CAPANNA · ITALY

Rosso di Montalcino, 2023

Rosso di Montalcino DOC, Montosoli - northern Montalcino, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2023 · 750 ml

STILL, FULL-BODIED

Tasting notes

Appearance: Deep ruby red Nose: Red cherry, red berries, light vanilla and spice Palate: Fresh and medium-bodied, with red fruit, clear acidity and fine to moderate tannins Finish: Persistent, dry, lightly spicy

About the wine

The Sangiovese comes from the Cencioni family's Capanna estate in Montosoli, north of Montalcino. It macerates on the skins for about two to three weeks, with both fermentations in conical Slavonian oak vats, then ages in large Slavonian casks. Founder Giuseppe Cencioni was one of the founders of the Brunello consortium in 1967.

Awards

Vinous (Eric Guido) — 90 points (2021)

Winemaking

MATURATION	6–10 months in Slavonian oak, followed by at least 3–4 months in bottle

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	5 - 8 years
FOOD PAIRING	· Pasta with ragù, roast pork, roast chicken, beef, mushrooms, salumi, medium-aged cheeses · Avoid: Delicate seafood, raw fish, very spicy food, sweet dishes

Say it: Capanna: kah-PAHN-nah; Rosso di Montalcino: ROS-so dee mon-tahl-CHEE-no