

Capanna

BRUNELLO DI MONTALCINO DOCG

The Capanna farm is still family run from both a farming and winemaking viewpoint, furthermore, it is Amedeo Cencioni himself, Patrizio's son and representative of the fourth generation, who supervises the oenological and agronomic parts of the cellar. Cultivation with extremely low environmental impact, with grassy land and annual green manure practices; treatments mainly based on copper sulphate and sulphur. We don't use insecticides, but we adopt alternative defense strategies (e.g. "sexual confusion"). A wine with a low sulphite content thanks to the use of only the highest quality grapes and the rational use of good oenological practices.

Winery: Capanna

Wine: Brunello di Montalcino DOCG

Vintage: 2016

Grape variety: 100% Sangiovese

Vineyards:

Vine density: 29.65 ac. 1,500 – 2,000 vines/ac.

Soil: Galestro (clay schist), riches of stones.

Exposure: South - South/East.

Altitude: 270 - 300 m msl. 270 - 300 m msl.

Vine training: Spurred cordon double rearing system.

Age of the vines: 16 - 29 years.

Harvest: Harvested by hand, with a careful grape selection

Vinification: The grapes are destemmed, follows a skin contact fermentation for about 25 days in temperature-controlled Slavonian oak vats (24-28°C). After the drawing off, wine completes the Malo-lactic fermentation into the same vats. At the end of the spring, the wine started the proper aging in Slavonian oak barrels for about 26-27 months (medium size: 20-30 hl) until the bottling (August 2017). In the end bottles refine in thermo-conditioned till their released in January 2020. Cultivation with low environmental impact, with grassy land and annual green manure practices; treatments mainly based on copper sulphate and sulphur. We don't use insecticides, but we adopt alternative defense strategies (e.g. "sexual confusion"). A wine with a low sulphite content thanks to the use of only the highest quality grapes and the rational use of good oenological practices.

Barrel ageing: Aged in Slavonian oak barrels for about 26-27 months

Bottle ageing: Minimum 6 months

Alcohol content: 14.42% by Vol.

Characteristics:

Colour: shining deep ruby red colour.

Tasting notes: Great balance between acidity and tannins which enhance an early drinkability as well as aging for a few decades. On the nose, small dark fruits and pepper leaf. Exceptional balsamic trace in the closing. The mouthfeel shows a magnificent crunchiness and density, salty tannins. On the finish, officinal trace returning with iodized nuances.





Capanna BRUNELLO DI MONTALCINO RISERVA DOCG

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Winery: Capanna

Wine: Brunello di Montalcino Riserva DOCG

Vintage: 2015

Grape variety: 100% Sangiovese

Vineyards: The farm vineyards, all located in the area of Montosoli – always considered one of the best in the territory – are located to the north of Montalcino, with a south-easterly exposure. The particular micro-climate, along with the favourable soil characteristics determines the production of wines with an excellent structure, but always with good acidity, elegant and fruity.

Harvest: Harvested by hand, with a careful grape selection

Vinification: Grapes are destemmed, follows a skin contact fermentation for about 22-25 days in temperature-controlled Slavonian oak vats (24-28°C). After the drawing off, wine completes the Malo-lactic fermentation into the same vats. In the end bottles refine in thermo-conditioned till their released in January 2021

Barrel ageing: ageing in Slavonian oak barrels for 42 months (medium size: 20-30 hl) until the bottling.

Bottle ageing: minimum 24 months

Alcohol content: 14.5%

Characteristics: This Brunello demonstrates an excellent interpretation. Montosoli area, a wine characterized by a floral nose of geranium, alcohol-infused cherries, ending on the notes of cinnamon. Juicy and taut mouth, salty tannins. A balsamic and fruity taste returning on the finish.

