



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.



2006 Capraia Chianti Classico

Grape varieties:	Sangiovese 90% Cabernet 5% Merlot 5%
Vineyard: loc. Capraia	Castellina in Chianti
Planting density:	5thousand vines/hec
Average yield:	1.5 kg/plant
Average altitude:	350 m a.s.l.
Maturation:	In tonneaux and Chianti barrels for 12 months
Ageing in glass:	6 months
Alcoholic content:	13.5% vol.
Serving temperature:	18°C

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 12 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 6 months.