

**CAPEZZANA**  
CONTE CONTINI BONACOSSÌ



**93 JAMES SUCKLING**



## **GHIAIE DELLA FURBA I.G.T.**



VINTAGE: 2017

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 11,300

FIRST VINTAGE: 1979

ELEVATION AND SUN EXPOSURE: South – South/West ; 200 m s.l.m.

VARIETAL: 40% Cabernet Sauvignon, 25% Merlot and 35% Syrah

SOIL: Clay schist

VINES' AGE: 28-40 years

HARVEST: Merlot and Syrah beginning of September, Cabernet beginning of October

VINIFICATION: Steel tanks: seven days of fermentation followed by 13 days maceration with the skins before racking at a temperature of 26/28 °C.

MALOLACTIC FERMENTATION: in french Barriques

DEVELOPMENT: in Barriques for 18 months

AGING: in bottle for at least 12 months

ALCOHOL CONTENT: 15%

SERVING TEMPERATURE: Serve at 18° - 19°C

FOOD PAIRING: Red meats and game as well as hard seasoned cheese

### **TASTING NOTES:**

COLOUR: Deeply intense ruby red practically impenetrable

NOSE: Ample, complex, elegant, fine, sweet, fruity, intensely spicy.

PALATE: Sweet, firm and full-bodied, quite opulent with dense and sweet tannins, well balanced acidity perfectly combined with texture, fat and body of the wine. Long finish with persistent fruitness of small wild berries married to intense and complex spicy tones.