



## TENUTA DI CAPRAIA

*Azienda in Castellina in Chianti*

Capraia and Bozzagone are two place names which bring the animal world to mind: it is evident that the name Capraia derives from «capra» (meaning goat), whilst less evident is that of Bozzagone, which seems to be connected to the Latin buto-onis, corresponding to the Italian «poiana» (meaning buzzard).

Whatever it may be, the two manor homes of Capraia and Bozzagone, and their respective estates, are found in a dell between Colle Val d'Elsa and Monteriggioni, the hotter side of all the vines belonging to the 3 Chianti owned brands, distinguished by an average altitude of 280 metres above sea level. Tufaceous sands alternating with classic clayey soils and hotter, less continental climatic conditions than in Castagnoli, result in very good ripening, with no surprise and great vigour. All characteristics that confer great power, structure and elegance to the wines of this area.

## 2005 Capraia Chianti Classico Riserva



<b>Grape varieties:</b>	Sangiovese 100%
<b>Vineyard:</b>	loc. Capraia - Castellina in Chianti
<b>Planting density:</b>	5 thousand vines/hectare
<b>Average yield:</b>	1 kg/plant
<b>Average altitude:</b>	350 m a.s.l.
<b>Maturation:</b>	In oak barrique for at least 15 months
<b>Ageing in glass:</b>	12 months
<b>Alcoholic content:</b>	13.5% vol.
<b>Serving temperature:</b>	18°C

It is the manual selection of the best grapes and the oldest vines. Maceration without stalks is performed at a controlled temperature of 28°C for 10-12 days. Malolactic fermentation occurs in steel vats. A maturation of at least 15 months follows, managed partly in small oak barrels, partly in tonneaux. The wine is blended in stainless steel vats. Very wide filtration is applied at the bottling stage, which is followed by ageing in glass for at least 12 months.