

"Tenuta di Capezzana is the most historic property in Carmignano, with a winemaking history that goes back to the 16th century, and those cellars are still currently in use. Today it is owned and operated by the Contini Bonacossi family, who reintroduced Cabernet Sauvignon to this area in the 1950s (Cabernet was planted here for over 400 years before being wiped out by the phylloxera epidemic). The family oversees 670 hectares of woodlands, with just 80 hectares planted to vines, all farmed organically. Standing in their ancient mold-covered cellars, one might expect the style to be rustic, but it is anything but that. These are world-class by any scope of the imagination, focused not just on traditional Carmignano blends, but also on international varieties and 100% Sangiovese. What's more, the wines age beautifully. To get a taste, look to their late-release Carmignano Villa di Capezzana Dieci Anni." - Eric Guido



Tenuta di Capezzana Villa di Capezzana di Carmignano D.O.C.G. 2019 - The 2019 Carmignano Villa di Capezzana is youthfully poised with dusty rose, dried black cherries and a burnt orange zest forming its bouquet. This washes across the palate with silky textures and ripe red fruits, gaining tension through a mix of saline-tinged acidity and sour citrus notes. Its tannins come on strong through the finale, coupled with a saturation of primary concentration and mineral tones as petty inner florals slowly fade. The 2019 is packed full of potential but will require patience. **92 points**

10 YEAR HISTORIC RE-RELEASES:



Tenuta di Capezzana Villa di Capezzana di Carmignano D.O.C.G. 2012 - The library-release 2012 Carmignano Villa di Capezzana 10 Anni is dark and earthy in character. Crushed fall leaves and undergrowth nuances blow off to reveal mentholated black currants. This is rich and fleshy in feel, with saline-tinged acids motivating its tart wild berry fruits. It finishes with rounded tannins and wonderful length, along with a bitter twang and hints of balsam that linger. The late-release 2012 displays a beautiful evolution that's taken place in bottle. **92 points**



Tenuta di Capezzana Villa di Capezzana di Carmignano D.O.C.G. 2013 - The library release 2013 Carmignano Villa di Capezzana Dieci Anni is a total pleasure on the nose, finely detailed with rich plum sauce and crushed cherry notes complicated by flowery underbrush, mint and old cedar spice box hints. It's supple and silky on the palate, with juicy acidity enlivening its ripe red fruits as a flourish of rosy inner florals and cedar evolve toward the close. While still lightly structured with adolescent tannins, the 2013 is so enjoyable today, tapering off with licorice and confectionary spice echoing that linger on and on. There's no harm in cracking open bottles today or losing them in the cellar to enjoy over the next decade. **94 points**



Tenuta di Capezzana Barco Reale di Carmignano D.O.C. 2020 - A vivid burst of raspberries mixes with shavings of cedar and dusty rose to form a truly captivating bouquet as the 2020 Barco Reale opens in the glass. This is soft and round in feel, with bright acids that energize its tart wild berries fruits. The 2020 finishes lightly structured, leaving behind a slightly bitter twang of citrus and savory herbs. **88 points**



Tenuta di Capezzana Trefiano Carmignano D.O.C.G. Riserva 2018 - The 2018 Carmignano Riserva Trefiano opens slowly in the glass with a mix of red plums and balsam herbs. Coaxing unlocks depths of eucalyptus, mint and wild strawberries. This is velvety smooth, yet not weighty. Instead, the 2018 seems to hover across the palate with textural red and black fruits giving way to savory spices toward the close. The finish is long and potent, with fine-grained tannins penetrating deeply as cedar and tobacco notes slowly fade. The 2018 Trefiano is just an infant today; it needs extensive cellaring to unlock its full potential. **92+ points**



Tenuta di Capezzana Ghiaie della Furba Toscana IGT 2018 - The 2018 Ghiaie della Furba is darkly floral and dusty in character with musky plum skins, dried violets and camphor hints. It gains in both volume and depth with each moment that passes. The textures are cool-toned and silky with a pure mix of red fruits and inner herbal tones, stepping lightly yet leaving a lasting impression. Grippy tannins linger through the finish and add a pleasantly poised and dry sensation while maintaining great freshness. That said, the 2018 doesn't have the bones for long-term aging. The Ghiaie Della Furba is a blend of 40% Cabernet Sauvignon, 30% Merlot and 30% Syrah. **90 points**