



WINE STORY

Rosato di Carmignano DOC has its origins in the ancient tradition of sharecropping. Farmers were known to siphon off or *ruspare* a quantity of the landowner's pooled grape must for their own consumption. As the must would be taken in the early stages of fermentation, it was only lightly colored. Today it is still the brief contact with the skins that gives this wine its beautiful pink color. The Capezzana *Vin Ruspo* made with Sangiovese, Cabernet and Canaiolo, is both vibrant and elegant.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Tenuta di Capezzana Estate
ELEVATION:	250 m.a.s.l.
SOILS:	Limestone, marl, albarese and clay schist
TRAINING SYSTEM:	Guyot and Pergola
FARMING PRACTICES:	Organic
AGE OF VINES:	20 years old
YIELD:	6,000 kg per hectare
GRAPES:	Sangiovese 80%, Canaiolo 10%, Cabernet Sauvignon 10%
TYPE OF YEAST:	Indigenous
FERMENTATION:	12 hour contact with skins
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes - potato protein
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	8,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	5.72
RESIDUAL SUGAR:	2 g/L	EXTRACT:	25.5