



Carpineto

Chianti Classico



Varietal: 20% Canaiolo, 80% Sangiovese

Elevation: 350 meters

Practice: Sustainable

Dry Extract:

Appellation: Toscana, Italy

Production: 30,000 cases

Alcohol: 13.5%

Acidity: 5.0 g/L

Residual Sugar: 1.4 g/L

pH Level: 3.50

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:

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 pumpovers were conducted. It is filtered before bottling.

Food Pairing:

An ideal accompaniment to grilled red meats and game.

Accolades:

2015 Wine Advocate – 90 pts

2013 Vinous – 90 pts