

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

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: ruby red

Fragrance: Floral, with classic hints of plum

Flavor: Lively aromas, fresh tannins accompanied by incredible overall finesse

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.