

# ClaSSicO

Fine Wines & Spirit  
-est. 2002 -



# Carpineto

## Chianti Classico Riserva

**Varietal:** 100% Sangiovese

**Appellation:** Chianti Classico

**Elevation:** 350 mts

**Alcohol %:** 13.5

**Residual Sugar:** 1.4 gr / liter

**Acidity:** 5.3 gr / liter

**ph:** 3.47

**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.

**Aging:** Aged for at least 1 year in a combination of French Barriques and Slovenian oak casks, followed by 6 months in steel and cement vats. The wine is bottled unfinned and unfiltered, with further aging ranging from 3 months to over a year depending on the vintage.

**Winemaking:** A highly selective manual harvest is conducted from mid-September to mid-October. Fermented in stainless steel tanks at 25-30°C over 10-15 days, then left in contact with the skins for an additional 10-15 days. Frequent pump overs were conducted. The wine was filtered before bottling.

**Food Pairing:** This Riserva will reward extensive cellaring and pairs perfectly with roasts and game.

## Accolades

2018 **93** pts Wine Spectator

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