



BRUNELLO DI MONTALCINO DOCG

Caparzo produced its first vintage of Brunello di Montalcino in 1970, when the situation in Montalcino was very different than it is now. At the time there were only 13 wineries in Montalcino, and this makes Caparzo one of the historic Brunello producers. The distinguishing characteristic of Caparzo's Brunello di Montalcino is clearly the origin of its Sangiovese. Indeed, the estate is one of the few in Montalcino that has vineyards in the various geographic areas of the Appellation. What might seem to be just a detail is instead quite positive, because the different locations of Caparzo's vineyards allow the estate to draw the most from the different microclimates and terroirs present in Montalcino. The grapes harvested from the vineyards in the various areas of the appellation are carefully selected to lay the foundations for a complex wine that brings together all of the characteristics that make Brunello one of the world's most sought after wines.

AREAS OF ORIGIN OF THE GRAPES:

- **"Caparzo"**, 220 meters above sea level in the northern part of the appellation; 8 hectares. Terrains: sandy-clayey Pliocene sediments.

- **"La Caduta"**, 300 meters above sea level in the southwestern part of the appellation; 7 hectares. Terrains: loosely packed stony arenaceous schist.

- **"Il Cassero"**, 270 meters above sea level in the southern part of the appellation; 6 hectares. Terrain: Pliocene sediments with sandy-stony or scisty-clayey matrix.

- **"San Piero – Caselle"**, 250 meters above sea level in the eastern part of the appellation; 2 hectares. Terrain: sandy-clayey.

HARVEST: manual.

PRIMARY FERMENTATION: During the first two days of the fermentation, special attention is paid to the seeds, which are eliminated if they are not ripe enough. This operation is made possible by the cutting edge technology of our fermentation tanks. The primary fermentation takes 7 days, at controlled temperatures between 28 and 30 °C, and is followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days.

MALOLACTIC FERMENTATION: Spontaneous, at a controlled temperature of 20-24 °C, immediately after racking.

AGING IN WOOD: at least 2 years.

BOTTLE AGING: at least 4 months.

ALCOHOL CONTENT: 13,00 – 14,00% .

ACIDITY: 5 - 6‰

AGING CAPACITY: More than 30 years.

FIRST YEAR PRODUCED: 1970

COLOR: ruby, tending towards garnet with age.

BOUQUET: penetrating, ample, and very complex, with echoes of wild berry fruit.

PALATE: dry, warm, firm, harmonious, delicate and austere, and persistent.

FOOD-WINE PAIRINGS: roasts, grilled and spit-roasted meats, game, braised meats, aged cheeses.

SERVING TEMPERATURE: 18 °C, best if opened 1 - 2 hours before served.



CAPARZO

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