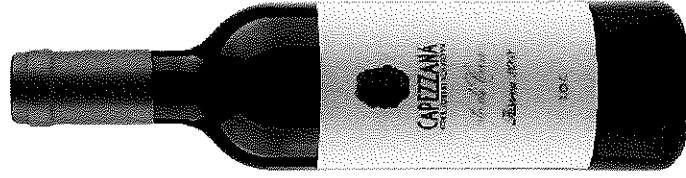


## WINE DETAILS

### VINSANTO DI CARMIGNANO D.O.C. RISERVA



**CAPEZZANA**  
CONTE CONTINI BONACOSSÌ

**VINTAGE:** 2008

**PRODUCTION AREA:** Carmignano (PO).

**BOTTLES:** 5826 (0,375 ml bottles).

**FIRST VINTAGE:** 1925 (always been produced).

**ELEVATION:** 100 to 150 meters.

**SUN EXPOSURE:** East.

**VARIETAL:** Trebbiano 90%, San Colombano 10%

**SOIL:** Clay Schist.

**HARVEST:** Beginning of September.

**VINIFICATION:** The grapes are put to dry according to natural methods from the moment of the vintage to the following February. The vinification takes place in traditional small chestnut and cherry casks.

**DEVELOPMENT:** in small casks for 5 years.

**AGING:** in bottle for at least 3 months.

**ALCOHOL CONTENT:** 13,5% developed + 5% undeveloped

**RESIDUAL SUGAR:** 290 g/l.

**SERVING TEMPERATURE:** serve at 16° - 18° C.

**FOOD PAIRING:** Recommended with all desserts.

**TASTING NOTES:**

**COLOUR:** Deep golden yellow.

**NOSE:** Quite complex, fruity, with dried fruit and candied apricot and orange peels; floral nuances of yellow flowers.

**PALATE:** Complex, sweet, soft and opulent with a sweet, persistent finish of candied fruit.