

Carpineto

Chianti Classico Riserva DOCG

Grape(s): 100% Sangiovese
Type: Dry Still Red
Alcohol: 13.4%
Region: Chianti Classico, Tuscany, Italy

Vineyards:

Located in the beautiful countryside between Florence and Siena, the vineyards dedicated to the production of this wine are located along the hillsides of the Chianti Classico region in the small town of Dudda near Greve in Chianti. Planted at an altitude of 350 meters above sea level in soils of calcareous origin with a high content of clay and sandstone. Fruit from approximately 20 hectares of land is used in the production of this wine. The spurred cordon training method was implemented achieving a density of 5500 vines/hectare. The vines benefit from a typical Mediterranean climate of warm summers and mild winters.

Technical Data:

pH: 3.47
Residual Sugar: 1.4 grams/liter
Acidity: 5.3 grams/liter
Dry Extract: 29.6 grams/liter

Winemaking:

Produced from only the best fruit after a highly-selective manual harvest was carried out from mid-September through mid-October. Over 10-15 days, fermentation and maceration occurred in stainless steel tanks at 25-30°C. Aging took place in a combination of previously-used French and Slavonian oak barrels for 12 months. Malolactic fermentation occurred. After filtering, the wine was aged in bottle for 10 months.

Tasting Notes:

A complex and elegant bouquet highlighted by persistent raspberry and vanilla aromas. It is warm and full with a velvety mouthfeel and a long, generous finish. This Riserva will reward extensive cellaring.

Food Pairings:

Pairs perfectly with roasts and game.




CARPINETO
GRANDI VINI DI TOSCANA



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