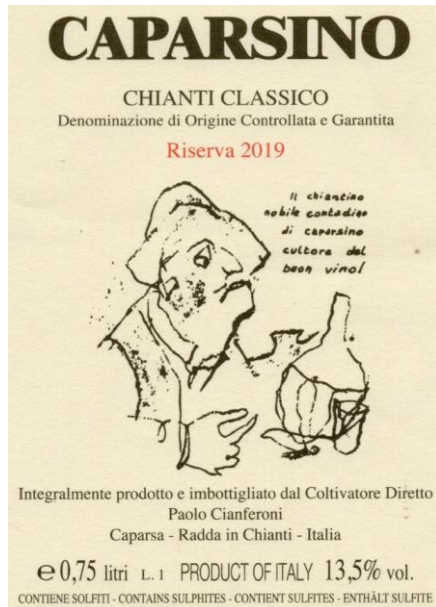


Az.Agr. Caparsa di Cianferoni Paolo

Case Sparse Caparsa, 47

53017 Radda in Chianti (Siena) – Italia



Chianti Classico Riserva Caparsino 2019

Chianti Classico Riserva "Caparsino" 2019 is Caparsa's most famous wine: the first vintage produced was 1982. This wine is made from hand-picked Sangiovese grapes and is aged in oak barrels, more or less for a long time according to the vintage, in this case about 15 months. The 2019 vintage produced a medium to full-bodied wine, fine and already enjoyable from the date of bottling with predominantly dark fruit aromas, but which in the finish light up with redder fruit colors. The selection of Caparsa's grapes from vineyards surrounded by forests has yielded results of absolute excellence. Caparsa offers its admirers a spontaneous, authentic and fine Chianti Classico wine from Radda in Chianti.

Grapes: 100% Sangiovese	Winemaker and master taster: Paolo Cianferoni, Giovanni Stella
Aging: cement vats and 18 HL oak barrels for about 15 months	Agronomist: Paolo Cianferoni, Filippo Cianferoni
Fermentation: spontaneous with indigenous yeasts	Extension Vineyards: 66 Ha
Filtration: Roughing	Extension Vineyards Ha: 12
Alcohol: 13.50% Vol	Vineyard Altitude: 450 m asl
Dry extract: 27.2 g/l	Training system: Archetto Toscano, Guyot, spurred cordon
Total acidity: 5.5 g/l	Annual Production: 500 HL
SO2Lib. 22 mg/l	Bottled: HL 50 in 6666 bottles on 11/03/2021 -lot 1. Planned Lot 2 with 5000 bottles
Bottled x 0.75 liters: 6666 bottles	Average bottle life (months): 12/120 months