



CAPEZZANA

CONTE CONTINI BONACOSSÌ

BARCO REALE DI CARMIGNANO D.O.C

Estate grown blend of 70% Sangiovese, 15% Cabernet Sauvignon, 10% Canaiolo and 5% Cabernet Franc. Concentrated with revealing notes of blackberry and dark cherry lead to a well balanced, velvety finish.

Region: Tuscany, Italy
Appellation: Carmignano D.O.C. (Prato)
Grapes: 70% Sangiovese, 15% Cabernet, 10% Canaiolo, 5% Cabernet Franc

Vinification: Following harvest in mid-September, whole bunches are pressed and fermented, then macerated under strictly controlled temperatures with initial fermentation taking place in stainless steel tanks.

Aging: The wine is aged in Allier barrels for twelve months, followed by, at least, three months in bottle prior to release.

Color: Purplish dark and deep red with ruby red shades

Aroma: Intense aromas of ripe blackberries and dark cherries with a hint of oak.

Palate: Concentrated, with sweet, dense tannins and a lush, velvety texture with dark berry fruit flavors mingling on the finish.

Serving suggestions: Wonderful with first courses, pastas and red and white meat entrees.

Alcohol: 13.5%



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Barco Reale di Carmignano
Denominazione di Origine Controllata

Prodotto da vigne di Sangiovese e Cabernet, situate all'interno dell'antica zona medicea del Carmignano, delimitata dal muro del "Barco Reale", come si legge nel Decreto del 1716. Il Serenissimo Granduca Cosimo III con quel decreto emanava la prima legge in Italia per controllare la produzione del vino.

