

CAPARZO



BRUNELLO DI MONTALCINO LA CASA 2011

GRAPE VARIETIES: 100% Sangiovese.

Caparzo's Brunello di Montalcino DOCG Vigna la Casa can be considered a true ecological gem, and not just in terms of Montalcino. La Casa derives its name from having been the farm where some of the tenant farmers who worked for the owners of Palazzo Montosoli, which is at a distance of a few hundred meters, lived. The first vintage of Brunello di Montalcino Vigna La Casa was produced in 1977. At the time little was known of terroir, and little attention was paid to the concept of zonation, which had only recently been introduced to Montalcino. In this case Caparzo was once again a pace setter, producing a "Single Vineyard" Brunello from one of the finest vineyards in the Appellation. With Brunello di Montalcino La Casa, Caparzo also was one of the first wineries to introduce barriques to Montalcino, producing a wine with a polite, elegant spirit. Brunello di Montalcino Vigna La Casa is the fruit of a unique terroir, and expresses all of Caparzo's passion and experience in producing excellent wines.

VINEYARD LA CASA: The 5-hectare La Casa Vineyard is located on the Montosoli Hill, at an elevation of 275 meters, and enjoys a south southeast exposure. The Montosoli Hill is not large, but its slightly greater elevation shields it from both mists and spring frosts, and yields grapes of incontrovertible quality. The terrain is shisty-clayey, of a sort locally known as Galestro, and is well drained. The vineyard enjoys excellent sunshine, an important factor for this sector of the northern part of the Montalcino Appellation, which has lower average temperatures than other sectors.

HARVEST: Manual

PRIMARY FERMENTATION: The primary fermentation takes 7 days, at controlled temperatures between 28°-30°C (82°-86°F), 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.

SEASONAL TREND: The vegetative phases of the vine developed very early: in fact, it took place about fifteen days in advance compared to the average, caused by high temperatures of that period. Already at the beginning of April the vines sprouted: a phase that normally takes place from the second decade of the same month. The Spring months of May and June were very rainy, with short periods – one week, ten days – very hot and sunny. This allowed the stages of the evolution of the vine to remain anticipated until the month of July. Also during the month of July there were rainy days, which helped to keep the vineyards in excellent vegetative state. With the month of August – particularly in the second half – the temperature increased, which led to a rebalancing. Between the end of August and the beginning of September the temperatures were high. Harvest took place between mid of September and the first ten days of October.

CHARACTERISTICS: Many analytical parameters are of a high level, particularly for the polyphenolic charge, which is decisive for the refinement of the wines. Good alcohol content, moderate acidity. The wines have good body and concentration, excellent for aging.

MALOLACTIC FERMENTATION: Spontaneous, at a controlled temperature of 20-24 C (68°-75°F), immediately after racking.

AGING IN WOOD: 12 months in 350l French oak tonneaux and 24 months in 30hl French oak casks.

BOTTLE AGING: At least four months.

ALCOHOL CONTENT: 13.00-14.00%

ACIDITY: 5-6%

AGING CAPACITY: More than 35 years

FIRST YEAR PRODUCED: 1977

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

COLOR: Ruby, tending towards garnet with age.

BOUQUET: Penetrating, ample, and extremely complex, with wild berry fruit, spice and vanilla.

PALATE: Dry, warm, firm, harmonious, delicate and austere, and persistent.

FOOD PAIRINGS: Roasts, grilled and spit-roasted meats, game, braised meats, aged cheeses.

SERVING TEMPERATURE: 18°C (64°F), best if opened One to Two hours before served.

