



VINITY
WINE COMPANY

Caprili Rosso di Montalcino

Overview

- Call it Brunello's little brother if you like, but Caprili doesn't make it that way. The Rosso comes from the Testucchiaia vineyard, southwest-facing at 365 meters on limestone and silica — younger Sangiovese Grosso vines averaging fifteen years, with a good stretch of them well past twenty-five. From day one it's built to drink young: spontaneous fermentation in steel, up to three weeks on the skins with gentle daily pump-overs, then twelve months in big Slavonian casks and a few more in bottle.

Appellation: Rosso 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:** Mixed limestone and silica rocks.

Training system: Spurred cordon.

Yield: 2.5 tons per acre.

Harvest: Early to mid October.

Vinification: Natural yeast fermentation. We keep the temperature between 26 and 28°C maximum and the following maceration is of about 10 days in stainless steel tanks.

Aging: 9-12 months of aging in wooden casks, 40% barriques & tonneaux and 60% Slavonian oak casks by 19 HL.

Tasting Notes

Color: Vibrant ruby red.

Bouquet: Intense and fruit-rich with notes of earth and minerality.

Palate: A dry, warm and slightly tannic palate with pretty red-berry fruit and a pleasant bite on the finish.

Alcohol: 13.5%

Food Pairings: Pasta with red sauce, risottos, light meat dishes.

Serving Temperature: 15-17°C (59-63°F)

Food Pairing

Pasta with red sauce, risottos, light meat dishes.



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.