

Carpineto

Chianti Classico DOCG

80% Sangiovese, 20% Canaiolo

Tasting Notes:

Full-bodied with a velvety texture, this Chianti is abundantly aromatic with notes of violets, berries, and cherries; an ideal accompaniment to grilled red meats and game.

Vineyards:

Region: Chianti Classico, Tuscany, Italy
Training Method: Spurred cordon
Planting Density: 5,680 vines/hectare
Soil Composition: Calcareous clay & sandstone
Elevation: 350 meters
Exposure: Southwestern
Practices: Sustainable

Winemaking:

Harvest: Hand-harvested in late September-early October
Fermentation: Vinified in stainless steel tanks at 25-30°C over 10-15 days. The wine was left in contact with the skins for an additional 10-15 days. Frequent pumpovers were conducted. It is filtered before bottling.

Aging:

4-6 months in a combination of new and previously-used American & Slavonian oak barrels, stainless steel tanks, & cement vats, plus an additional 4-6 months in bottle

Technical Data:

Alcohol: 13.5%
pH: 3.50
Acidity: 5.0 grams/liter
Residual Sugar: 1.4 grams/liter

Production Quantity: 30,000 cases



IMPORTER
OF THE YEAR
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