



CAPARZO



BRUNELLO DI MONTALCINO DOCG RISERVA

Caparzo's Brunello di Montalcino Riserva is only produced in the finest vintages, from grapes selected personally by winemaker Massimo Bracalente. The grapes are in part from vineyards located in the northern part of the Montalcino Appellation, at an elevation of 220 meters above sea level, and in part from vineyards south of Montalcino, at an elevation of 270 meters. In both cases the vineyards are on sandy-stony south-southeast facing Pliocene terrains. The Riserva begins to show its best several years after bottling. Produced in limited quantities, the Riserva is destined to especially passionate, attentive wine lovers. A classic, complete Riserva able to awaken unique sensations in the most expert palates. The first Caparzo Riserva Brunello di Montalcino DOCG was produced in 1980. The wine has the capacity to age for up to 40 years.

GRAPE VARIETY:

Sangiovese

HARVEST: Manual Selection

PRIMARY FERMENTATION: The primary fermentation lasts 7 days, at controlled temperatures between 28°-30 °C, and is followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days.

MALOLACTIC FERMENTATION: Spontaneous, at a controlled temperature of 20-24 °C, immediately after racking.

AGING IN WOOD: 1 year in French oak tonneaux (500 l.) and 24 months in French and Slovenian oak casks (30 Hl).

BOTTLE AGING: At least six months.

ALCOHOL CONTENT: 13-14%

ACIDITY: 5-6%.

AGING CAPACITY: More than 35 years

FIRST YEAR PRODUCED: 1980

COLOR: Ruby, tending towards garnet with age

BOUQUET: Penetrating, ample, and very complex, with echoes of wild berry fruit.

PALATE: Warm, solid, harmonious, combining delicacy and austerity, and persistent.

FOOD-WINE PAIRING: Excellent with roasts and spit-roasted meats, grilled meats, game, braised meats, and aged cheeses.

SERVING TEMPERATURE: 18°C (64°F), better if opened 2 - 3 hours before it is poured.

