

**CAPEZZANA**  
CONTE CONTINI BONACOSCI



INTERNATIONAL  
WINE CHALLENGE

**92** vinous

**95** I VINI DI  
VERONELLI



**94** JAMES SUCKLING



*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.*

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

VINTAGE: 2011

PRODUCTION AREA: Carmignano (PO).

BOTTLES: 2180 bt 0,75 l , 768 bt Magnum

FIRST VINTAGE: 1925

ELEVATION: 150 to 200 meters.

SUN EXPOSURE: South - South/West.

VARIETAL: Sangiovese, Cabernet Sauvignon.

SOIL: Calcare (limestone), Galestro (Marl), Clay Schist (Alberese)

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.