



RISERVA

CAPOCCIA

ROSSO
MAREMMA TOSCANA D.O.C.



Grapes: mostly Ciliegliolo

Training system: spurred cordon and guyot

Vine density: 3500 / 4500 plants per hectare

Type of soil: mostly sandy and rich of silt

Altitude: 150mt above sea level

Age of vines: over 15 years

Harvest period: mid September

Fermentation: the grapes are selected from vineyards over 10 years old and harvested by hand when they reach the perfect phenolic maturation. The maceration takes place at 35°C for 12 hours. Fermentation at controlled temperature (max 27°C) follows, with post-fermentative maceration on the skins for a total of 8 days from the start of processing. Natural malolactic fermentation takes place a few days after drawing off.

Ageing: in French oak barriques of 225L (40% once-used, 60% twice-used) for 6 months.

Refining: in bottle for 10 months.

Aging potential: It's a moderately structured Ciliegliolo to be drunk preferably 3-6 years after its vintage.

Description: concentrated and luminous ruby red, on the nose it is characterized by an elegant, complex and varied bouquet of dark fruits, flowers and spices. On the palate it is fine, smooth and balanced. Fresh and sapid, it shows round tannins and a nice softness. Finish with a good persistence.

Food pairing: red meat game, cheese and cured meat starters.

Serving temperature: 16-18°C

Recommended glass: a large Bordeaux-style glass.

