CAPANNA · ITALY

Rosso Del Cerro, Toscana IGT, 2022

Sangiovese, Montosoli, Montalcino DOC

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Medium ruby red. Nose: Cranberry, strawberry, vanilla, cinnamon, hints of mushroom. Taste: Strawberry, cherry, cedar, cranberry. Other: Dry with expressive red fruit, easy to drink.

About the wine

The Sangiovese comes from the Capanna estate at Montosoli, north of Montalcino. It macerates on the skins for 15–18 days in temperature-controlled steel, goes through spontaneous malolactic fermentation, then rests a few months in large oak casks. The Cencioni family has owned Capanna since 1957.

Winemaking

MATURATION	In oak casks of 20 to 32 hl for about 3-6 months; followed by brief ageing in bottles.

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Starters, pasta with meat ragout or mushrooms, roasted white meats, cold cuts and fresh cheeses.

Say it: Capanna: kah-PAHN-nah; Toscana: tos-KAH-nah