



PRODUCER PROFILE

Winery Owner(s):
Contini Bonacossi Family
Winemaker:
Benedetta Contini Bonacossi
Winery Founded:
804
Region:
Tuscany

WINE STORY

The Trebbiano grape, also known as Ugni Blanc in France, has a long history in Tuscany. Known for its high acidity and neutral flavor profile; it a versatile grape for producing a wide range of wine styles, from crisp white wines to dessert wines. Capezzana produced its first 100% Trebbiano wine, with the 2020 vintage, using high-quality cultivation techniques and mass selection of grapes. The wine spends six months in barrique and tonneaux followed by an additional six month maturing in the bottle. This is a complex wine, that is released in late Spring, and produced in very limited quantities.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Carmignano
ELEVATION:	250 m
SOILS:	Clay, galestro, limestone, alberese
TRAINING SYSTEM:	Guyot/Cordon Spur
FARMING PRACTICES:	Organic
AGE OF VINES:	20 and 40 year old vines
YIELD:	
GRAPES:	100% Trebbiano
TYPE OF YEAST:	Native
POST-FERMENTATION PROCEDURES:	lees contact - batonnage
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	sometimes
FILTRATION:	Yes, membrane filtration
AGING CONTAINER:	French oak tonneaux 50% and acacia 50%
AGING TIME:	6 month
BOTTLE AGING TIME:	6 months
PRODUCTION:	7900 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.1
RESIDUAL SUGAR:	.8 g/L	EXTRACT:	21.25