

Caparsa

Caparsa Chianti Classico 2021



“Chianti Classico 2021 Caparsa” is Caparsa’s basic Sangiovese wine, which is not to say that it is of inferior quality to the other types. A wine of great drinkability, with intense, savory fruit. Marked aromas of violets. Hematic.

Matured in concrete tanks, it is in no way affected by influences of wooden containers and keeps alive that authentic terroir typical of Caparsa wines.

Appellation : Chianti Classico DOCG

Grapes: 100% Sangiovese

Vineyard Size: 14 hectares

Soils: Gallestro and Alberese

Elevation: 450m

Maturation: Cement vats (2 years)

Fermentation: spontaneous, with indigenous yeasts in cement vats

Viticulture: Certified organic (CCPB Bologna)

About the Winery

“Paolo Cianferoni’s Caparsa was founded in 1982 and represents another highly recommended discovery from Radda in Chianti. The estate is certified organic both in terms of the farming and the winemaking. It practices a traditional and very hands-on approach, with an artisanal stone cellar that features stainless steel in the fermentation area and large oak casks and cement vats for the aging. These are fresh and pure wines” – Wine Advocate