

CAPARZO



TOSCANA SANGIOVESE

A single owner, a single winemaker, three cellars in the three principal Tuscan wine making areas, a terrific synergy between Elisabetta Gnudi Angelini's properties, but no common wine. To answer this lack, a new Sangiovese IGT made from grapes from the three estates, Caparzo, Borgo Scopeto and Doga delle Clavule. The family crest works surprisingly well to illustrate the concept: the shield bears three roses that represent the three estates.

GRAPE VARIETY: Sangiovese

HARVEST: Manual Selection

PRIMARY FERMENTATION: Separate vinifications with 15-day macerations at 28°C-15% of the Sangiovese produced in Montalcino undergoes cryomaceration at 8°C (46°F) for 48 hours to extract primary aromas, followed by a 7-day fermentation at 25°C (77°F), which is then interrupted to have a higher residual sugar content for the final blend.

MALOLACTIC FERMENTATION: Spontaneous

ALCOHOL CONTENT: 13-14%

ACIDITY: 5-6%.

FIRST YEAR PRODUCED: 2010

COLOR: Intense ruby with violet reflections.

BOUQUET: Intense, fruity, and spicy, with ripe blackberries, wild strawberries, spice and vanilla.

PALATE: Full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish.

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

SERVING TEMPERATURE: 16-18 °C (61°-64°F).

