

CAPARZO ROSSO DI MONTALCINO 2019



The history of Caparzo dates back to the end of the 1960s at the dawning of Brunello di Montalcino, when a group of friends, fond of Tuscany and of wine, purchased an old ruin with vineyards at Montalcino. The farm estate was renovated, modernized, and new vineyards were planted. In 1998, 30 years after the first rows of vines were planted, the farm estate came to a turning point when Elisabetta Gnudi Angelini purchased Caparzo. With the help of her son, Iginio, and daughter, Alessandra, she immediately carried out her objective: combining tradition with innovation to create a high-quality wine that is the expression of an excellent territory.

Region: Montalcino, Tuscany, Italy

Notes: On the nose, there are aromas of rose, bright strawberry, and cherry. Peppery florals and a hint of savory spice evolve in the glass over time. It's soft and focused on purity with ripe cherries and sweet inner herbal tones. Zesty acids keep the energy high, making for a juicy expression, while this tapers off to minerals with a hint of red licorice.

Alcohol by Volume: 13.5%

Best Served: 60-65°F

Grapes: Sangiovese

Pairings: A perfect wine to complement your next slow-cooked dinner! This offering goes wonderfully with braised short ribs, pasta with homemade meat sauces, legume-based soups, and aged cheeses.



What do you think? ☆☆☆☆☆