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"FRASI"
ORCIA SANGIOVESE
RISERVA DOC 2020

Expressions and thoughts
Gesture and words
...PEOPLE

To meet people, observe their expressions and gestures, imagine their thoughts, and sometimes get to know them a little while listening to what they're saying is magic. This magic happens often, whether seated together around the table in the cantina or facing each other at a tasting stand. Even though the main topic of discussion is wine, it often occurs that conversations broaden to encompass much more, and this is so beautiful!

There are many things that I love about my work but one of the most precious is this extraordinary opportunity to meet many people. With the pandemic in 2020 we were obliged to limit our movements as well as our encounters. I missed the handshakes, the hugs and the face-to-face conversations. But finally, wine tastings in the cantina resumed, the guests returned and with them returned the pleasure of this meeting between "People."

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: 29th July 2023

Number of bottles produced: n°3756 1.0,75/n° 126 1,5 lt magnums / 12 jero-boam 3 lt

Alcohol content: 14.5 % **Total Acidity:** 4.74 g/l **Dry Extract:** 28.1,7g/l

CONTAIN SULPHITES

