

Caparsa

Italy - Tuscany - Radda in Chianti (SI)



CHIANTI CLASSICO RISERVA DOCCIO A MATTEO

98% Sangiovese, 2% Colorino

Production area: Radda in Chianti (SI)

Terrain: suolo ricco di scheletro, soprattutto galestro con

alberese

Harvest: manual

Vinification: Spontaneous fermentation with indigenous

yeasts. No filtering

Refinement: maturation in 10 hl barrels for one year

Color: rosso rubino

Fragrance: vivid scents of black fruit

Flavor: Fresh tannins accompanied by nice crisp acidity. Red

fruit notes on the palate with a gentle spiciness

Alcoholic Grade: 13.5% vol

CAPARSA

Ownership/Founders Family Cianferoni / Reginaldo Cianferoni Start of Activity 1965 Vitiviniculture Certified Organic Hectares 12 Bottles produced 40.000



Purchased in 1965 by Reginaldo Cianferoni, professor at the University of Florence, today Caparsa is one of the most interesting realities in Radda, zone of Chianti Classico. Paolo, son of Reginaldo, is maybe one of the last "vigneron" and his work in the vineyard is expressed in wines with a unique and unmistakable acidity and powerful aromas and tannins. His wines are 'personal' and authentic. Sometimes, at first taste, they may seem 'rustic,' but then, with time, they express the great elegance and strength of the Radda terroir, which, among the municipalities of the appellation, is the one that offers tense and long-lived wines.