



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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