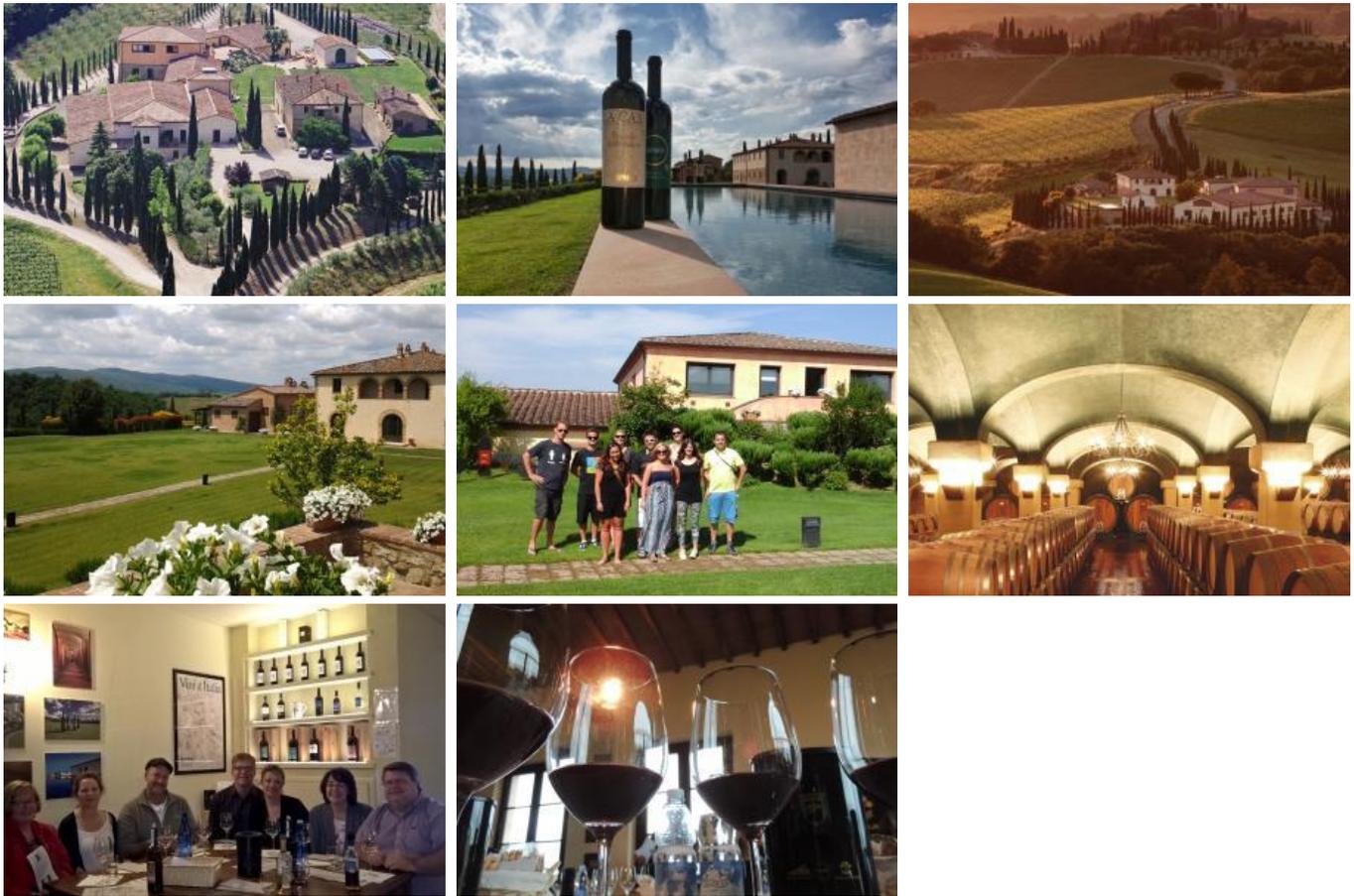


Caparzo



The estate

Caparzo is one of the most prestigious and popular estates in Montalcino for quality and special style of his wine.

