



WINE STORY

With vintages dating back to 1925 in their cellar, Villa di Capezzana is the flagship wine of the Tenuta di Capezzana estate and representative of Carmignano's greatest quality. Created as one of the very first protected wine-producing regions in Italy, the history of Carmignano dates back to 1716 when Cosimo III de' Medici granted the area special legal protections which prohibited other regions from using the name "Carmignano" for their wines.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	180 - 220 masl
SOILS:	Clay, limestone, schist and marl
TRAINING SYSTEM:	Guyot cordon spur
FARMING PRACTICES:	Organic
AGE OF VINES:	20 - 40 years old
YIELD:	4,500 kilograms per hectare
GRAPES:	Sangiovese 80%, Cabernet Sauvignon 20%
TYPE OF YEAST:	Native indigenous yeasts
POST-FERMENTATION PROCEDURES:	13 days extended maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes in French tonneaux
FILTRATION:	Yes - mechanic with 3 micron
AGING CONTAINER:	60% in 2nd, 3rd or 4th passage French oak tonneaux, 10% in new French oak tonneaux, 30% in 5 - 30 year old untoasted Allier or Slavonian 24 hl barrels
AGING TIME:	12 months
BOTTLE AGING TIME:	12 months
PRODUCTION:	80,000 bottles
VEGAN:	No

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.73
RESIDUAL SUGAR:	.25 g/l	EXTRACT:	32.43