

CAPARZO



LE GRANCE TOSCANA IGT

The name Le Grance is derived from the fortified buildings used in the Sienese countryside during the middle ages to store agricultural goods. Caparzo decided to call the area of the vineyards that yield this wine, which was first produced in 1985, “Le Grance”. Le Grance provides a perfect example of how a winery located in an area renowned for great reds can also produce a superb white. It continues to age nicely for 6 to 8 years after the harvest. A true ageworthy white, in the style of the great wines from beyond the Alps.

AREAS OF ORIGIN OF THE GRAPES: - Caparzo, a three-hectare (7.5 acre) southwest-facing vineyard in the northern part of the appellation, at an elevation of 220 meters (720 feet) above sea level.

Terrain: sandy-clayey, pliocene sediments.

HARVEST: Manual

PRIMARY FERMENTATION: The must macerates on the skins at a low temperature for 24 hours, followed by soft pressing. The must then ferments completely in 350 liter French oak barriques , and subsequently undergoes two months of bâtonnage.

MALOLACTIC FERMENTATION: Spontaneous, in barriques.

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

ALCOHOL CONTENT: 12.50-13.50%%

ACIDITY: 5.5-6%.

AGING CAPACITY: Eight years

FIRST YEAR PRODUCED: 1985

COLOR: Straw yellow with slight golden reflections.

BOUQUET: Intense, floral, and spicy.

PALATE: Refined, ample, and complex, with spice and dried fruit aromas.

FOOD-WINE PAIRING: Fish and white meats.

SERVING TEMPERATURE: About 14-16 °C (57-60 °F), best if opened 1 - 2 before it is poured.