Caparzo has been the first estate understanding the influences of the “terroir” on the characteristics of the wines. From this concept, it began making **Brunello di Montalcino Vigna “La Casa”**, **Rosso di Montalcino Vigna “La Caduta”**. **Ca del Pazzo** (Sangiovese/Cabernet sauvignon) and **Le Grance Chardonnay**, (Sauvignon Blanc and Traminer) are also very much appreciated. Caparzo also produces some Igt Toscana wines: Rosso, Bianco and Sangiovese. The production also includes: **Moscadello di Montalcino Vendemmia tardiva**, **Grappa di Brunello** and **Grappa di Riserva**

The origins of the place name Caparzo are still unknown. According to some people, the name should derive, as shown by ancient maps, from Ca’ Pazzo; according to others, the term should derive from the Latin Caput Arsum and should indicate a “place touched by the sun”. The beginning of the history of Caparzo dates back to the end of the sixties, when a group of friends, fond of Tuscany and of wine, purchased an old ruin with vineyards at Montalcino. We are at the

dawning of Brunello di Montalcino, the Association has just been set up and the producers-bottlers are only 13. The farm estate was renovated, modernised and new vineyards were planted. In a short time, Caparzo was able to impose itself on the market of Brunello. Thirty years passed from the first rows of vines and from the first cellar experiences. In 1998, the farm estate came to a turning point when Elisabetta Gnudi Angelini purchased Caparzo. She immediately carried out her objectives: combine tradition with innovation to create a high-quality wine, expression of an excellent territory, with the help of her son, Igino, and daughter, Alessandra.

Caparzo covers an overall surface of 200 hectares including ca. 90 covered by vineyards, distributed on different hillsides of the borough of Montalcino, in the best areas of D.O.C.G. Caparzo, La Casa, La Caduta, Il Cassero and San Piero Caselle are located on a hilly area at a height ranging from 220 to 300 meters above sea level.

The capacity of the wine-making cellar exceeds 10,000 hectolitres. Fermentation takes place in stainless steel vats designed by us to support the traditional operations of temperature control, pumpover, délestage, pigeage and aeration by means of a computerised system. Here, wine technology is completely at the service of the manual ability of man. The capacity of the ageing cellar is ca. 6,000 hectolitres. The type of woods used varies according to the type of wine.

Products

Brunello di Montalcino D.O.C.G. Riserva

Caparzo's Brunello di Montalcino Riserva is only produced in the finest vintages, from grapes selected personally by winemaker Massimo Bracalente.

The grapes are in part from vineyards located in the northern part of the Montalcino Appellation, at an elevation of 220 meters above sea level, and in part from vineyards south of Montalcino, at an elevation of 270 meters. In both cases the vineyards are on sandy-stony south-southeast facing Pliocene terrains. The Riserva begins to show its best several years after bottling.

Produced in limited quantities, the Riserva is destined to especially passionate, attentive wine lovers. A classic, complete Riserva able to awaken unique sensations in the most expert palates. The first Caparzo Riserva Brunello di Montalcino DOCG was produced in 1980. The wine has the capacity to age for up to 40 years.

GRAPES: Sangiovese

HARVEST: manual selection.

PRIMARY FERMENTATION: The primary fermentation lasts 7 days, at controlled temperatures between 28 and 30 °C, and is followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days.

MALOLACTIC FERMENTATION: Spontaneous, at a controlled temperature of 20-24 °C, immediately after racking.

AGING IN WOOD: 1 year in French oak tonneaux (500 l.) and 24 months in French and Slovenian oak casks (30 HI).

BOTTLE AGING: at least 6 months.

ALCOHOL CONTENT: 13,00 - 14,00% vol.

ACIDITY: 5 - 6‰

AGING CAPACITY: more than 35 years.

FIRST YEAR PRODUCED: 1980

COLOR: ruby, tending towards garnet with age

BOUQUET: penetrating, ample, and very complex, with echoes of wild berry fruit.

PALATE: dry, warm, solid, harmonious, combining delicacy and austerity, and persistent.

FOOD-WINE PAIRINGS: excellent with roasts and spit-roasted meats, grilled meats, game, braised meats, and aged cheeses.

SERVING TEMPERATURE: 18 °C, better if opened 2 - 3 hours before it is poured.

Vigna La Casa Brunello di Montalcino D.O.C.G.

Caparzo's Brunello di Montalcino DOCG Vigna la Casa can be considered a true enological gem, and not just in terms of Montalcino.

La Casa derives its name from having been the farm where some of the tenant farmers who worked for the owners of Palazzo Montosoli, which is at a distance of a few hundred meters, lived.

