CAPANNA

2019 MOSCADELLO DI MONTALCINO

DOC * MONTALCINO * TUSCANY, ITALY

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 Moscadello di Montalcino is 100% Moscato Bianco from native clones (massal selection). The vineyards are planted in clay and limestone soils, at an elevation of between 270m to 300m. Cold shock and filtration, skin maceration lasts about 2 days. Fermentation occurs in steel at a low temperature of 14-16 °C/ 58-60 °F. The wine is aged in Slavonian oak casks for about 1 year, followed by in bottles for at least 6-12 months. No sugar was added.

TASTING NOTES

Strong golden color with chracteristic Moscato bouquet of intense acacia honey, apricots, pears and condaied fruit aromas. Sweet, but well balanced by the acidity, well-structured and pleasant aftertaste.

TECHNICAL INFORMATION

VARIETALS:	Sangiovese
ALC:	9.5%
RS:	89.4 g/L
TOTAL ACIDITY:	5.3 g/L
TOTAL SULPHUR:	73 mg/L
PH:	3.4