

# 1524

## MAUVAIS CHAPON METODO CLASSICO 2020



CONTI  
CAPPONI

Among the rolling hills of Villa Calcinaia there are a few particularly cool valleys. When Sangiovese from these small passes is harvested very early, it's youthful, aromatic vivacity is captured, and we have the perfect foundation for a sparkling wine. Only free run juice from the first whole-cluster pressing is used. This approach is atypical for Sangiovese, but is critical to achieve an elegant sparkling wine.

### TASTING NOTES

Vintage 2020, brut; refined aromatics and bright, pure flavors are framed by playful acidity and tiny, elegant bubbles in this distinctive, sparkling wine.

### FOOD PAIRING

It is an ideal companion to fish dishes, from sushi to fried calamari or shrimp. It is also recommended with grilled fish, and will counter the sometimes slightly bitter notes from open fire cooking.

### PRODUCED BOTTLES

1,300



*Location* Greve in Chianti

*Owners* Counts Capponi since 1524

*Farming* Organic

*Total size of estate* 200 hectares with 31 hectares in vineyard

*Altitude* 280 m

*Soil* Deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River. On the higher grounds, shallower, silty and rocky soils, in particular "alberese".

*Composition* 100% Sangiovese

*Planted date* 1959 - 1975

*No. plants per hectare* 4.000 - 6.000

*Cultivation system* Spur pruned cordon, Gobelet and Guyot

*No. treatments per year* 6 - 9

*Quintals of grapes per hectare* 70

*Produced wine per quintal* 40%

*Harvest* Manual, end of August

*Tirage date* 2021-03-11

*Disgorgement date* 2025-03-27

*Fermentation* 5 hl stainless steel tanks

*Days of alcoholic fermentation* 8

*Max. temperature in fermentation* 20°

*Rackings between containers* 2

*Filtration type* 0.45 micron

*Sugar percentage at harvest* 16 brix

*Total acidity in bottle* 8.6 gr/l

*Total content of sulfur dioxide* 70 mg/l

*Total content of free sulfur dioxide* 20 mg/l

*Alcoholic percentage* 11%

*Ph* 2.97

*Residual sugar* 12 gr/l

*Bottle type and size* Champenoise Modernise (835 gr.) 75 cl

*Cork size* 48 x 30,5

*No. bottles per case* 6

*May be stored for up to* 20 years

[www.conticapponi.it](http://www.conticapponi.it)

