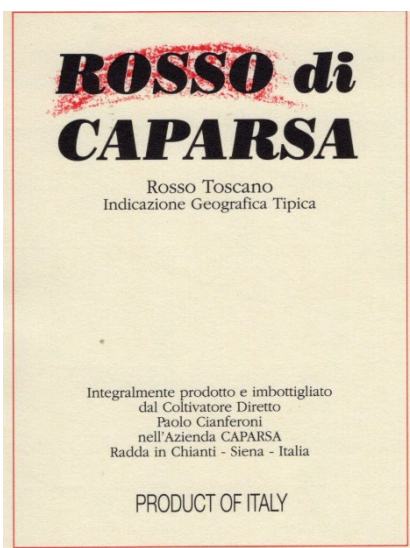


Az. Agr. Caparsa di Cianferoni Paolo

Case Sparse Caparsa, 47

53017 Radda in Chianti (Siena) - Italia

Igt Toscana Rosso di Caparsa (L.22)



Rosso di Caparsa (not-vintage) is made with Sangiovese grapes harvested in Caparsa, aged in cement tanks. The cement tanks can preserve the fruit and the integrity of Sangiovese grapes. Rosso di Caparsa is a based wine, good price for quality! Lot 22 was made with approximately 50 per cent wine from the year 2024 and 50 per cent wine from the year 2019.

Characteristics:

Grapes: 100%

Sangiovese

Maturation:

Predominantly cement vats

Fermentation:

spontaneous, with indigenous yeasts in cement vats

Filtration: Roughing

Alcohol content: 13.0%.

Dry extract: g/l 28.2

Total acidity: g/l 5.70

S02Lib: mg/l 23

Bottled X 0.75 liters = 5050 bottles on March 10, 2025 Lot. 22

Notes

Director and

commercial manager:

Federico Cianferoni

Enologist (master taster):

Giovanni Stella, Paolo

and Filippo Cianferoni

Agronomist: Paolo

Cianferoni and Filippo

Cianferoni

Extension Ha: 66.60

Extension of vineyards

Ha 11.33.29

Area registered as

Chianti Classico:

10.80.48

Average altitude of the vineyards: m 450

Training system:

Archetto Toscano,

Guyot, spurred cordon

Total production of the winery: HL 500

Cellar capacity HL: 3,300

(stainless steel HL 372, cement HL 2,680, wooden barrels HL 178)

Storage capacity:

40,000 bottles

Bio: Certified CCPB

Bologna

Cellar capacity HL: 3,300

(Inox 363, cement 2.680, Oak Vats 90, barrowls 167)

Bottles stock: 80.000

Average length of stay (months): 24-180