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"FRASI"
ORCIA SANGIOVESE
RISERVA DOC 2019

***Time changes everything,
to change while remaining
oneself...To Endure***

The days pass and thus, like the seasons, even the years flee quickly. Time passes quietly, as though it wants to minimise and hide its effects on everything and everyone, while knowing how much even the smallest fraction of itself transforms the world.

As a winemaker I know how much time can be either a friend or a foe. As they age, vines produce grapes that continue to improve until they are exhausted and die. This is what's slowly happening in the vineyard from which we produce "FRASI".

Until 2016, "Frasì" was produced exclusively from grapes harvested from the vineyard planted by my father and my uncles in 1974. Since 2019 we've had to include a small percentage of grapes from the Sangiovese vineyard planted in 1999 in order to continue producing "FRASI".

To change while remaining oneself.

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.

"Frasì" represents the top selection of our winery. It is only produced in years during which the seasonal progression allows for it.

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, Canaiolo, Colorino

Harvest period: 1st week of October

Bottling Date: 5th march 2022

Number of bottles produced: n°4300 1.0,75/n° 144
1,5 lt magnums / 12 jeroboam 3 lt

Alcohol content: 14.5 %**Total Acidity:** 5.27 g/l

Dry Extract: 30,7g/l

CONTAIN SULPHITES

