

Caparsa

Caparsa Chianti Classico 2020



Caparsa's Chianti Classico 2020 has elegant tannins balanced by a great acidity, making the wine fresh and full of vitality. The vintage 2020 is particularly rich of fruit. Matured in cement vats, it is in no way affected by the influence of wooden containers and maintains the 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**

"The 2020 Chianti Classico is one of the standouts of this vintage. Dark cherry, plum, spice, leather, menthol and licorice are all amplified in this decidedly potent Chianti Classico. In 2020, the Caparsa Chianti Classico is a bit broader than it usually is, but its balance is impeccable. The straight Chianti Classico is the humblest wine in the range, but in 2020 it is not too far behind the more 'important' wines, if at all! Don't miss it."

93

Points

Antonio Galloni
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