

**CAPEZZANA**  
CONTE CONTINI BONACOSCI

92 JAMES SUCKLING

95 I VINI DI  
VERONELLI

GAMBERO ROSSO

95 Doctor Wine

★★★  
TRE STELLE ORO  
2020



91 Wine Spectator



vita c



*Villa di Capezzana  
2008 is our «10 years»  
old vintage; every year  
from 2006 we release  
a «10 years» old Villa  
di Capezzana together  
with the current  
vintage.*

## VILLA DI CAPEZZANA D.O.C.G. 10 ANNI

VINTAGE: 2009

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 3.000 0,75 l and 500 Magnum

FIRST VINTAGE: 1925

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

VARIETAL: Sangiovese, Cabernet Sauvignon

SOIL: Clay schist and limestone

HARVEST: Sangiovese end of September – first half of October and Cabernet second week of October

VINIFICATION: alcoholic fermentation in steel tank

MALOLACTIC FERMENTATION: french tonneaux

MATURATION: 12 months in 23 hl French oak barrels

AGING: In bottle for at least 12 months

ALCOHOL CONTENT: 14,5 %

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: Deep ruby red

NOSE: Ample, elegant, refined, sweet and fruity with spicy aromas.

PALATE: Soft, firm, fat with dense and sweet tannins, well balanced acidity in harmony with both texture and body. Log and persistent finish, fruity with small red fruits and spicy tones.