

# Caparsa

Italy - Tuscany - Radda in Chianti (SI)



## CAPARSA

**Ownership/Founders** Family Cianferoni / Reginaldo Cianferoni

**Start of Activity** 1965

**Vitiviniculture** Certified Organic

**Hectares** 12

**Bottles produced** 40.000

## 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



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. Paolo Cianferoni’s wines are authentic, sometimes apparently rustic but over time they express a great elegance and strength of Radda’s terroir.