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“FRASI” TOSCANA SANGIOVESE IGT

"FRASI" : my wine, my offering for each vintage year.

Metaphors that describe our production philosophy, sometimes the character of a harvest and the moods of a year in the life.

VINTAGE YEAR 2016

OBSERVE: A LIFE, A STONE OR A MAN?...PRESENCE

Attentive and respectful manual viticulture - this is how we like to do it and it is only possible through a continuous and diligent "presence" in the vineyard. Days, weeks and months see us going up and down between the rows, in service to the vines, tending their needs in each particular moment. The hand that prunes, the hand that selects leaves and bunches of grapes is a silent hand that slides between the espaliers to the point of disappearing. Not only that, sometimes our entire person becomes almost indistinguishable, such that the silhouette transforms into a unity with the vines or the stones of the earth.

Harvest: the grapes are manually harvested into small baskets and quickly taken to the cantina. The first task is to select the bunches on the basis of their size. This is followed by destemming and sorting of the grapes so that only those of the correct ripeness go on to a soft pressing and fermentation.

Vinification: in steel vats at controlled temperatures for three weeks. During this time manual remontage and delestage are carried out at a frequency determined by the fermentation curve and polyphenolic extraction.

Both alcoholic and malolactic fermentation occur spontaneously: there is no dry yeast inoculation during the former and no lactic bacteria inoculation during the latter.

Ageing: in French oak casks of 33 hl for 24 months. Bottling is followed by a minimum of 12 months in a temperature-controlled environment before the wine is put on the market. With the passage of time the wine continues to age into a smooth elegance.

"Frasi" represents the top selection of our winery. It is only produced in years during which the seasonal progression allows for it. It is the expression of our oldest vineyard, planted by my father and my uncles in 1974.

Surface area of vineyard from which grapes are selected: 1 ha

Vineyard Altitude: 464 m ASL

Soil: layers of sand and marine clay

Growing System: bilateral spurred cordon

Density per ha: 2,500 vines

Grape variety: Sangiovese **Harvest period:** 1st week of October

Bottling Date: 25th May 2019

Number of bottles produced: n*3858 0.75 lt./ n*144 magnum 1.5 lt

Alcohol content: 14% **Total acidity:** 5.6 g/l **Dry extract:** 31 g/l

