically farmed vineyards in the Carmignano zone. The vines are planted at 100–200 metres above sea level, facing south and south-west, on schistous clay and limestone soils.

VINTAGE

The 2021 vintage was a fairly tumultuous year with a particularly mild and rainy winter. An onset of frost in spring was followed by persistent drought in summer. Luckily, the weather was ideal during harvest. Winemakers were able to reap the benefits of the acute weather patterns, with the potential consequences of drought lessened by the groundwater reserves accumulated in winter and the dry conditions subsequently reducing the pressure of disease over the summer months. Overall, 2021 produced some excellent quality wines with intricate complexity.

VINIFICATION

Fermentation took place in stainless-steel tanks for seven days, followed by a 13-day maceration on the skins at 26–28°C. The wine then underwent malolactic fermentation in French oak. Seventy percent was aged for 12 months in 3.5-hectolitre tonneaux, while the remaining 30% aged for 16 months in larger barrels. After blending, the wine was bottled and aged for a further 12 months before release.

TASTING NOTES

This wine is an intense ruby red with youthful highlights. The nose is elegant and expressive, showing violet and wild berry aromas layered with notes of coffee and vanilla. The palate is full-bodied yet refined, with well-balanced acidity and supple tannins from the Sangiovese lifted by the cassis concentration of the Cabernet. The finish is long and persistent, with lingering hints of liquorice and coffee.

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| Grape Varieties | 80% Sangiovese 20% Cabernet Sauvignon |
| Winemaker | Benedetta Contini Bonacossi |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 0.55g/L |
| Acidity | 5.5g/L |
| Wine pH | 3.61 |
| Bottle Sizes | 75cl, 150cl |
| Notes | Certified Organic, Vegetarian, Vegan |