

PODERE CAPACCIA



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Podere Capaccia is situated in a stunning hilltop location surrounded by vineyards, olive groves and chestnut trees and dominates the surrounding valley, run through the Pesa river, that has its source nearby.



It is a small farming business specialising in the production of high quality wine and olive oil. The buildings that make up Capaccia are the remains of a medieval village dating back to the 12th and 14th Century. The farm was inhabited and productive until shortly after the Second World War when, in common with much of rural Italy, the buildings were abandoned as their owners left to follow their fortunes elsewhere.

In the early 1970's Podere Capaccia was bought by the Pacini family. They had a history of wine making both in Chile and in Italy. Giampaolo Pacini worked to produce high quality wines from land which had been unused for 20 years and his new vineyards along with carefully thought out agricultural methods succeeded in realizing his ambition.

By the early 21st Century Pacini had decided to retire from the wine business and to sell the property. **In October 2005 it was bought by Joseph and Alison King** who, whilst very appreciative of good wines, had had no intention of buying a vineyard.

Captivated by its wonderful position they decided to buy Capaccia and run it as a boutique vineyard, produce some live oil and restore the buildings, some of which would be available to rent. We were fortunate to have inherited the respected **enologist Vittorio Fiore** from Pacini and he was instrumental in the selection of **Donato Alvin to run the vineyard**. The **agronomist Dottore Pancho** was also engaged to advise on the overall agricultural plans for the property.

ENOLOGIST: Vittorio Fiore

OWNER: Joseph and Alison King



I n d e x



| Chianti Classico range | available vintage | |
|--|-------------------|--------|
| DOCG Chianti Classico | 2006 | page 2 |
| DOCG Chianti Classico Riserva | 2005 | 2 |
| Red & white wine DOC & IGT | | |
| "Querciagrande" IGT Colli della Toscana Centrale | 2005 | 3 |
| Vinsanto and Olive Oil | | |
| "Spéra di Sole" DOC Vinsanto | 2000 | 3 |
| "Podere Capaccia" Olive Oil Extra Vergine | 2008 | 4 |

WINE REVIEWS AND RATINGS

2009 Wine reviews and ratings

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2008, 2007 and 2006 Wine reviews and ratings

to be updated



DOCG Chianti Classico

Always created with a traditional blend of grapes, strictly excluding white grapes, which were mandatory until few years ago. The wine is aged in Slovenian oak casks which ensure a development of the aromas and taste typical to Chianti Classic wines.

grapes 95% Sangiovese, 5% Canaiolo

production area Radda in Chianti (Siena) • Tuscany

annual production (750ml bottles) 10.000 / 15.000 bottles

vineyards general information Average altitude (above sea level): 600 mts; Breeding: cordon trained, spur pruned; Plans/hectare: 4000; Production per plant: 1 Kg

winemaking Refining: 6 months in stainless steel vats. Maturation: 10 months in casks of Slavonian oak and 6 months in bottle. Released on the market: June of the 2nd year after the harvest.

organoleptical characteristics -

matching food Ideal with roasted red meats and well seasoned cheeses.



Tasting notes

DOCG Chianti Classico Riserva

Always created with a traditional blend of grapes, strictly excluding white grapes, which were mandatory until few years ago. The wine is aged in Slavonian oak casks which ensure a development of the aromas and taste typical to Chianti Classic wines.

grapes 95% Sangiovese, 5% Canaiolo

production area Radda in Chianti (Siena) • Tuscany

annual production (750ml bottles) 2.000 / 5.000 bottles

vineyards general information Average altitude (above sea level): 600 mts; Breeding: cordon trained, spur pruned; Plans/hectare: 4000; Production per plant: 1 Kg

winemaking Refining: 6 months in stainless steel vats. Maturation: 18 months in casks of Slovenian oak and 6 months in bottle. Released on the market: May of the 3rd year after the harvest.

organoleptical characteristics -

matching food Dishes of important meat (red meat and game), aged cheeses.



Tasting notes



"Querciagrande" IGT Colli della Toscana Centrale

We were in the early 80s when we produced, with the support of today well known enologist **Vittorio Fiore**, this fabulous Supertuscan. Querciagrande is probably considered one of his first Supertuscan creations! A 100% Sangiovese wine, aged in French oak barriques, with particular attention to the balance between the typical characteristics of the wine and the characteristics transmitted by the barriques.

grapes **100% Sangiovese**

production area Radda in Chianti (Siena) • Tuscany

annual production (750ml bottles) 3.000 / 3.500 bottles

vineyards general Average altitude (above sea level): 600 mts; Breeding: cordon information trained, spur pruned; Plans/hectare: 4000; Production per plant: 1 Kg

winemaking Refining: 6 months in stainless steel vats. Maturation: 12/14 months in barriques of Allier, Tronçais and Vosges and 18 months in bottle. Released on the market: March of the 4th year after the harvest.

organoleptical characteristics -

matching food Dishes of important meat (red meat and game), aged cheeses. As well as meditation wine!



Tasting notes

"Spera di Sole" DOC Vinsanto

The white grapes, grown for - but no longer used in the Chianti Classico, needed to find a new role at the same elevated quality as the red wines. After being used for few years to make Vinsanto, which proved itself to be an unsatisfactory experience, the production technology was modified by using the technique of late harvesting and ageing the wine by completely filling small cask to attenuate the oxidation.

grapes **60% Malvasia, 40% Trebbiano**

production area Radda in Chianti (Siena) • Tuscany

annual production (500ml bottles) 1.000 bottles

vineyards general Average altitude (above sea level): 600 mts; Breeding: cordon information trained, spur pruned;

winemaking Fermentation and refining: slow fermentation in 50 litres small casks not full (1 year). Maturation: 36 months in 50 litres small casks, 12 months in barriques of Allier, 12 months in bottle. Released on the market: April of the 6th year after the harvest.

organoleptical characteristics -

matching food Classic and traditional with Tuscan almond biscuits or fine tea biscuits. Different and intriguing with Roquefort-like cheeses.



Tasting notes



"Podere Capaccia" Olio Extra Vergine d'Oliva

Produced from the Correggiolo variety of olives with low acidity, fruity and light; a product of great quality that matches the level of the wine production.

olive variety Correggiolo, Moraiole, Leccino

production area Radda in Chianti (Siena) • Tuscany

annual production (500ml bottles) 1.500 bottles

Olive grove and harvest information Average altitude (above sea level): 600 mts; Extension: 2.00 ha; Number of Trees: 550; Harvest/Picking method: by hand

olive making process Olive pressing: cold working. Decanting: natural, without filtering. The production is very low; barely reaches 10-12 Kgs of olives per tree and thus 1.5-2 Kg of olive oil per tree; in total a maximum of 800-1.000 Kg per harvest.

Tasting notes



2009 Awards & Reviews



I VINI DI VERONELLI 2009
Veronelli Editore

Chianti Classico Riserva 2005

88/100 ★★☆☆ GB

Spera di Sole 2000

85/100 ★☆☆☆ GB



ANNUARIO DEI MIGLIORI VINI ITALIANI 2009
Luca Maroni Editore

Querciagrande 2005

IP 85

Chianti Classico Riserva 2005

IP 84

Chianti Classico 2005

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