

CAPRILI®





Brunello di Montalcino Riserva AdAlberto



The flagship wine of the estate is produce from Madre vineyard (1965). This wine represent the tradition and the style of Sangiovese's grape. Dedicated to Alberto, Alfo's father who planted the vineyard.

Denomination: Brunello di Montalcino D.O.C.G.

Grape: Sangiovese

Vineyard: Madre

Fermentation: Spontaneous at controlled temperature in stain steel tanks for maximum three weeks.

Ageing: 48 months in big barrels by Slavonian oak followed by 6 months in bottle.

Characteristics: When young is austere and has a solid tannic structure, reaches its peak after 5-7 years in bottle thanks to the depth and concentration that allow it to achieve a well-balanced flavor profile.

Bottle format: 0,750 L – 1,5 L

Average production: 4.000 bottles, not produced every year.



Brunello di Montalcino



One of the Italian noble “B”s, expression of a quality growing land.

Denomination: Brunello di Montalcino D.O.C.G.

Grape: Sangiovese

Vineyard: 4, 3 of them contiguous near the farm center.

Fermentation: Spontaneous at controlled temperature in stainless steel tanks for maximum three weeks.

Ageing: 36 months in big barrels by Slavonian oak followed by 4 months in bottle.

Characteristics: Softer and less tannic of the Brunello Riserva. This wine has an intense color and aromas with ample notes of red berries. On the palate gives a body of great balance with tannins well integrated into the structure, which ensures elegance and longevity.

Bottle format: 0,750 L - 1,5 L

Average production: 30.000 bottles



Rosso di Montalcino



Born as a minor brother of the famous Brunello today is a wine with its own personality and has a excellent success in wine-bar. Often served as wine by the glass.

Denomination: Rosso di Montalcino D.O.C.

Grape: Sangiovese

Vineyard: Testucchiaia

Fermentation: Spontaneous at controlled temperature in stain steel tanks for maximum for three weeks.

Ageing: 12 months in big barrels by Slavonian oak, followed by some months in bottle.

Characteristics: Drinkable from the young age with attitude to be aged for 8 years.

Bottle format: 0,750 L – 1,5 L

Average production: 35.000 bottles



Ilex – IGT Toscana Sangiovese



Last born between the red wines Ilex is dedicated to Montalcino. Ilex is part of the botanic name of Holm (Quercus Ilex) symbol of Montalcino.

Denomination: I.G.T. Toscana Rosso

Grape blend: Sangiovese grosso

Vineyard: Ginestre

Fermentation: Spontaneous at controlled temperature in stain steel tanks for maximum for three weeks.

Ageing: In stain steel tanks mainly just a small part in oak. On the market from the Spring after the harvest.

Characteristic: Every day wine, enjoyable with multiple dishes. Is not a wine for long term in bottle.

Average production: 10.000 bottles



Sant'Antimo Bianco



Last born between the white wines. Fermented and aged in French oak barriques for 1 year.

Denomination: Sant'Antimo D.O.C.

Grape blend: Vermentino

Vineyard: Fornacina

Fermentation: Spontaneous in French oak barriques, a bit of malolactic formation developed (40%) then blocked with Sulphur dioxide. The wine remains on yeasts until August then bottled in September.

Characteristic: The entry on the palate is fresh and well structured, with a pleasant acidity that nicely balances the alcohol component. The closure is enhanced by the remarkable flavor.

Average production: 1.000 bottles



Moscadello di Montalcino



It is the oldest wine produced in Montalcino, already praised by Francesco Redi in his dithyramb “Bacco in Toscana”

Denomination: Moscadello di Montalcino D.O.C.

Grape: Moscato bianco (Moscadello)

Vineyard: Fornacina

Fermentation: Spontaneous at controlled temperature in stain steel tanks until the sugar residual of 90-100 g/L. At the end of stabilization process, the wine filtered and bottled in December of the same year.

Characteristics: Straw yellow color, the nose has floral notes, typical of Moscato grapes. In the mouth, the freshness and sweetness make it very pleasant to the palate. Capacity of aging in bottle for 5 years.

Bottle format: 0,750 L

Average production: 3.000 bottles



Settimia – IGT Toscana Vermentino



Newcomer among the wines produced by the estate. It comes from Vermentino grapes in purity. It is dedicate to Alfo's mother, Settimia.

Denomination: I.G.T. Toscana Bianco

Grape: Vermentino

Vineyard: Fornacina

Fermentation: soft pressing, racking, fermentation in stain steel tanks at a temperature of 16-18 ° C for 2-3 weeks. Stabilized in November and bottled in the month of December – January.

Characteristics: a fresh and aromatic wine. Easy pairing with fish dishes, nice for snacks, appetizers and happy hours. Even to sip with friends in the wine bar.

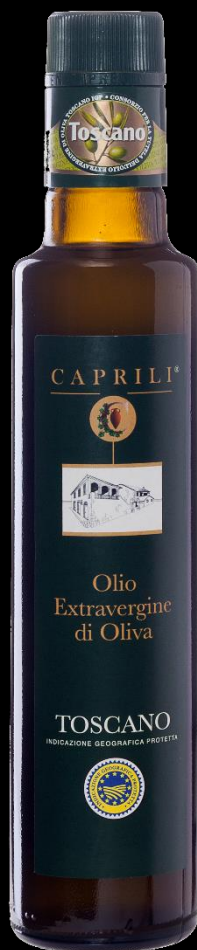
Bottle format: 0,750 L

Average production: 4.000 bottles

CAPRILI



Olio Extravergine di Oliva Toscano IGP



The harvest is manual, the pressing temperature controlled occurs immediately after harvest, thus obtaining an extra virgin olive oil from the typical characteristics of the best production of the tradition. Born from the union of three typical Tuscan cultivars: **Leccino, Moraiolo and Frantoio**.



Grappa di Brunello



Distilled with small steam boilers and column intermittent low-grade. The traditional method of obtaining involves the cutting of head and tail manually. Perfumes, harmonies and emotions that are found intact and strengthened in this spirit, clean, soft, very thick, whose uniqueness is enhanced by the accuracy of a distillation immediate. For the Grappa Riserva instead lightly browned its transparency is due to stay for a few months in small oak barrels, whose wood gives the distillate a clear hint of vanilla in the aroma.