



Capannino

HARVEST 2008

INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA



Grapes: Sangiovese, Cabernet Sauvignon, Merlot , Petit Verdot and Cabernet Franc.

Location: 100 m above sea level, exposition South/South-West.

Vine density per hectar: 5,500 plants.

Harvest: Grapes are picked by hand between September 12 and 29.

Fermentation: In stainless steel vats at 30°C for 18 days.

Ageing: 6 months in stainless steel and 6 months in oak barrels.

Bottling : May 2010

Alcohol: 14% vol.

Total acidity : 5,70 g/l

Production: 25.000 bottles

Oenologist: Carlo Ferrini

CASTELLO DEL TERRICCO