

Carpineto

Rosso di Montalcino DOC

100% Sangiovese Grosso

The younger, fresher version of its big brother, Brunello, Rosso di Montalcino is produced from the same clone of Sangiovese.

Tasting Notes:

This complex red smells of dark cherry, cedar, spice, licorice and wet earth. The mouthfeel delivers a touch of bright acidity that is reminiscent of white cherry or cranberry, before yielding to a lengthy finish of mature red fruits and smooth tannins.

Ageable for 10-12 years following the vintage. Best with pork or poultry dishes.

Vineyards:

Region: Montalcino, Tuscany, Italy
Vineyard Size: 10 hectares
Training Method: Bilateral cordon
Planting Density: 5,400 vines/hectare
Soil Composition: Galestro (loose marl & limestone) with deposits of clay
Elevation: 450 meters
Exposure: Eastern
Practices: Sustainable

Winemaking:

Harvest: Hand-harvested 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 10-12 days.

Aging:

6 months in Slavonian oak casks, followed by 6 months in bottle

Technical Data:

Alcohol: 14.0%
pH: 3.40
Acidity: 5.15 grams/liter
Residual Sugar: 1.11 grams/liter

Production Quantity: 2,500 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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