



LA CADUTA

ROSSO DI MONTALCINO DOC

La Caduta is the name of a splendid 7.5 hectare vineyard located to the south of Montalcino, a part of which Caparzo decided to dedicate to the production of a Rosso di Montalcino cru. Therefore, Rosso di Montalcino DOC La Caduta is a step above the average wine of the Appellation, and represents an exception to the rule that considers Rosso di Montalcino to be Brunello's younger brother; in this sense few other Rossis can compare to La Caduta.

VIGNETO LA CADUTA:

Located in the southwest part of the Montalcino appellation, it ranges from 280 to 300 meters above sea level, and is influenced by marine breezes. The terrain consists of polygenic conglomerates, coarse sandstones, eurite clasts, and sands.

HARVEST: manual.

PRIMARY FERMENTATION: 7 days at a controlled temperature of 28 to 30 °C, followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10 days.

MALOLACTIC FERMENTATION: spontaneous.

AGING IN WOOD: part of the ageing process takes place in wood.

ALCOHOL CONTENT: 13 - 14%

ACIDITY: 5 - 6‰

AGING CAPACITY: 15 years.

FIRST YEAR PRODUCED: 1991

COLOR: intense deep ruby.

BOUQUET: refined and complex, with vanilla and small dark wild forest berry fruit aromas

PALATE: warm, dry, persistent, and harmonious.

FOOD-WINE PAIRINGS: soups, pasta and legumes, grilled, braised or stewed meats.

SERVING TEMPERATURE: 18 °C, better if opened 1 - 2 before it is poured.



CAPARZO

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