The first vintage of Brunello di Montalcino Vigna La Casa was produced in 1977. At the time little was known of terroir, and little attention was paid to the concept of zonation, which had only recently been introduced to Montalcino. In this case Caparzo was once again a pace setter, producing a "Single Vineyard" Brunello from one of the finest vineyards in the Appellation. With Brunello di Montalcino La Casa, Caparzo also was one of the first wineries to introduce barriques to Montalcino, producing a wine with an polite, elegant spirit. Brunello di Montalcino Vigna La Casa is the fruit of a unique terroir, and expresses all of Caparzo's passion and experience in producing excellent wines.

VIGNETO LA CASA:

The 5-hectars La Casa Vineyard is located on the Montosoli Hill, at an elevation of 275 meters, and enjoys a south southeast exposure. The Montosoli Hill is not large, but its slightly greater elevation shields it from both mists and spring frosts, and yields grapes of incontrovertible quality. The terrain is shisty-clayey, of a sort locally known as Galestro, and is well drained. The vineyard enjoys excellent sunshine, an important factor for this sector of the northern part of the Montalcino Appellation, which has lower average temperatures than other sectors.

GRAPES: Sangiovese.

HARVEST: manual.

PRIMARY FERMENTATION: The primary fermentation takes 7 days, at controlled temperatures between 28 and 30 °C, and is followed by destages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days.

MALOLACTIC FERMENTATION: Spontaneous, at a controlled temperature of 20-24 °C, immediately after racking.

AGING IN WOOD: 1 year in French oak tonneaux (500 l.) and 24 months in French oak casks (30 hl).

BOTTLE AGING: at least 8 months.

ALCOHOL CONTENT: 13,00 - 14,00% vol.

ACIDITY: 5 - 6‰

AGING CAPACITY: more than 35 years.

FIRST YEAR PRODUCED: 1977

COLOR: ruby, tending towards garnet with age.

BOUQUET: penetrating, ample, and extremely complex, with wild berry fruit, spice and vanilla.

PALATE: dry, warm, well balanced and austere, ample and persistent.

FOOD-WINE PAIRINGS: excellent with roasts and spit-roasted meats, grilled meats, game, braised meats, and aged cheeses.

SERVING TEMPERATURE: 18 °C, best if opened 1 - 2 hours before it is poured.

Brunello di Montalcino D.O.C.G.

Caparzo produced its first vintage of **Brunello di Montalcino** in 1970, when the situation in Montalcino was very different than it is now. At the time there were only 13 wineries in Montalcino, and this makes Caparzo one of the historic Brunello producers. The distinguishing characteristic of Caparzo's Brunello di Montalcino is clearly the origin of its Sangiovese. Indeed, the estate is one of the few in Montalcino that has vineyards in the various geographic areas of the Appellation. What might seem to be just a detail is instead quite positive, because the different locations of Caparzo's vineyards allow the estate to draw the most from the different microclimates and terroirs present in Montalcino. The grapes harvested from the vineyards in the various areas of the appellation are carefully selected to lay the foundations for a complex wine that brings together all of the characteristics that make Brunello one of the world's most sought after wines.

SOURCE VINEARDS:

- "Caparzo", 220 meters above sea level in the northern part of the appellation; 8 hectares. Terrains: sandy-clayey Pliocene sediments.
- "La Caduta", 300 meters above sea level in the southwestern part of the appellation; 7 hectares. Terrains: loosely packed stony arenaceous schist.
- "Il Cassero", 270 meters above sea level in the southern part of the appellation; 6 hectares. Terrain: Pliocene sediments with sandy-stony or scisty-clayey matrix.
- "San Piero – Caselle," 250 meters above sea level in the eastern part of the appellation; 2 hectares. Terrain: sandy-clayey.

HARVEST: manual.

GRAPES: Sangiovese.

PRIMARY FERMENTATION: During the first two days of the fermentation, special attention is paid to the seeds, which are eliminated if they are not ripe enough. This operation is made possible by the cutting edge technology of our fermentation tanks. The primary fermentation takes 7 days, at controlled temperatures between 28 and 30 °C, and is followed by destages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days.

MALOLACTIC FERMENTATION: Spontaneous, at a controlled temperature of 20-24 °C, immediately after racking.

AGING IN WOOD: 3 years in the traditional 80 hectoliter Slavonian and 50 hectoliter French oak casks.

BOTTLE AGING: at least 4 months.

