

CAPEZZANA
CONTE CONTINI BONACOSSÌ

96 Decanter

94 The
WINE
ADVOCATE

93 Wine Spectator

93 JAMES SUCKLING

the
v i t a e

93 I VINI DI
VERONELLI

93 I MIGLIORI VINI ITALIANI
Luca Maroni



VILLA DI CAPEZZANA D.O.C.G.



VINTAGE: 2016

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 83.613

FIRST VINTAGE: 1925

ELEVATION AND SUN EXPOSURE: South – South/West; 100 to 200 m s.l.m.

VARIETAL: 80% Sangiovese, 20% Cabernet .

SOIL: Clay Schist and limestone

HARVEST: Sangiovese end of September - half of october and Cabernet second week of october

YELD PER VINE: 1 kg (44 quintals of grapes/hectare)

VINIFICATION: Steel tanks: seven days of fermentation followed by 13 days' maceration with the skins before racking at a temperature of 26/28 °C.

MALOLACTIC FERMENTATION: french oak

MATURATION: 70% in tonneaux for 12 months, 30% in big barrels for 16 months

AGING: in bottle for at least 12 months

ALCOHOL CONTENT: 14%

SERVING TEMPERATURE: serve between 18°-19°c.

FOOD PAIRING: Recommended with both red and white meat as well as most types of cheese

TASTING NOTES:

COLOUR: Bright, intense ruby with hues of purple

NOSE: Composed of anisette, almonds, violets, blood oranges, coffee, a combination of vanilla and wood along with notes of mature Sangiovese.

PALATE: On the palate the body is bold and enticing with structured tannins. Balanced acid. The long finish has an aftertaste of sweet liquorice and coffee.