

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

VIN SANTO OF CHIANTI CLASSICO

47% Malvasia Bianca, 47% Trebbiano, 6% Malvasia Nera

Production area: Radda in Chianti (SI)

Terrain: suolo ricco di scheletro, soprattutto galestro con alberese

Harvest: manual

Vinification: Vin Santo di Caparsa is traditionally made by selecting the best Malvasia Bianca, Trebbiano and Malvasia Nera grapes, which are then dried in mats or columns in a room for about 4 months. Spontaneous fermentation with indigenous yeasts. No filtering

Refinement: maturation in Caratelli, for a minimum of 4 years

Color: amber yellow

Flavor: austere, linear, of incredible sweetness

Alcoholic Grade: 15% 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.