



Carpineto

Chianti Classico Riserva
DOCG



REGION

Tuscany

VARIETY

80% Sangiovese, 20% Canaiolo

In the beautiful olive and cypress-studded countryside between Florence and Siena lay the quaint hilltop villages of the Chianti Classico region. The wine of the same name is produced exclusively in this charming and beautiful area.

Maceration of the skins in the must and fermentation at controlled low temperature.

After the final blend is assembled, the wine is aged for six months or longer in oak casks.

The wine is bottled during the second year, then bottle aged in our temperature controlled cellars for 4/6 months before release.

TASTING NOTES

Ruby red, garnet reflections on aging.
Velvety, well-rounded, full bodied and well balanced.
Intense with hints of violets, berries and cherries.

FOOD PAIRINGS

Grilled red meats and game