

**CAPEZZANA**  
CONTE CONTINI BONACOSSÌ

**95** Wine Spectator

**94** vinous

**93** JAMES SUCKLING



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

VINTAGE: 2013

PRODUCTION AREA: Carmignano (po)

BOTTLES: 4942 0,75 L ; 1028 Magnum .

FIRST VINTAGE: 1925

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

VARIETAL: Sangiovese, Cabernet Sauvignon

SOIL: Chaotic Complex, Limestone (Alberese Rocks) and Clayshist (Galestro Rocks)

HARVEST: Sangiovese end of September / beginning of October - Cabernet Sauvignon first half of October

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

DEVELOPMENT: 12 months in French tonneaux

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 meats 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. Long and persistent finish, fruity with small red fruits and spicy tones.