



Capitoni Marco Azienda Agraria  
Podere Sedime, 63 - 53026 Pienza (SI)  
Tel. +39 338 8981597 - Fax +39 0578 748436  
PIVA: 00838740520 - C.F.: CPT MRC 65M08 F592P  
Email: [info@capitoni.eu](mailto:info@capitoni.eu)  
[www.capitoni.eu](http://www.capitoni.eu)

'TA  
**TOSCANA ROSSO PASSITO IGT**  
**VINTAGE 2017**

My gift of great thanks to all the family and a wine dedicated to my wife, Antonella, with her infinite generosity.

'TA: is how I address her the many times I call on her every day to ask for yet one more thing:

'TA is the name of this sweet, straw wine.

**Origin:** produced for the first time in 2016 to celebrate the twentieth anniversary of the transformation of our farm.

In 1996, full of a growing desire for change, we starting along the path of making wine production more and more our focus. The years that followed were intense and tiring, yet rich with satisfaction.

**Harvest:** the most suitable vines are chosen, those with grapes that present the right characteristics for producing this type of wine. The blend is white and red grapes: the former are harvested in mid September and placed in the drying loft, while the latter are left on the vine to over-ripen until the end of November.

**Vinification and Ageing:** following a very careful selection only those grapes that are perfectly intact are pressed to obtain the must. After a few days in a demijohn for the purpose of settling out and removing the coarsest sediment, the must is poured into casks, which provide the right oxidative conditions for fermentation. This process occurs over a long period, proceeding quite actively over the following summer only to slow down with the arrival of winter, then beginning again when the temperature starts to rise in the spring. The wine is left in the casks for more than two years. Our casks are placed in a small attic space and have a capacity that ranges from a few litres to a maximum of 50 litres. They are mostly of oak, with some that are chestnut, cherry and mulberry.

In addition to the elements described above, the character of this wine is very much determined by the "mother": composed of a semi-solid mixture of microorganisms that develop naturally during fermentation, at the end of which they settle to the bottom of the casks in a state of dormancy. They then nourish and reproduce themselves in the environment created by each new addition of must. The value of the mother is inestimable. It represents the memory and testimony of time and the work of many people who have dedicated themselves with passion to the production of this special wine. Its origins can go back decades and even centuries.

On February 25th we bottled the 2017 vintage, obtaining 345 bottles of 375 ml capacity, each packaged and numbered by hand.

