

# TENUTA DI CAPEZZANA BARCO REALE DI CARMIGNANO DOC



#### PRODUCER PROFILE

Winery Owner(s): Contini Bonacossi Family Winemaker: Benedetta Contini Bonacossi Winery Founded: 804 Region: Tuscany

### WINE STORY

Named after the historic Medici property known as "Barco Reale" - meaning Royal Property - which was established in 1626. Today Sangiovese, Cabernet and Canaiolo grow in this ancient area that was a hunting preserve surrounded by walls over 30 miles long. Barco Reale is a younger version of Carmignano that received DOC status in 1994.

## **VINEYARDS & VINIFICATION**

VINEYARD LOCATION:		
ELEVATION:	180 - 220 masl	
SOILS:	Clay, limestone, schist and marl	
TRAINING SYSTEM:	Guyot Cordon Spur	
FARMING PRACTICES:	Sustainable	
AGE OF VINES:	15 - 25 years old	
YIELD:	5,000 kilograms per hectare	
GRAPES:	Sangiovese 75%, Cabernet Sauvignon 15%, Canaiolo 5%, Cabernet	
	Franc 5%	
TYPE OF YEAST:	Native indigenous yeasts	
FERMENTATION:	Light press to extract best juice from the grapes	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Yes in stainless-steel tanks	
FILTRATION:	Yes	
AGING CONTAINER:	5 - 30 year old untoasted 24 hl Allier or Slavonian oak barrels	
AGING TIME:	6 - 8 months	
BOTTLE AGING TIME:	3 months	
PRODUCTION:	200,000 bottles	
VEGAN:	No	

## **TECHNICAL DATA**

ALCOHOL:	13.5%	TOTAL ACIDITY:	5.16
<b>RESIDUAL SUGAR:</b>	.21 g/l	EXTRACT:	30.52

