

Carpineto

Brunello di Montalcino DOCG

100% Sangiovese Grosso

Sangiovese Grosso grapes are locally referred to as *Brunello* because of the brownish color of the berries. This is one of Italy's most famous and prestigious wines.

Tasting Notes:

A decisive bouquet of vanilla, cherry, raspberry, and licorice. The aromas are full, yet elegant. Dry, warm, and soft on the palate. This is very full wine with serious structure.

With proper storage, this wine will reward extensive cellaring of more than two decades. Decant before serving alongside hearty dishes, including roasts, grilled red meats, and wild game.

Vineyards:

Region:	Montalcino, Tuscany, Italy
Vineyard Size:	10 hectares
Training Method:	Bilateral cordon
Planting Density:	5,700 vines/hectare
Soil Composition:	Galestro (loose marl & limestone) with deposits of clay
Elevation:	450 meters
Exposure:	Eastern
Practices:	Sustainable

Winemaking:

Harvest:	Carefully hand-selected in late September-early October
Fermentation:	Carefully destemmed then vinified at a controlled temperature of 22-24°C with frequent pumpovers. The wine is left in contact with the skins for 15 days.

Aging:

3 years in Slavonian oak casks, followed by a bottle-aging period of 12 months

Technical Data:

Alcohol:	14.5%
pH:	3.45
Acidity:	5.08 grams/liter
Residual Sugar:	1.07 grams/liter

Production Quantity: 18,000 bottles



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