



Grape Varieties	<b>100% Trebbiano</b>
Winemaker	<b>Benedetta Contini Bonacossi</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.23g/L</b>
Acidity	<b>6.39g/L</b>
Wine pH	<b>3.41</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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

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

The 2023 vintage in Tuscany was characterised by a very high level of rainfall which naturally affected the grapes. Careful vineyard management was needed to combat disease and mildew. Despite the fact that there was no rainfall in July and extremely high temperatures, the grapes remained healthy thanks to the water reserves accumulated in the previous months. Veraison took place at the beginning of August, and the grapes were harvested at the end of the month. Overall, yields were reduced but of excellent quality.

## 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.