



## BRUNELLO DI MONTALCINO

Toscana, Italy

Caparzo

<http://www.caparzo.it>

### Method & Production

Grapes are sourced from 4 different Brunello vineyards, *Carpazo, La Caduta, Il Cassero and San Piero Caselle*.

During the first two days of the fermentation, special attention is paid to the seeds, which are eliminated if they are not ripe enough. 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. The wine is aged for 3 years in the traditional 80 hectolitre Slavonian and 50 hectolitre French oak, followed by at 1 year ageing in bottle before the wine is released.

### Tasting Notes

Ruby colour, tending towards garnet with age. A complex and ample bouquet, wild berry fruit, tea leaf and orange peel. Palate is dry, firm, both delicate and austere. Very long length and persistent tannins on the finish. Classic Brunello.

### Food Matching

Roasted and grilled meats, also works well with game such as roast venison with porcini mushrooms. Delicious with stews and braises such as scottiglia di cinghiale and rabbit stew. Aged cheese, especially pecorino.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
CA9416	Brunello di Montalcino	Sangiovese	2016	13.5%	Cork	6X0.75lt	No	No	No