

CAPEZZANA
CONTE CONTINI BONACOSSÌ

93 JAMES SUCKLING

91 I MIGLIORI VINI ITALIANI
Luca Maroni



BARCO REALE DI CARMIGNANO D.O.C.



VINTAGE: 2018

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 110.000

FIRST VINTAGE: 1984

ELEVATION AND SUN EXPOSURE: South – South/West – South/East; 150 to 200 m s.l.m.

VARIETAL: Sangiovese, Cabernet Sauvignon, Cabernet Franc e Canaiolo

SOIL: Clay Shist

HARVEST: Sangiovese from 14th to 23rd September, Cabernet first week of October

VINIFICATION: In steel tanks

MALOLACTIC FERMENTATION: in steel tanks

DEVELOPMENT: In Allier barrels of 24 hl for 6-8 mesi

AGING: In bottle for at least 3 months

ALCOHOL CONTENT: 13,5%

SERVING TEMPERATURE: Serve at 18° - 19°C

FOOD PAIRING: Recommended with most pasta dishes and first courses in general and also with white and red meats.

TASTING NOTES:

COLOUR: Purplish dark and deep red with ruby red shades

NOSE: Sweet, ample, elegant, very intense and fruity with light tones of oak.

PALATE: Soft, voluminous, ample with sweet tannins of medium density in good balance with the acidity. Fruity, long lasting finish.