



“Capasonato”

Vino Rosso

Average : 28/29 years of Jars
Area of production : Sava
Grape Variety : Primitivo 100%
Trainig System : Alberello
Yield in grape per hectare :...
Harvest : September
Grape harvest: Manual
Vinification: Traditional method
Yeast: Native yeast
Alcohol : 17,5 % TOT. 20 % Vol
Refining : Capasone.

Production method

Wine produced by assembling two different vintages of Primitivo in purity (1984-1985) let it sit in traditional terracotta jars called "Capasoni." The terracotta has allowed the refinement of the wine over time without compromising on the varietal aromas but amplifying and enriching themselves through anaerobic long slow evolution that has given the product a unique equilibrium.

All this has made it possible to bottle the product without any further action in the cellar (No filtering, no fining, no refrigeration).

