

Caparsa

Rosso di Caparsa



Rosso di Caparsa (not-vintage) is made with Sangiovese grapes harvested in Caparsa from the estate younger vines aged in cement tanks. The cement tanks preserve the fruit and the integrity of Sangiovese grapes. This is a seriously delicious and also fun wine that over-delivers!

Appellation : Rosso Toscano IGT

Grapes: 100% Sangiovese

Vineyard Size: 14 hectares

Soils: Gallestro and Alberese

Elevation: 450m

Maturation: Spontaneous with indigenous yeasts for about 12 days.

Aged in cement tanks

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

“Proprietor Paolo Cianferoni continues to turn out wines of tremendous character from his hillside vineyards in Radda.” - Vinous

