

CAPEZZANA
CONTE CONTINI BONACOSI

95 **The WINE**
ADVOCATE

94 Decanter

94 JAMES SUCKLING



v i t a e

96 **IVINI DI**
VERONELLI

GUIDA
AI MIGLIORI VINI
D'ITALIA **93/100**



VILLA DI CAPEZZANA **D.O.C.G. «10 years»**

VINTAGE: 2010

PRODUCTION AREA: Carmignano (PO).

BOTTLES: 2705 bt 0,75 l , 910 bt Magnum

FIRST VINTAGE: 1925

ELEVATION: 150 to 200 meters.

SUN EXPOSURE: South - South/West.

VARIETAL: Sangiovese, Cabernet Sauvignon.

SOIL: Clay Schist and limestone.

HARVEST: Sangiovese second half of September- Cabernet Sauvignon first half of October.

VINIFICATION: alcoholic fermentation in steel tanks, malolactic fermentation in french oak.

FERMENTATION: french tonneaux.

DEVELOPMENT: in barrique and tonneaux of 3.50 hl. for 12 months.

AGING: in bottle for at least 12 months (from July 2009).

ALCOHOL CONTENT: 14%.

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

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

TASTING NOTES:

COLOR: Ruby red, with garnet hues.

FRAGRANCE: Balanced, coffee, vanilla, licorice, leather, spices and wood well blended with notes of ripe Sangiovese.

TASTE: Full-bodied round, soft, with silky tannins. Good acidity, long and balanced finish that tends to coffee and licorice.

*Villa di Capezzana
2010 is our «10 years»
old vintage; every year
from 2006 we release
a «10 years» old Villa
di Capezzana together
with the current
vintage.*