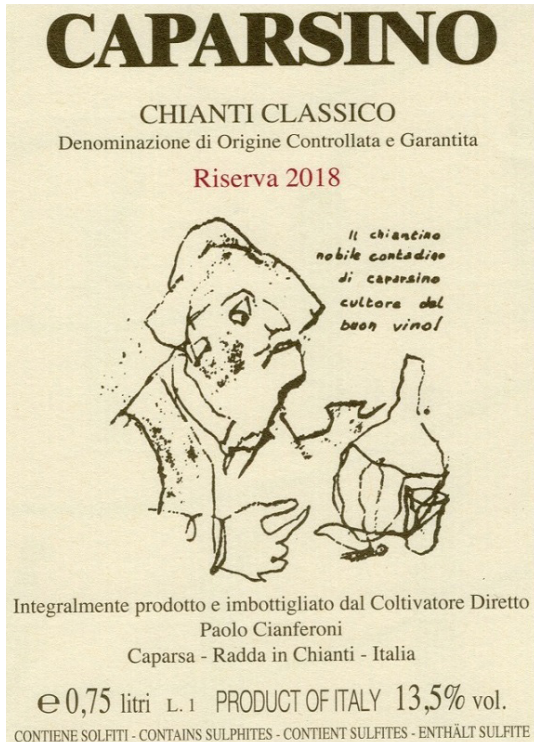


Caparsa

Caparsa Chianti Classico Caparsino Riserva 2018



“The 2018 Chianti Classico Riserva Caparsino is a super classic wine from Paolo Cianferoni. Dark and resonant, with striking aromatic dimension, the Caparsino has so much going on. Wild cherry, tobacco, kirsch, spice and blood orange build as the 2018 gains aromatic breadth with a bit of time. The 2018 is a stunner, but it needs time to truly open.” – Vinous

93 Points
Antonio Galloni
vinous
explore all things wine

Chianti Classico Riserva 2018 is the most representative wine of Caparsa: 100% Sangiovese. This wine is produced from Sangiovese grapes harvested by hand in the Caparsa vineyards. It represents the quintessence of Sangiovese from Radda in Chianti, without compromises.

Fresh, lively and astringent, it magically accompanies typical Tuscan dishes: steak, roasts and stews, as well as cured meats and cheeses.

It can mature in the bottle for many years due to its strong acidity and tannin characteristics.. Caparsa offers its admirers a spontaneous, authentic and prestigious Chianti Classico di Radda in Chianti wine.

Characteristics

- Grapes: 100% Sangiovese
- Maturation: 18 hl barrels. of oak for approximately 15 months
- Fermentation: spontaneous, with native yeasts in concrete vats
- Filtration: Roughing
- Alcohol: 13.51%
- Extension Ha: 66.60.00
- Area registered as Chianti Classico: 10.80.48
- Average altitude of vineyards: 450m
- Training system: Archetto Toscano, Guyot, Spurred Cordon
- Total production: Hl 500
- Wine 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