

ClasSicO

Fine Wines & Spirit
-est. 2002 -

Carpineto Chianti Classico

Varietal: 80% Sangiovese 20% Cannaiolo

Appellation: Chianti Classico

Alcohol %: 13.5

Residual Sugar: 1.4 gr / liter

Acidity: 5 gr / liter

ph: 3.5

Tasting Notes:

Full-bodied with a velvety texture, this Chianti is abundantly aromatic with notes of violets, berries, and cherries.

Aging:

4-6 months in a combination of new and previously used American & Slavonian oak barrels, stainless steel tanks, & cement vats, plus an additional 4-6 months in bottle

Winemaking:

Hand-harvested in late September-early October. Vinified in stainless steel tanks at 25-30°C over 10-15 days. The wine was left in contact with the skins for an additional 10-15 days. Frequent pump over were conducted. It is filtered before bottling.

Food Pairing : Grilled red meats and game.

Accolades



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