

CAPEZZANA
CONTE CONTINI BONACOSSI



UCB - UGO CONTINI BONACOSSI I.G.T.



*«A wine that sets new standards for the Sangiovese of these historic hills»
96. Andrea Gori*

VINTAGE: 2016

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 4.988 bt da 0,75 lt; 208 bt da 1,5 lt; 16 bt da 3 lt.

FIRST VINTAGE: 2013

ELEVATION AND SUN EXPOSURE: South ; 150 m s.l.m.

VARIETAL: 100% Sangiovese

SOIL: Clay schist and limestone

HARVEST: End of September

YELD PER VINE: 1 – 1,2 kg (62 quintals of grapes/hectare)

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: New french oak barriques of 2,25 hl.

MATURATION: 50% new barriques and 50% used barriques for 18 months

AGING: bottle for at least 12 months

ALCOHOL CONTENT: 14,5%

SERVING TEMPERATURE: serve at 18°-19°c.

FOOD PAIRING: Recommended with both red and white meat as well as most types of cheese.

TASTING NOTES:

COLOUR: Intense ruby red

NOSE: Ample, elegant, persistent, fruity with hints of spice.

PALATE: Impalpable and poignant, refined but strong as Ugo was. Stately, but of character modest. Innate elegance of Bulgarian rose, blush - red fruits. Spicy tannins but silky and sweet with a solar light energy as has been its long and proud, noble peasant life.

This Sangiovese was born in our «Viticciana» vineyard. Our papà Ugo Contini Bonacossi designed and established the vineyard himself. Not only does the vineyard benefit from ideal exposure, but the rows of vines are intersected by two roads built to channel rain water away from the downwards slope of the hill, avoiding erosion of our precious land. The rows are adorned with rose bushes, which he loved. The grapes are harvested by hand.