

Caparsa

Caparsa Chianti Classico 2022



A highly drinkable wine, aged in concrete tanks, it is not affected in any way by wooden containers and keeps alive the authentic terroir typical of Caparsa wines.

A light, slightly warm bouquet, with hints of hazelnut and tobacco, ripe black, blue and some red fruits, floral nuances, a touch of herbs and a hint of coffee. Light, juicy, smooth and fresh-looking fruit, lively and refined acidity and youthful, taut tannins predominantly from the skins, notes of cocoa, coffee and almonds on the palate, persistent, still somewhat underdeveloped, with Mediterranean herbs in the background, hints of tobacco, good depth, solid structure, a very good finish, juicy and spicy.

Appellation : Chianti Classico DOCG

Grapes: 100% Sangiovese

Vineyard Size: 14 hectares

Soils: Gallestro and Alberese

Elevation: 450m

Maturation: Predominantly cement vats

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