



CAPEZZANA

CONTE CONTINI BONACOSSÌ

MONNA NERA I.G.T

Estate grown blend of 50% Sangiovese, 20% Merlot, 10% Cabernet Sauvignon and 10% Canaiolo. This wine is dedicated to Monna Nera. A Florentine noble woman who acquired Capezzana in 1475 and dedicated her life to the winery. She was the first female winemaker of the region.

Region: Tuscany, Italy
Appellation: Toscana I.G.T.
Grapes: 50% Sangiovese, 20% Merlot, 10% Cabernet, 10% Syrah, 10% Canaiolo

Vinification: Following harvest during the end of September, hand-picked grapes are pressed, then macerated under strictly controlled temperatures. The initial alcoholic fermentation takes place in stainless steel.

Aging: The wine is aged in Allier barrels for six months.

Color: Ruby red with shades of garnet red

Aroma: Intense aromas of fruits with sweet and spicy nuances.

Palate: Soft and smooth on the palate, with flavors of wild berries and spice. Well-balanced, with wonderful depth and a lingering finish.

Serving Suggestions: Recommended with pasta, meats and cheeses.

Alcohol Content: 12.5%

