

Caparsa

Vin Santo DOC

del Chianti Classico 2000



The Vin Santo of Caparsa is traditionally obtained from the choice of the best Malvasia Bianca, Trebbiano and Malvasia Nera grapes and then dried in mats or columns in a room for about 4 months. After pressing, the must is left in the barrels for many years. It is a very significant wine in the tradition and history of Chianti, as it has always represented excellence in peasant culture. It is drunk with cantuccini di Prato or dry pastries in general, but also excellent with cheeses.

It is also wonderful as a meditation wine, served in crystal brandy glasses. It has no time limits as it is an oxidative wine.

Appellation: Chianti Classico DOCG

Grapes: 47% Malvasia Bianca 47% Trebbiano 6% Malvasia Nera

Vineyard Size: 14 hectares

Soils: Gallestro and Alberese

Elevation: 450m

Maturation: In Caratelli, for a minimum of 4 years

Fermentation: Spontaneous, with native yeasts

Viticulture: Certified organic (CCPB Bologna)

About the Winery

“Proprietor Paolo Cianferoni makes some of the most compelling wines in all of Chianti Classico from his small hillside vineyard in Radda. The cramped cellar really belongs to a previous era, a time when the emphasis was on wine rather than appearances. Speaking of the wines, the 2019s capture all the best this tricky vintage has to offer. I was blown away. Readers who appreciate old-school Chianti Classicos will want to check out Caparsa. It’s a truly special place.” – **Vinous**