

## Caparsa

Italy - Tuscany - Radda in Chianti (SI)



## CHIANTI CLASSICO

## 100% Sangiovese

Production area: Radda in Chianti (SI)

Terrain: suolo ricco di scheletro, soprattutto galestro con

alberese

Harvest: manual

**Vinification:** Chianti Classico "Caparsa" is a wine of great typicality. It is made from Sangiovese grapes harvested by hand in the vineyards of Caparsa, making it one of the most classic wines produced in the Chianti Mountains. Fermentation: spontaneous, with indigenous yeasts and rough filtration **Refinement:** maturation in concrete vats for two years

**Color:** rosso rubino

Fragrance: Floral, with classic hints of plum

Flavor: Lively aromas, fresh tannins accompanied by incredible

overall finesse

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.