



# CAPEZZANA

CONTE CONTINI BONACOSSÌ

## GHIAIE DELLA FURBA I.G.T.

*Estate grown grapes composed of 50% Cabernet Sauvignon, 30% Syrah, 20% Merlot. Multifaceted and captivating with ripe red and black fruit, with deep notes of dark cherry, plum and spice. Soft, supple with a memorable finish.*



**Region:** Tuscany, Italy  
**Appellation:** Toscana I.G.T.  
**Grapes:** 50% Cabernet Sauvignon, 30% Syrah, 20% Merlot

**Vinification:** The initial fermentation takes place in stainless steel tanks, followed by malolactic fermentation in French oak.  
**Aging:** Aged in barrique for 14 months followed by at least 18 months rest in bottle prior to release.

**Color:** Deeply intense ruby red – practically impenetrable  
**Aroma:** Complex and elegant, with red and dark fruit and spice.  
**Palate:** Multifaceted and captivating, blending fresh, ripe aromas of red and black berry fruit with deeper notes of dark cherry, plum and spice.

**Serving suggestions:** Recommended with red meats and game as well as hard, seasoned cheese.

**Alcohol:** 14%