



CASA CAPRIOLO

ROSSO TOSCANA IGT



History: this wine was crafted with high quality, well ripe grapes coming from the green hills of Tuscany, the perfect terroir for Sangiovese; grapes are manually harvested and cautiously selected to ensure the highest quality.

Appellation: Toscana IGT

Method of Production: traditional

Vintage: 2015

Grape Varieties: 70% Sangiovese and 30% Merlot

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express the typical flavours of these elegant grapes.

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: <2 g/l

Acidity: 5,50 g/l

ORGANOLEPTIC EXAM

Colour: deep and intense ruby red

Aroma: notes of ripe black cherry, sweet spices and dark chocolate

Taste: full bodied, with soft tannins and pleasant fruitiness

FOOD MATCHING

Perfect for aromatic and structured dishes such as roasted meat, pasta al forno, or seasoned cheese.

Asia Wine Trophy 2019

Oro Medal

Casa Capriolo Black Edition 2015



International Wine & Spirits

Competition 2019

Silver Medal

Casa Capriolo Black Edition 2015



Il CAPRIOLO, Roe in english, is a nice herbivore ruminant living in Tuscany since 5000 years ago. Roe ancient bones have been founded in Alberese, a small village close to Parco Regionale della Maremma, in south Tuscany, so we're sure that roes had their home there since the dawn of time. And Maremma is also homeland of our wine CASA CAPRIOLO black edition. In this famous area of Tuscany, where from the hills you can see the sea and the islands of the Arcipelago Toscano, wines reaches so high quality that they earned the definition of *Supertuscans*. Strong, robust wines, due to the sunny climate of the area, made carefully without conforming to a predictable or common style. That's CASA CAPRIOLO black label.

Cases: 12 bottles

9 cases for floor for 5 floors: 45 cases in one pallet

Bottle type: conica, gr. 500