



Grape Varieties	75% Sangiovese 15% Cabernet Sauvignon 5% Canaiolo 5% Cabernet Franc
Winemaker	Benedetta Contini Bonacossi
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	5.4g/L
Wine pH	3.57
Bottle Sizes	37.5cl, 75cl, 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 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

Fermentation took place in temperature-controlled stainless-steel tanks for seven days followed by eight days of maceration, where malolactic fermentation took place. Shortened maceration time resulted in a more approachable wine, highlighting greater freshness and vibrancy of fruit. The wine was then racked and matured in Allier oak barrels before bottling, followed by a further period 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, the tannins are present yet well-integrated, and the overall structure is more vertical. The result is a modern and elegant style that emphasizes balance and drinkability.