



### WINE STORY

Rosato di Carmignano DOC has its origins in the ancient tradition of sharecropping. Farmers were known to siphon off or *ruspare* a quantity of the landowner's pooled grape must for their own consumption. As the must would be taken in the early stages of fermentation, it was only lightly colored. Today it is still the brief contact with the skins that gives this wine its beautiful pink color. The Capezzana *Vin Ruspo* made with Sangiovese, Cabernet and Canaiolo, is both vibrant and elegant.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Tenuta di Capezzana Estate
<b>ELEVATION:</b>	250 m.a.s.l.
<b>SOILS:</b>	Limestone, marl, albarese and clay schist
<b>TRAINING SYSTEM:</b>	Guyot and Pergola
<b>FARMING PRACTICES:</b>	Organic
<b>AGE OF VINES:</b>	20 years old
<b>YIELD:</b>	6,000 kg per hectare
<b>GRAPES:</b>	Sangiovese 80%, Canaiolo 10%, Cabernet Sauvignon 10%
<b>TYPE OF YEAST:</b>	Indigenous
<b>POST-FERMENTATION PROCEDURES:</b>	Clarification and filtering
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Yes - potato protein
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	3 months
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	8,000 bottles
<b>VEGAN:</b>	Yes

### PRODUCER PROFILE

Winery Owner(s):

Contini Bonacossi Family

Winemaker:

Benedetta Contini Bonacossi

Winery Founded:

804

Region:

Tuscany

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5%	<b>TOTAL ACIDITY:</b>	5.72
<b>RESIDUAL SUGAR:</b>	.2 g/L	<b>EXTRACT:</b>	25.5