

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



ROSSO DI CAPARSA

100% Sangiovese

Production area: Radda in Chianti (SI)

Terrain: suolo ricco di scheletro, soprattutto galestro con alberese

Harvest: manual

Vinification: spontaneous fermentation with indigenous yeasts, for approximately 12 days

Refinement: in concrete tanks for 18-36 months

Alcoholic Grade: 13% 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. 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.