ALCOHOL CONTENT: 13,00 – 14,00% .

ACIDITY: 5 - 6‰

AGING CAPACITY: More than 30 years.

FIRST YEAR PRODUCED: 1970

COLOR: ruby, tending towards garnet with age.

BOUQUET: penetrating, ample, and very complex, with echoes of wild berry fruit.

PALATE: dry, warm, firm, harmonious, delicate and austere, and persistent.

FOOD-WINE PAIRINGS: roasts, grilled and spit-roasted meats, game, braised meats, aged cheeses.

SERVING TEMPERATURE: 18 °C, best if opened 1 - 2 hours before served

La Caduta Rosso di Montalcino D.O.C.

La Caduta is the name of a splendid 7'5 hectare vineyard located to the south of Montalcino, a part of which Caparzo decided to dedicate to the production of a Rosso di Montalcino cru.

Therefore, Rosso di Montalcino DOC La Caduta is a step above the average wine of the Appellation, and represents an exception to the rule that considers Rosso di Montalcino to be Brunello's younger brother; in this sense few other Rossi can compare to La Caduta.

Rosso di Montalcino D.O.C.

Caparzo's **Rosso di Montalcino DOC** is made from grapes from our vineyards to the north and south of Montalcino.

The microclimates of the different zones allow us to obtain consistent quality from vintage to vintage. A worthy alternative for the discerning consumer, Rosso di Montalcino is harmonious, elegant, savory, and pairs well with foods.

SOURCE VINEYARDS:

"Caparzo", 220 meters above sea level in the northern part of the Appellation: 6 hectares.

Terrain: Pliocene sandy-clayey sediments.

"Il Cassero", 270 meters above sea level, in the southern part of the Appellation: 6 hectares.

Terrain: Pliocene sediments with sandy-stony or scisty-clayey matrices.

"San Piero – Caselle", 250 meters above sea level, in the eastern part of the Appellation: 7 hectares. Terrain: sandy-clayey.

GRAPES: Sangiovese.

HARVEST: mechanical, with equipment that separates out the green parts.

PRIMARY FERMENTATION: 7 days at a controlled temperature of 28 to 30 °C, followed by destages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 5 days.

MALOLACTIC FERMENTATION : spontaneous.

AGING IN WOOD: 1 year in traditional 50 and 80 hectoliter Slavonian oak casks.

BOTTLE AGING: at least three months.

ALCOHOL CONTENT: 12,50 – 14,00%.

ACIDITY: 5 - 6‰

AGING CAPACITY: 8 years

FIRST YEAR PRODUCED: 1970

COLOR: intense ruby.

BOUQUET: penetrating, quite ample, and complex, with violets, raspberries and pomegranates.

PALATE: warm, dry, and rich, with nice balance.

FOOD-WINE PAIRINGS: red meats, pasta with meat sauces, legume-based soups, aged cheeses.

SERVING TEMPERATURE: 18 °C, better if opened 1 - 2 hours before it is poured.

Cà del Pazzo Toscana I.G.T.

On old maps, the place now known as Caparzo is called **Cà del Pazzo**, a name we have given to a wine born of a selection of Sangiovese and Cabernet Sauvignon from our vineyards located at Caparzo and San Piero Caselle.

Cà del Pazzo was produced for the first time in 1982, and is therefore one of the first SuperTuscans to have been produced in the Brunello production area. Produced only in the best vintages, and in limited quantities, it is destined to especially passionate, attentive wine lovers.

SOURCE VINEYARDS:

- "Caparzo," 220 meters above sea level, in the northern part of the Appellation. Terrain: sandy clayey Pliocene sediments.

- "San Piero – Caselle," 250 meters above sea level, in the eastern part of the Appellation. Terrain: sandy clayey.

GRAPES: Sangiovese and Cabernet Sauvignon.

HARVEST: manual.

PRIMARY FERMENTATION: the different grapes are fermented separately for 6 days at a temperature of 28-30 °C, with subsequent destagings and pump overs.

MALOLACTIC FERMENTATION: spontaneous.

AGING IN WOOD: 24 months in 500 liter French tonneaux.

BOTTLE AGING: at least 6 months.

ALCOHOL CONTENT: 13,00 – 14,00%.

ACIDITY: 5 - 6 ‰

AGING CAPACITY: 12 years.

FIRST YEAR PRODUCED: 1982

COLOR: deep, intense ruby.

