

# Carpineto

## Farnito Cabernet Sauvignon

100% Cabernet Sauvignon

The name Farineto is derived from a type of oak tree known as "Farna." This is a limited production wine.

### Tasting Notes:

On the nose, it expresses complex yet clean aromas of black fruits, spices, licorice, vanilla, and cherry. It is full-bodied, rich, and persistent, with elegant tannins and a structured finish.

Ideal to accompany grilled steaks, roasted rack of lamb, or lamb chops. It is also excellent with aged Tuscan cheeses.

### Vineyards:

Region: Tuscany, Italy  
Name: Various  
Size: 8 hectares  
Training Method: Spurred cordon  
Planting Density: 8500 vines/hectare  
Soil Composition: Sandy clay with limestone from the Pliocene era  
Elevation: 300-350 meters  
Exposure: Southwestern  
Practices: Sustainable

### Winemaking:

Harvest: Hand-harvested in late September-October  
Fermentation: Over 10-15 days, maceration took place in stainless steel tanks at 25-29°C with periodic pump overs. Full malolactic fermentation took place.

### Aging:

10-12 months in new and previously-used French & American oak barriques, followed by 8+ months in bottle

### Technical Data:

Alcohol: 13.5%  
pH: 3.60  
Residual Sugar: 1.8 grams/liter  
Acidity: 5.5 grams/liter  
Dry Extract: 31.1 grams/liter

**Production Quantity:** 150,000 bottles



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