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"TROCCOLONE"

ORCIA

SANGIOVESE DOC 2022

Il "Troccolone," was a clever, dealmaking salesman who made the rounds of the farms in the Val d'Orcia, carrying various merchandise and foodstuffs, bargaining for eggs, poultry and whatever else the farmers had to offer.

He tried to appear a simple man with all the time in the world, yet the length of the negotiation and the way he managed relationships in general was absolutely calculated to realise his profit. The farmer's wife had to be very sharp to make sure the exchange was as equitable as possible.

I chose the name for this wine in order to keep our production closely tied to the area, the history of our countryside and the elements that make up our character, as well as for the pleasure of keeping alive a vocabulary that has fallen into disuse and is in danger of being forgotten.

Origin: "Il Troccolone" arose from the wish to exalt the grapes from one part of the vineyard, which, vinified separately for a number of years, have always produced a wine that is special for the richness of its bouquet and freshness in the mouth.

Use of the amphora: aware of the potential of this grape, we chose a vessel that would allow the proper fermentation, facilitating the evolution of the wine and enhancing its native characteristics and varietal scents. Having tried a number of options, in 2012 we decided to use terracotta amphorae. A long search for the right qualities led us to choose amphorae of 5 hl made of clay from Impruneta (Florence), handmade with a technique called "a colombino" (hand built without the use of molds), the entire surface is left unglazed, without vitrification or any other treatment.

Harvest: the grapes are harvested manually into small baskets and taken quickly 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 after which they're placed in the amphorae.

Vinification and ageing: in amphorae, on the skins for eight days. During this period carefully-timed manual delestage is carried out on the basis of the fermentation curve and polyphenolic extraction. After racking, which is done by percolation without pressing of the pomace, the must is returned to the amphora where it slowly completes the alcoholic fermentation. Following this, the must is decanted several times in order to remove the lees, which, given the characteristics of the wine, could easily have a negative effect on its aromatic notes.

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

Bottled before the completion of malolactic fermentation, il "Troccolone" very quickly becomes a pleasing wine that is suitable for drinking young.

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

Soil: layers of sand and marine clay **Vineyard Altitude:** 464 m ASL

Growing System: unilateral spurred cordon **Density per ha:** 5,000 vines

Grape Variety: Sangiovese 100% **Harvest Period:** 4th week of September

Bottling Date: 19th march 2023 **Number of Bottles Produced:** 4800 lt.
0.75

Alcohol Content: 13.5% **Total Acidity:** 5.08 g/l **Dry Extract:** 29.2 g/l
CONTAIN SULPHITES

