



# CAPEZZANA

CONTE CONTINI BONACOSSÌ

## TREFIANO CARMIGNANO RISERVA D.O.C. G.

*Estate grown composition of 80% Sangiovese, 10% Cabernet Sauvignon, 10% Canaiolo. Opulent and persistent with notes of blackberry, dried plum and balsamic notes with a lengthy finish. An Italian Classic.*

**Region:** Tuscany, Italy  
**Appellation:** Carmignano D.O.C (Prato)  
**Grapes:** 80% Sangiovese, 10% Cabernet Sauvignon, 10% Canaiolo

**Vinification:** Following harvest during the end of September/early October; hand-picked grapes are pressed and fermented, then macerated under strictly controlled temperatures. The initial fermentation takes place in stainless steel tanks, followed by malolactic fermentation in French oak.

**Aging:** Aged in barrique and tonneaux for 16 months, then rests at least 12 months in the bottle prior to release.

**Color:** Ruby red, with intense purple highlights

**Aroma:** Elegant and persistent with notes of dark fruit with sweet and spicy nuances.

**Palate:** Complex and elegant, with flavors of ripe red fruits and a pleasant acidity. Fine and well balanced, with a lengthy finish.

**Serving Suggestions:** Recommended with grilled meats, roasts and mature cheeses.

**Alcohol:** 13.5%

