



# CAPEZZANA

CONTE CONTINI BONACOSSÌ

## VINSANTO RISERVA DI CARMIGNANO D.O.C.

*This D.O.C. dessert or 'meditation' wine is derived from 'selected' white grapes, mainly Trebbiano, which are dried for several months in the traditional manner on cane matting.*



**Region:** Tuscany, Italy  
**Appellation:** Carmignano D.O.C (Prato)  
**Grapes:** Trebbiano 90%, San Colombano 10%

**Vinification:** The grapes dry from harvest to the following February. The vinification takes place in traditional small chestnut and cherry casks.  
**Aging:** Aged in small casks for five years and rests in bottle for at least an additional three months.

**Color:** Intense gold yellow  
**Aroma:** Complex with dried fruit, candied apricot, orange peel and nuances of yellow flowers.  
**Palate:** Complex, soft and opulent with a persistent finish of candied fruit.

**Serving suggestions:** Sweets, desserts and aged cheese.

**Alcohol:** 14.5%  
**Bottle size:** 375ml