



SANGIOVESE DI TOSCANA

Toscana, Italy

Caparzo

<http://www.caparzo.it>

Method & Production

Sangiovese sourced from the three different estates of Elisabetta Gnudi Angelini. The vineyards are found in Montalcino, Castelnuovo Berardenga and Magliano. To ensure optimum fruit quality, the grapes are harvested at different times and vinified separately. 15 day maceration on the skins before fermentation takes places in stainless steel to retain fruit and freshness. The wine goes through a spontaneous malolactic fermentation also. The final blend is made just before bottling and the wine is aged for 1-3 months in bottle before being released.

Tasting Notes

Bright ruby color with hints of violet. Intense, fruity, bouquet, with ripe blackberries, wild strawberries and spice. The palate has a warm brambly feel, full of soft ripe fruit and a peristant spice to the finish. Easy drinking

Food Matching

Panzanella, sausages with white beans, spaghetti with tomatoes and basil.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CA9023	Sangiovese di Toscana	Merlot: 5% Alicante: 5% Petit Verdot: 5% Sangiovese: 85%	2023	13.0%	Screw Cap	6x0.75lt	No	No	No	No