



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 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-hectare 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.

HARVEST: manual.

PRIMARY FERMENTATION: The primary fermentation takes 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: at least 2 year.

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.

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.



CAPARZO

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