

CAPANNA SANGIOVESE ROSINA TOSCANA IGT



100% Sangiovese. Pretty crushed strawberries with hints of roses and white flowers. This is a fresh, medium to full body wine. Cool nights allow for perfect acid development. Light tannins and stony minerality make for a crispy and pleasant rosé. Cherry undertones and lemons on the finish.

Grown at the bottom of Capanna's property in Tuscany, Italy, where the soil is rich in marine sediments, digging you can easily spot fossils and seashells. The 7-year-old vines from the Mocenni estate are planted in soils with Alberese and Galestro stones, at an elevation of 1,500 ft. The vineyard orientation is North to South, with a Southern aspect. The grapes are carefully picked; then after a few hours from destemming, the must is separated from the skins and alcoholic fermentation begins. Fermentation lasts between 12-15 days at a low temperature in stainless steel vats.

The wine ages in steel vats for a few months 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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