



Fattoria Capannacce Rosso della Maremma Toscana I.G.T.

(ROH-so DAY-lah mah-RAY-mah toh-SKAH-nah)

The Maremma is now the HOT region in Toscana, and this Rosso della Maremma is a perfect example of why it's so respected. The New York Times boasted it as a great buy, and we could not agree more. This SuperTuscan from Fattoria Capannacce is aged 14 months in French barriques, and is made with an unprecedented blend featuring Sangiovese, Syrah, Grenache, and Canaiolo! Beautifully balanced, excellent fruit, and a slightly dry finish with ample mid-palate.



LOCATION

Toscana, Italia.
(Village of Pari)
9 hectares. 250-300 meters.



SOIL

Argilla (non-porous clay).



ESTATE

Fattoria Capannacce.
*(fah-TOR-ee-ah
kah-pah-NAH-chay)*



VINE

Horizontal Spurred Cordon.
5,000-6,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Alberto Porta.
(ahl-BARE-toh POR-tah)



VINIFICATION

Fermentation, maceration,
and malolactic in stainless
steel and concrete.



VARIETALS

60% Sangiovese,
20% Syrah,
10% Grenache,
10% Canaiolo.



BARREL

1st, 2nd, and 3rd passage
French barriques.



RESIDUAL SUGAR

3.5 grams per liter.



MATURATION

14 months in the barrel.
3-6 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Marbled rib eye, hamburger,
and aged cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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