

CAPANNA BRUNELLO DI MONTALCINO RISERVA



100% Sangiovese that is carefully selected from Capanna's oldest vineyards in only the best harvests. Deep ruby red color. Intense and complex bouquet of spices, dark cherries, leather, dried flowers, and notes of licorice. Beautifully textured with gorgeous velvety tannins and outstanding structure and balance. It has exceptional depth, concentration, and lovely underling acidity. Fresh and vivid with a long finish. Best paired with roasted red meats, game, and very 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 soil is clay and limestone at an elevation of between 270-300 meters above sea level. Grapes are hand-selected directly in the vineyards. Grapes are macerated with the skins on 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 oak barrels for over 40 months; followed by aging in bottles for at least 15 months. It is filtered, but not fined before being bottled.

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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Shelf Talker:

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