



CAPRAIA

TOSCANA ROSATO

IGT



Sangiovese grapes from the cooler areas, which are carefully selected and harvested early to preserve their freshness and elegance, are used to produce this wine, whose greatest strengths are its drinkability and finesse.

APPELLATION TOSCANA IGT

GRAPE VARIETY 100% Sangiovese

VINEYARD Various plots in Località Capraia

SOIL Medium-textured, rich in clay and Galestro stone

VINEYARD SIZE 45 ha

VINEYARD AGE Various , from new to 35 years old

EXPOSURE Various

AVERAGE ALTITUDE 300m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1.2kg

CULTIVATION/PRUNING Spur pruning and cane pruning

VINIFICATION 50% of the must is obtained by direct pressing of the grapes. On the other half of the must we apply the 'hat raising' technique after just 4 hours of contact with the skins. The two groups of must are then reunited and alcoholic fermentation continues for another 7-8 days at a temperature between 15-17°C. This is followed by two months of aging with fermentation yeasts prior to bottling.

TASTING NOTES Tenuta di Capraia Rosato is a fresh, delicate wine with a pale antique pink color. The scent has clear hints of hawthorn, rose and wisteria on a background of white fruit. The slightly tropical notes that are detectable on the nose reappear in the mouth, accompanied by intense fruity scents. Overall, it is an elegant wine with a pleasant freshness and minerality.

PAIRING Excellent as an aperitif or to accompany medium-aged cured meats, savory pies and appetizers in general. Pasta dishes with vegetable or fish-based sauces; white meats and steamed or baked fish.

SERVING TEMPERATURE 15°C.



TENUTE CALÌ
vini e relais

