

ClasSicO

Fine Wines & Spirit
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Carpineto

Vino Nobile di Montepulciano Riserva

Varietal: 90% Sangiovese, 10% Canaiolo

Appellation: DOCG Vino Nobile

Soil Composition: Calcareous clay & sandstone

Alcohol %: 13.4

Residual Sugar: 1.4 gr / liter

Acidity: 5.5 gr / liter

ph: 3.470

Tasting Notes: An ethereal bouquet of violets, cherries, and wood fills the nose. On the palate, it is dry, harmonious, and fruity with a velvety, elegant texture and a long finish.

Aging: Majority of the wine aged 24 months in a combination of previously-used Slavonian oak barrels, while the balance rested in French oak. followed by 10 months in bottle.

Winemaking: Hand-harvested between late September and early October. Fermented in stainless steel tanks at 25-29°C over 10-15 days. Periodic pumpovers were conducted. The wine was filtered before bottling.

Food Pairing : Traditionally, this wine is paired with wild boar, but can accompany any game meat. Also great with aged cheeses. This is a cellar-worthy wine.

Accolades

2019 94 pts Wine Spectator

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com