



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

## RUSTIO

### ORCIA DOC 2021

"Rustio", an "integrale" wine, with direct references to the winemaking of the past which adds to the oenological knowledge we have today

**Origin:** be winemakers has always led us to vinify our grapes in the most natural way possible, enhancing their characteristics and peculiarities. This wine represents the desire to take a further step forward towards naturalness: grapes and attention, no additives or adjuvants.

**Harvesting:** the grapes harvested manually and placed in small perforated baskets are taken to the cellar within a very short time. The first operation is the choice of the bunches, according to their size, subsequently, the destemming and sorting of the grapes, since only those with the right ripeness, after a soft pressing, will be sent to fermentation. A part of the bunches will be vinified whole even with the presence of the stems. Both alcoholic fermentation and malolactic fermentation start spontaneously.

**Vinification:** in barriques, where it remains in contact with the grape skins for a long period. By not adding sulphites or other antioxidant products, protection from oxidation is entrusted to the seeds, stalks and lees; inside the barriques, a functional balance is created spontaneously between oxidative and reductive elements.

**Aging:** it begins in the skins and then in July, after racking, continues in the "damigiane". "Rustio" reaches clarity only through natural decanting, it does not undergo clarification or filtration; in November it is ready to begin its journey in the bottle, where it will continue its refinement finding harmony and pleasantness.

**Surface of vineyard from which grapes are selected:** 0,5 ha

**Vineyard Altitude:** 464 m ASL

**Soil:** layers of sand and marine clay

**Growing System:** unilateral spurred cordon

**Density per ha:** 5.000 vines

**Grape Variety:** Sangiovese 100%

**Harvest Period:** 2nd week of September

**Bottling Date:** 17th November 2022

**Number of Bottles Produced:** 266 lt. 0.75

**Alcohol Content:** 14.5% Total Acidity: 5.06 g/l Dry Extract: 30,7 g/l

**WITHOUT SULPHITES ADDED**