BOUQUET: ample, elegant, and well defined, with pronounced ripe blackberries and licoriceroot, with hints of sour cherry jam, white truffles, spice and vanilla.

PALATE: dry and smooth, warm, full, generous, and austere velvety, with underlying aristocratic toasted almonds; the clean elegant bouquet complements the palate, especially in the finish.

FOOD-WINE PAIRINGS: roasts, grilled meats, truffled dishes, mushrooms, and aged cheeses.

SERVING TEMPERATURE: 18 °C, better if opened 1 - 2 hours before it is poured.

Le Grance Toscana I.G.T.

The name **Le Grance** derives from the fortified buildings used in the Sienese countryside during the middle ages to store agricultural goods: Caparzo decided to call the area of the vineyards that yield this wine, which was first produced in 1985, 'Le Grance. Le Grance provides a perfect example of how a winery located in an area renowned for great reds can also produce a superb white. Originally made with just Chardonnay, in 1988 Sauvignon Blanc and Traminer were added to enrich the blend. It continues to age nicely for 6 to 8 years after the harvest. A true age-worthy white, in the style of the great wines from beyond the Alps.

SOURCE VINEYARD:

Caparzo, a three-hectare southwest-facing vineyard in the northern part of the appellation, at an elevation of 220 meters above sea level.

Terrain: sandy-clayey Pliocene sediments.

GRAPES: Chardonnay, Sauvignon Blanc and Gewürztraminer

HARVEST: manual.

PRIMARY FERMENTATION: The must macerates on the skins at low temperature for 24 hours, followed by soft pressing. The must then ferments completely in 350 liter French oak barrels, and subsequently undergoes two months of battonage.

MALOLACTIC FERMENTATION: spontaneous, in barrels.

AGING IN WOOD: 9 months in 350 liter French oak barrels.

BOTTLE AGING: at least 6 months.

ALCOHOL CONTENT: 12,50 - 13,50%.

ACIDITY: 5,5 - 6 ‰

AGING CAPACITY: 8 years.

FIRST YEAR PRODUCED: 1985

COLOR: straw yellow with slight golden reflections.

BOUQUET: refined, ample, and complex, with spice and dried fruit aromas.

PALATE: dry, full, and harmonious.

FOOD-WINE PAIRINGS: fish and white meats.

SERVING TEMPERATURE: About 14-16 °C, best if opened 1 - 2 before it is poured.

San Giovese I.G.T. Toscana

A single owner, a single winemaker, three cellars in the three principal Tuscan wine making areas, a terrific synergy between Elisabetta Gnudi Angelini's properties, but no common wine. To answer this lack, a new **Sangiovese IGT** made from grapes from the three estates, Caparzo, Borgo Scopeto and Doga delle Clavule. The family crest works surprisingly well to illustrate the concept: the shield bears three roses that represent the three estates.

GRAPES: Sangiovese, Merlot, Petit Verdot, Alicante.

THE GRAPES AND THEIR SOURCES:

Sangiovese: from Montalcino, Castelnuovo Berardenga and Magliano in Toscana.

Alicante: from Magliano in Toscana, confers intense hues and savory notes

Merlot: from Castelnuovo Berardenga and Montalcino, confers bouquet and roundness.

Petit Verdot: from Montalcino, confers structure and color.

HARVEST: mechanized, with machinery to separate out the green parts. Distinct harvests in the of the varieties in the various production areas:

Magliano in Toscana: Alicante in early September, Sangiovese in mid September.

Montalcino: Sangiovese and Petit Verdot in early October.

Castelnuovo Berardenga: Merlot in mid September, Sangiovese in mid October.

PRIMARY FERMENTATION: Separate vinifications with 15-day macerations at 28 °C – 15% of the Sangiovese produced in Montalcino undergoes cryomaceration at 8 °C for 48 hours to extract primary aromas, followed by a 7-day fermentation at 25 °C, which is then interrupted to have a higher residual sugar content for the final blend.

MALOLACTIC FERMENTATION: spontaneous.

BOTTLE AGING: at least 1 month.

ALCOHOL CONTENT: 13,00 -13,50%.

ACIDITY: 5 - 6‰

FIRST YEAR PRODUCED: 2010

COLOR: intense ruby with violet reflections.

BOUQUET: intense, fruity, and spicy, with ripe blackberries, wild strawberries, spice and vanilla.

