

CAPARZO



LA CADUTA ROSSO DI MONTALCINO DOC

La Caduta is the name of a splendid 7.5 hectare (18.5 acre) vineyard located to the south of Montalcino, a part of which Caparzo decided to dedicate to the production of a Rosso di Montalcino cru. Therefore, Rosso di Montalcino DOC La Caduta is a step above the average wine of the appellation, and represents an exception to the rule that Rosso di Montalcino to be Brunello's younger brother; in this sense, few other Rossi can compare to La Caduta.

AREAS OF ORIGIN OF THE GRAPES: Located in the southwest part of the Montalcino appellation, it ranges from 280 to 300 meters (920-985 feet) above sea level and is influenced by marine breezes. The terrain consists of polygenic conglomerates, coarse sandstones, eurite clasts, and sands.

HARVEST: Manual

PRIMARY FERMENTATION: In Seven days at a controlled temperature of 28 to 30°C (82-86°F), followed by destagings and pump-overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10 days.

MALOLACTIC FERMENTATION: Spontaneous

AGING IN WOOD: Part of the aging process takes place in wood.

ALCOHOL CONTENT: 13-14%

ACIDITY: 5-6%.

AGING CAPACITY: Fifteen years

FIRST YEAR PRODUCED: 1991

COLOR: Intense deep ruby.

BOUQUET: Refined and complex, with vanilla and small dark wild forest berry fruit aromas.

PALATE: Warm, dry, persistent, and harmonious.

FOOD-WINE PAIRING: Soups, pasta and legumes, grilled, braised or stewed meats.

SERVING TEMPERATURE: 18°C (64°F), better if opened 1-2 hours before it is poured.

