

94 JAMES SUCKLING



VILLA DI CAPEZZANA D.O.C.G.



VINTAGE: 2018

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 66.400 BTL

FIRST VINTAGE: 1925

ELEVATION AND SUN EXPOSURE: South – South/West; 100 to 200 m s.l.m.

VARIETAL: 80% Sangiovese, 20% Cabernet .

SOIL: Limestone, Marl and Clay Schist

HARVEST: Sangiovese beginning of September and Cabernet end of September

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: french oak

MATURATION: 70% in tonneaux for 12 months, 30% in big barrels for 16 months

AGING: in bottle for at least 12 months

ALCOHOL CONTENT: 14,5 %

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

FOOD PAIRING: Red and white meat as well as most types of cheese

TASTING NOTES:

COLOUR: Bright, intense ruby.

NOSE: Wild berries, violets, elegant and ample.

PALATE: Elegant Balanced acid. The long finish has an aftertaste of sweet liquorice and coffee.