



BRUNELLO DI MONTALCINO DOCG 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 (720 feet) above sea level, and in part from vineyards south of Montalcino, at an elevation of 270 meters (885 feet). 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 for 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.

HARVEST: Manual selection.

PRIMARY FERMENTATION: The primary fermentation lasts 7 days, at controlled temperatures between 28 and 30°C (82 and 86°F), 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 (68-75°F), immediately after racking.

AGING IN WOOD: At least 2 year.

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 (64°F), better if opened 2 - 3 hours before it is poured.





VIGNA LA CASA BRUNELLO DI MONTALCINO DOCG

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 feet, 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 pacesetter, 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 a 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-hectare (12.5 acre) La Casa Vineyard is located on the Montosoli Hill, at an elevation of 275 meters (900 feet), 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 schisty-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.

HARVEST: Manual.

PRIMARY FERMENTATION: The primary fermentation takes seven days, at controlled temperatures between 28 and 30°C (82 and 86°F), 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 (68-75 °F), immediately after racking.

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

BOTTLE AGING: At least 4 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.





ROSSO DI MONTALCINO DOC

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.

AREAS OF ORIGIN OF THE GRAPES:

“**Caparzo**”, 220 meters (720 feet) above sea level in the northern part of the appellation: 6 hectares (15 acres). Terrain: Pliocene sandy-clayey sediments.

“**Il Cassero**”, 270 meters (885 feet) above sea level, in the southern part of the appellation: 6 hectares (15 acres). Terrain: Pliocene sediments with sandy-stony or schisty-clayey matrices.

“**San Piero – Caselle**”, 250 meters (820 feet) above sea level, in the eastern part of the Appellation: 7 hectares. Terrain: sandy-clayey.

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

PRIMARY FERMENTATION: Seven days at a controlled temperature of 28 to 30°C (82 to 86°F), 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 five days.

MALOLACTIC FERMENTATION : Spontaneous.

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 (66°F), better if opened 1 - 2 hours before it is poured.

