



### 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

<b>VINEYARD LOCATION:</b>	
<b>ELEVATION:</b>	180 - 220 masl
<b>SOILS:</b>	Clay, limestone, schist and marl
<b>TRAINING SYSTEM:</b>	Guyot cordon spur
<b>FARMING PRACTICES:</b>	Organic
<b>AGE OF VINES:</b>	20 - 40 years old
<b>YIELD:</b>	4,500 kilograms per hectare
<b>GRAPES:</b>	Sangiovese 80%, Cabernet Sauvignon 20%
<b>TYPE OF YEAST:</b>	Native indigenous yeasts
<b>POST-FERMENTATION PROCEDURES:</b>	13 days extended maceration
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes in French tonneaux
<b>FILTRATION:</b>	Yes - mechanic with 3 micron
<b>AGING CONTAINER:</b>	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
<b>AGING TIME:</b>	12 months
<b>BOTTLE AGING TIME:</b>	12 months
<b>PRODUCTION:</b>	80,000 bottles
<b>VEGAN:</b>	No

### PRODUCER PROFILE

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

### TECHNICAL DATA

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