



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Capatosta Toscana Rosso IGT

95% Sangiovese and 5% Alicante. Poggioargentera Capatosta Toscana Rosso IGT has notes of mixed berries and spice. Balsamic notes arrive after six months in the bottle.

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**Wine exported to:** USA

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

95% Sangioese, 5% Alicante

Fermentation container:

Stainless steel and oak containers

Length of alcoholic fermentation:

About 15 days

Type of yeast:	Selected yeast
Fermentation temperature:	64.4-82.4 °F (18-28 °C)
Length of maceration:	12-15 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux
Container size:	500L
Type of oak:	French
Aging in bottle:	15 months
Closure:	Cork



Vineyard location:	Baccinello in the hilly part of Maremma, 30 km from the sea
Soil composition:	Stone and clay alluvial soil
Vine training:	Spurred Cordon
Altitude:	1,148 feet (350 meters) above sea level
Vine density:	4,600 vines per ha
Yield:	6,000-7,000 kg per ha
Exposure:	Northwestern
Age of vines:	25 years old
Time of harvest:	Mid-September
Total yearly production (in bottles):	10,000-12,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Notes of mixed berries and spice. Balsamic notes arrive after 6 months in bottle.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Excellent with salumi and cheese as well as pasta with meat or game sauces. Red meat dishes.
Aging potential:	5-6 days
Alcohol:	14.5%
Winemaker:	Marco Lamastra