



CAPEZZANA

CONTE CONTINI BONACOSSI

VILLA DI CAPEZZANA D.O.C.G.

*Estate grown composition of 80% Sangiovese and 20% Cabernet Sauvignon.
Well structured with rich, concentrated notes of currant, raspberries
and dark chocolate against a backdrop of silky tannins.
A polished, powerful wine from one of Italy's most revered estates.*

Region: Tuscany, Italy
Appellation: Carmignano D.O.C. G (Prato)
Grapes: 80% Sangiovese, 20% Cabernet Sauvignon

Vinification: The initial fermentation takes place in stainless steel tanks, followed by malolactic fermentation in French oak.
Aging: Aged in barrique and tonneaux for 12 months followed by at least 12 months rest in bottle prior to release.

Color: Deep ruby red
Aroma: Elegant, with notes of red and dark fruit with spicy aromas.
Palate: Well structured, with rich, concentrated flavors of currant and wild berries set against a backdrop of silky tannins.

Serving suggestions: Outstanding served with roasted or grilled red meat, lamb, polenta, mushroom risotto and semi-hard cheeses.

Alcohol: 14%

