



The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, with help of his sons Benito and Franco, it became one of the first farms established in the modern period of Brunello. They started bottling their own wines in the 1960's and after Brunello di Montalcino was granted DOC status in 1966, Giuseppe became one of the 25 founders of the Consorzio del Vino Brunello di Montalcino.

VITICULTURE/VINIFICATION

The vineyards are planted in clay and limestone soils, at an elevation of between 270m to 300m. Grapes are harvested in late September, then fermented separately. The grapes are macerated with skins for about 20-25 days at a controlled temperature in stainless steel tanks. Malolactic fermentation is spontaneous. The wine is aged in Slavonian oak casks of 20 to 32 hl for at least 6-8 months, and is filtered but not fined before being bottled, where the wine ages for a few months in bottle.

TASTING NOTES

The final wine is a deep ruby red, with intense aromas of mature red fruits and liquorice. The palate shows excellent structure, and is quite soft and well balanced.

TECHNICAL INFORMATION

VARIETALS:	60% Merlot, 40% Sangiovese
ALC:	14.5%
RS:	1 g/L
TOTAL ACIDITY:	5.6 g/L
TOTAL SULPHUR:	73 mg/L
PH:	3.61

