

CAPANNA SANGIOBÌ



100% Sangiovese. Very light in color. Fruity aromas of green apple. The palate is pleasant and long with an excellent acid freshness. Finishes with a bouquet of floral excitement. It is a great pairing for pasta or rice with vegetables, fish, and white meats.

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. The vines are 10+ years old. Grapes are hand-selected directly in the vineyards, de-stemmed and pressed, then the must is separated from the skins after a few hours. Fermented with cultured yeasts in stainless steel tanks at a low temperature for about 1 month. The wine is then moved to oak barrels to age for around 3 months. The wine is fined and filtered before bottling.

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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100% Sangiovese. Very light in color. Fruity aromas of green apple. The palate is pleasant & long with an excellent acid freshness. Finishes with a bouquet of floral excitement. A beautiful aperitif. It is a great pairing for pasta or rice with vegetables, fish & white meats.

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