



MIMMO PAONE

CAPRICCIO 600 ROSSO

TECHNICAL DATA SHEET

The red wine that represents the highest qualitative expression of the harvest every year.
It is a selection of the best clusters grown in the vineyards of Castanea and Condò.
A celebration for the senses, soft and enveloping.



Vineyard: Contrada Campi and Contrada Filiciusa
Grape varieties: Nerello Mascalese, Cappuccio, Nocera, and Nero D'Avola
Production area: Castanea and Condò - Messina - Sicily
Exposure: Hilly and flat (Castanea), terraced (Condò)
Climate: Dry, ventilated
Soil: Clayey with medium texture
Altitude: 450 meters above sea level (Castanea), 150 meters above sea level (Condò)
Training system: Espalier and Guyot
Density per hectare: 4000 plants
Harvest period: First decade of October
Harvest: Manual in perforated crates
Yield per plant: Approximately 1.5 kg
Yield of grapes per hectare: 50 - 60 quintals
Vinification: Destemming and red vinification for 25 days
Fermentation: In stainless steel at controlled temperature of 20°- 22°C
Maturation: In 700-liter oak barrels for 600 days
Refinement: In bottle for approximately 12 months
Alcohol content: 14% Vol.
Longevity: 12-15 years
First vintage: 2013
Annual production: 600 bottles

Tasting Notes and Pairings: (25/03/2023)

It has a deep garnet red color. Olfactively, it is quite complex and requires an early opening of at least 1 hour before consumption to fully appreciate its olfactory and organoleptic characteristics. Floral and fruity aromas are very prominent, such as blackcurrant and mulberry. A pronounced spicy note of dark chocolate is also evident. On the palate, it has an excellent nose-mouth correspondence and a significant presence of soft tannins. Notes of fresh jam, a great body, and a long, persistent finish. It pairs well with pork shank, spiced potato sides, and Chianina steaks. It can also be enjoyed as a meditation wine.