

CAPANNA BRUNELLO DI MONTALCINO



100% Sangiovese carefully selected from Capanna's oldest vineyards. A deep ruby red color with garnet hues. The bouquet is ethereal with notes of sour cherries, berries, smoke, and vanilla. The palate is harmonious with a thick, full texture. Flavors of blackberry, cherry, spices, and minerality. Excellent tannins and structure with lovely underlying acidity and a long, crisp finish. Pairs well with roasted red meats, game, and aged cheeses.

The vineyards of Montosoli are considered some of the best crus of Brunello. Capanna is a micro-estate covering 160 acres with 57 acres planted to vines. The vines for this wine are at least 15 years old and are planted in clay & limestone soils at an elevation of between 270-300 meters above sea level. The grapes are macerated on the skins in truncated cone-shaped Slavonian oak vats for 25-30 days at controlled temperatures where alcoholic fermentation takes place. Spontaneous malolactic fermentation takes place in the same vats. The wine is aged in the same casks for 34-38 months; followed by aging in bottles for at least 6 months. No additions are made, aside from sulfites, and the wine is filtered, but not fined.

The Capanna Farm was founded in 1957 by Giuseppe Cencioni with the help of his sons Benito and Franco. In the Montosoli area, north of Montalcino, it was one of the first vineyards of the modern period of Brunello. The estate, especially the core building dating back to 1500, needed huge renovations as the house had been uninhabited for many years and the roads had been destroyed over time. The family started bottling their own wines in the 1960s. Production, initially only a few thousand bottles, increased as new vineyards were planted. The Capanna farm is run today by Patrizio Cencioni (Giuseppe's grandson) and his son Amedeo. After graduating from Cortona in 1974 with a degree in agricultural studies, Patrizio focused all his energy on improving the family's winemaking techniques and elevating the quality of their wines. In 2012, Amedeo graduated with a degree in enology and began assisting in the winemaking, bringing Capanna into a new era. Today both father and son live on the property together with Patrizio's father Benito. The farm is considered to be a point of reference for traditionalists. The wines are produced in the most traditional fashion and could even be considered rustic by some modern standards.

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Tasting Note:

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100% Sangiovese. Ethereal aromas of sour cherries, berries, smoke & vanilla; harmonious with a thick, full texture; flavors of blackberry, cherry, spices & minerality; excellent tannins, lovely underlying acidity & a long, crisp finish.

Shelf Talker:



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