PALATE: full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish.

SERVING TEMPERATURE: 16-18 °C.

Chardonnay I.G.T. Toscana

A single property, a single oenologist, three different wine cellars in the three main wine-growing areas in Tuscany, a great synergy among the departments of Elisabetta Gnudi Angelini's property. This is the reason that led to the birth of this new **Chardonnay Igt** which was produced with grapes coming from the three estates: Caparzo, Borgo Scopeto and Doga delle Clavule. The historical family crest perfectly epitomizes the three estates: three roses on a shield that stand for the three wine cellars.

BLEND: Chardonnay, Trebbiano, Moscato and Vermentino

CHARACTERISTICS AND ORIGIN OF THE GRAPES:

Chardonnay: from Montalcino, Castelnuovo Berardenga and Magliano; gives softness and freshness

Trebbiano: from Castelnuovo Berardenga; gives a deep colour and notes of white peach

Moscato: from Montalcino; gives a sweet and aromatic taste

Vermentino: from Magliano in Toscana; delicate and of good structure.

HARVESTING TECHNIQUE: by harvesting machines separating berries from green parts. The different areas and grape varieties are harvested separately:

Magliano in Toscana: Chardonnay and Vermentino at the end of August

Montalcino: Chardonnay and Moscadello at the end of August

Castelnuovo Berardenga: Chardonnay and Trebbiano at the beginning of September

ALCOHOLIC FERMENTATION: the different grape varieties are fermented separately for 15/16 days at a temperature of 16-18 °C. The fermentation of a part of the Chardonnay is stopped so that it has 3/4 g of residual sugar.

MALOLACTIC FERMENTATION: none

BOTTLE AGEING: 1 month.

ALCOHOL: 12,50%

ACIDITY: 5 ‰

FIRST PRODUCTION YEAR: 2013

COLOUR: rich tones ranging from straw yellow to gold. Deep and bright.

AROMA: it is a wine characterized by intense and elegant aromas, with fruity notes of apricot, ripe pear and exotic fruit.

TASTE: sweet, aromatic, characteristic, sometimes racy.

SERVING TEMPERATURE: 10-12°C

Moscadello di Montalcino D.O.C. Vendemmia Tardiva

In the Brunello area **Moscadello** is an ancient tradition, though the use of the late harvesting technique is more recent. Among the various historic references, in the XVII century Francesco Redi mentioned Moscadello in his *Ditirambo*, calling it "That so divine and light Moscadello di Montalcino." The Moscato Bianco grapes harvested at the beginning of October are pressed and the must obtained is fermented in French oak barriques.

SOURCE VINEYARD:

- "Caparzo", 220 meters above sea level, in the northern part of the of the appellation; 1.5 hectares.

Terrain: Pliocene sandy-clayey sediments

GRAPES: Moscato Bianco.

HARVEST: manual.

DRYING: on the vines.

PRIMARY FERMENTATION: in French oak barriques, at a controlled temperature of 20 °C.

AGING IN WOOD: 12 months in French oak barriques.

BOTTLE AGING: 12 months.

ALCOHOL CONTENT: 15,00%

ACIDITY: 5,5 - 6 ‰

RESIDUAL SUGAR CONTENT: 90 g/l

AGING CAPACITY: 10-15 years

FIRST YEAR OF PRODUCTION: 1996

COLOR: intense golden yellow.

BOUQUET: intense, floral, and spicy.

PALATE: pleasantly sweet, velvety, with a characteristic almond finish, and great balance.

FOOD WINE PAIRINGS: Blue cheeses such as Gorgonzola and Stilton. Sweets with dried fruit and almonds.

SERVING TEMPERATURE: 12 – 14 °C

Wine tasting

Caparzo would be delighted to welcome you and introduce you to the world of wine.

Bere il territorio

During the tour you will become familiar with the history and origins of Brunello di Montalcino and the other wines produced by us.

You will see where our wonderful vineyards are located, visit the cellar where our wines are aged and you can also discover high quality oenological practices.

The tour concludes by offering you the chance to taste our wines and appreciate their refinement and elegance, surrounded by beauty.

Wine tasting:

- **Rosso di Montalcino DOC**
- **Brunello di Montalcino DOCG**

Calendar

Visits and tastings are available through all the year for whom that wish to touch in a real way the wonderful wine world.

Visits are done in italian and english language

Minimum 2, maximum 50 people