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## "CAPITONI" 2019 ORCIA RISERVA DOC

"CAPITONI" was our first label: being the name of our family it seemed the most expressive of all the work we had done.

**Origin:** with the evolution of the winery, at the end of the 90's we expanded the hectareage of vines. We acquired the necessary equipment to handle the entire production cycle, from the vineyard to marketing of our bottled wines.

**Harvest:** the grapes are harvested manually into small baskets and quickly brought to the cellar. The first task is to select the best bunches on the basis of their size. This is followed by destemming and sorting of the grapes, because only those that are of the correct ripeness will undergo a soft pressing followed by fermentation.

**Vinification:** in steel vats at controlled temperatures for three weeks. During this period 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:** 24 months in large barrels and barriques of French wood. Bottling is followed by a minimum of 6 months in a temperature-controlled environment before the wine is put on the market. As the years pass the wine continues to age into a smooth elegance.

Among our wines "Capitoni" is the only one that is sure to be produced every year, thanks to the blend of Sangiovese and Merlot grapes. On the basis of the climatic progress of the year leading up to the harvest, we add small percentages of Merlot, the "easy grape", to Sangiovese. This vineyard choice allows us to offer a notable wine every year that is, nevertheless, produced with simplicity and without pronounced interference in the cellar.

**Vineyard surface area:** 4 ha

**Vineyard altitude:** 464 metres ASL

**Soil:** layered sand and marine clay

**Growing system:** unilateral spurred cordon

**Density per ha:** 5,000 vines

**Grape variety:** 85% Sangiovese 15% Merlot

**Harvest Period:** Merlot - 2nd week of September,  
Sangiovese - 1th week of October.

**Date of bottling:** 12<sup>th</sup> March 2022

**Number of bottles produced:** 11,565/ 0.750 lt.

125/ 1.5 lt. magnums -12/ 3lt. Jeroboam

**Alcohol content:** 15% **Total Acidity:** 5.06 g/l

**Dry Extract:** 30.7 g/l

CONTAIN SULPHITES

