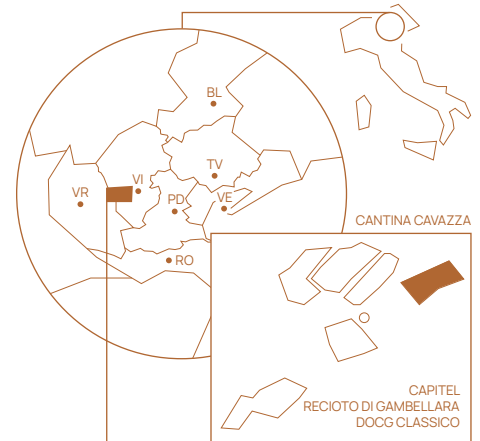


Capitel embodies an intricate ensemble of traditions and concealed wisdom handed down through generations, perpetually enriching our heritage.



	<p>SIGHT</p> <p>Golden yellow with amber reflexes.</p>	<p>SMELL</p> <p>Apricot and toffee.</p>	<p>TASTE</p> <p>Complex with a long finish, intertwining with aromas of candied fruit.</p>	 <p>Fresh - Acidic</p> <p>Mature - savoury</p> <p>Astringent</p> <p>Well-rounded</p> <p>Sour</p> <p>Sweet</p> <p>Body</p> <p>Flavor intensity</p> <p>Finish</p>
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<p>TECH INFO</p>	<p>ORIGIN</p> <p>From the classic wine-producing area of Gambellara. The name "Capitel" is a tribute to the Saint Freedom (Santa Libera) shrine, just around the corner from our winery.</p>	<p>HARVEST</p> <p>Mid-September, handpicking and careful selection of our highest quality grapes.</p>
	<p>SOILS</p> <p>Volcanic</p>	<p>WINEMAKING</p> <p>The Garganega grapes undergo a desiccation process using the traditional Picai method. This involves meticulously braiding long strands of twine and suspending clusters of Garganega grapes on the walls, known as "Picai". The gradual withering of the grapes persists for a duration of four months.</p>
	<p>GRAPE VARIETY</p> <p>Garganega 100%</p>	<p>MATURING AND AGING</p> <p>Once the drying process is over, the grapes are positioned in a manual wine-press and gently squeezed. The residue (must) is slowly fermented in small 228 liter French oak barrels for about a year. Following this aging process, the wine is left to mature for one year in concrete tanks, allowing it to undergo further development. Aging: 1 more year in small French oak barrels. Fining: 6 months in bottle.</p>
	<p>TRAINING SYSTEM</p> <p>Pergola</p>	

<p>ANALYTICAL CHARACTERISTICS</p>	<p>ABV</p> <p>13% Vol.</p>	<p>ORGANOLEPTIC PROPERTIES</p> <p>Intense golden yellow color. The wine reveals delightful aromas of almond, apricot jam, and caramel that captivate the senses. Upon tasting, it presents a velvety smoothness, elegantly balanced with a nuanced sweetness and hints of vanilla, creating a truly delightful experience on the palate.</p>
	<p>SUGAR RESIDUAL</p> <p>170 gr/lit</p>	
	<p>TOTAL ACIDITY</p> <p>6.2 gr/lit</p>	
	<p>SERVING</p> <p>At 10-12 °C</p>	
	<p>PAIRINGS</p> <p>Excellent as meditation wine or with oven baked pastries, cookies like cantucci and aged cheeses.</p>	
	<p>VOLUME</p> <p>e 500 ml</p>	

