

Fattoria di Magliano

Capato Sangiovese

100% Sangiovese

Capato means "to pick" in Italian. As is the case with all the Fattoria di Magliano products, only the highest quality grapes are chosen for wine production, even those for this entry-level Sangiovese

Tasting Notes:

Fresh red berries aromas show off this wine's attractive, sweet personality. Its fruitiness makes it very approachable.

Serve with everyday fare, such as tomato-based pasta sauces and simple preparations of beef.

Vineyards:

Region: Maremma, Tuscany, Italy
Name: Sterpeti
Size: 17 hectares
Soil Composition: Rich in skeletal elements
Planting Density: 6,400 vines/hectare
Elevation: 250 meters
Exposure: Southwestern

Winemaking:

Harvest: Mid- through late-September
Fermentation: 15-20 days in stainless steel at 10°C

Aging:

6 months in cement vats, followed by 3 months in bottle after being filtered and fined

Technical Data:

Alcohol: 13.0%
Residual Sugar: 0.3 grams/liter
Acidity: 5.5 grams/liter
Dry Extract: 29.5 grams/liter



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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