



VINITY
WINE COMPANY

Caprili Brunello di Montalcino

Overview

- Caprili sits in the southwestern corner of Montalcino near Tavernelle, where sea breezes off the Tyrrhenian keep disease pressure low and the fruit clean. The Bartolommei family has worked this land since 1952 and bought it outright in 1965, planting the vineyard they still call "Madre" that same year. Their first Brunello followed in 1978. Fourth-generation winemaker Giacomo Bartolommei vinifies only estate fruit, harvested by hand in early October from southwest-facing vines at 320–340 meters on clay and stone. berries, violets, a lift of lavender. The palate is full and generous but beautifully poised: deep red fruit shot through with herbs and spice, tannins turned silky by all that time in wood, and an acidity that keeps the whole thing bright and mineral to the last drop.

Appellation: Brunello di Montalcino DOCG

Type: Red, dry

Varietals: 100% Sangiovese Grosso

Winemaking and Vineyard Notes

Production Area: Montalcino (Siena).

Vineyard Age: 15–40-years-old.

Elevation: 320–340 meters (1,050–1,120 feet) a.s.l.

Exposure: Southwest. **Soil:** Clay with a good presence of stones.

Training system: Spurred cordon.

Yield: About 3 pounds per vine, 3 tons per acre.

Harvest: Early to mid October.

Vinification: Fermentation happens with native yeast in temperature controlled (between 26 and 28°C) stainless steel tanks and the following maceration is about 10 days in stainless steel tanks.

Aging: 30 months in large Slavonian oak casks (30 40 and 60 HL) followed by four months in the bottle before release.

Tasting Notes

Color: Intense ruby red with garnet reflections.

Bouquet: Aromas of berries, violets and lavender.

Palate: The body is full and rich with great balance. Deep red fruits with herbs and spice. Well-integrated silky tannins, and a refreshing acidity that enhances the minerality of the terroir.

Alcohol: 14%

Serving Temperature: 16–18°C (61–64°F); decant young vintages

Food Pairing

Ideal with red meats, roasts, game and aged cheeses.



On the southwestern edge of Montalcino, past the hamlet of Tavernelle, the Bartolommei family has farmed **Caprili** since 1952 — buying the property outright in 1965 and planting the vineyard they still call Madre that same year. Their first Brunello came from the 1978 harvest. Today, fourth-generation winemaker Giacomo Bartolommei vinifies only estate-grown fruit across 21 hectares, working traditionally with native yeasts and large Slavonian casks. Sea breezes off the Tyrrhenian keep the vineyards healthy and the wines lifted, yielding Brunello of real structure and aromatic brightness from one of the appellation's founding families.