

# VINOUS"Carmignano, Montecucco and Tuscany's Unrivaled Diversity".

MARCH 2024

**CAPEZZANA**  
CONTE CONTINI BONACOSSÌ

*"Tenuta di Capezzana continues to impress with their adherence to tradition while settling for no less than the absolute highest quality throughout the entire portfolio. This can be observed from the entry-level Barco Reale all the way up to their prestigious Vin Santo. This set of releases shows the immaculate balance that was achieved from the ripe yet elegant 2020 vintage. **In fact, in the case of Capezzana, the absolute best value can be found in their Carmignano Villa di Capezzana, a wine that can age for decades.** The 2019 Trefiano Riserva comes across as a little gruff, yet maturity should help soften those tannins. As for the Vin Santo, it's one of the best I've ever tasted."*



**Tenuta di Capezzana Trebbiano Bianco di Toscana IGT 2022** - The 2022 Trebbiano blossoms in the glass with a sweetly floral bouquet of crushed yellow apples, peach skin, anise, sweet sage and dusty stone. This is round and supple, with depths of ripe white pit fruits perfectly contrasted by saline minerals and hints of spice. Fresh acidity maintains a lovely balance. It tapers off long and staining, classically dry and youthfully tense. The 2022 is gorgeous but will be at its best after further cellaring. **92 points**

**Tenuta di Capezzana Barco Reale di Carmignano DOC 2021** - Darkly alluring, the 2021 Barco Reale di Carmignano opens with a blend of dusty violet and lavender complementing crushed blackberries. Luxuriously round and enveloping, it soothes with brisk acidity and juicy wild berry fruits. The 2021 leaves a chalky sensation, tapering off with medium length potent yet crisp. **89 points**

**Tenuta di Capezzana Villa di Capezzana di Carmignano DOCG 2020** - Opening like a veritable spice box, the 2020 Carmignano Villa di Capezzana entices with its autumnal blend of allspice, clove, and star anise before giving way to steeped plums and sage. It's silky and refined, with supple textures and ripe red and blue fruits that swirl across a stream of vibrant acidity. It leaves a pleasantly chewy sensation while finishing with fine-grained tannins and a staining of primary concentration. Wait a full minute and hints of white pepper still linger. Wow. While richer than usual and easier to appreciate out of the gate, the 2020 is balanced for a long and steady evolution. **94 points**

**Tenuta di Capezzana Villa di Capezzana di Carmignano DOCG 2013 Dieci Anni** -Masses of crushed black cherries, plum sauce, grilled herbs and worn leather are offset by a hint of graphite as the 2013 Carmignano Villa di Capezzana Dieci Anni slowly awakens in the glass. Seductively silky and enveloping, it coats the palate with ripe red and blue fruits, excited by a tinge of sour citrus. Rosy inner florals form toward the close. This is sultry and staining through the finish as adolescent tannins grumble, yet the mouth is left watering for more, leaving notes of dark chocolate and espresso bean to slowly fade. The 2013 is steadily moving toward maturity, with many years of positive development ahead. **94 points**





**Tenuta di Capezzana Ghiaie della Furba Toscana IGT 2020** - The 2020 Ghiaie della Furba opens with a mentholated freshness, blending minty herbs, spiced orange peels and red currants. It envelops the palate in textures of pure silk, quickly gaining grip with a core of tart red berries and sour citrus as edgy tannins pinch at the cheeks. This finishes with admirable length, structure and concentration, leaving a pleasantly bitter tinge to linger as hints of cedar and a savory herbal thrust slowly fade. The 2020 needs time, and a lot of it. **94 points**



**Tenuta di Capezzana Trefiano Carmignano DOCG Riserva 2019** - The 2019 Carmignano Riserva Trefiano keeps the taster at the edge of the glass, taking in its autumnal blend of clove and cinnamon-dusted black cherries, all lifted by hints of sage. This is youthfully tense with a tart core of wild berry fruits and zesty citrus. Slowly mounting tannins mingle with saline minerals toward the close, finishing staining, long and epically structured, with a crunchy sensation that lingers on. Bury the 2019 Trefiano deep in the cellar. **92 points**



**Tenuta di Capezzana Ugo Conti Bonacossi Toscana IGT 2018** - The 2018 Ugo Conti Bonacossi, a varietal Sangiovese, evolves in the glass with a rich blend of cherry and plum sauce, accentuated and lifted by hints of sage and sweet mint. This is velvety smooth yet full of zesty energy, with a core of nervous acidity that enlivens its sour red and black berry fruits. The 2018 finishes long and staining yet light on its feet, leaving edgy tannins to resonate as the cheeks pucker with youthful tension. I expect the 2018 to evolve sooner than bigger vintages, but with that said, it is no less pleasurable. **93 points**



**Tenuta di Capezzana Vin Santo di Carmignano DOC Riserva 2016** - The 2016 Vin Santo di Carmignano Riserva is an understated beauty, opening slowly. It entices with a whiff of saw dust and crushed toasted almond, giving way to dried apricot, nectarine and finally a dusting of cocoa. The Riserva flows across the palate more like nectar than wine, with a mix of sweet autumnal spice and peach preserves, all held together perfectly by brisk acidity. The 2016 is amazingly long, balanced and complex, leaving a staining of ground ginger and burnt sugar. Through it all, the mouth is left watering as nearly a minute goes by and hints of brown butter and sweet cinnamon carry on. **Simply stated, this is among the absolute best Vin Santos I have ever had the pleasure of tasting. 97 points**

