



## Carpineto

Vino Nobile di Montepulciano  
Riserva DOCC



### REGION

Tuscany

### VARIETY

70% Sangiovese, 30% Canaiolo

This exceptional red wine derives its name from the Renaissance town of Montepulciano, located in the province of Siena. The term "Nobile" seems to originate from the fact that in the past its production was reserved exclusively for the aristocratic, noble families of the town.

The vineyards are mostly southerly exposure, moderately alkaline soil with a sandy alluvial sub-strata.

Maceration of the skins with the must for 10-15 days at 25-30°C (77-86°F). The frequent pump-overs are accomplished using special pumps designed to move solid parts (skins and seeds) very gently.

After bottling the wine is aged in our temperature controlled cellars for at least 12 months before release. In order to deliver the highest quality, Carpineto has chosen to age this wine one year longer than the 3 years required by appellation rules for a Riserva wine.

### TASTING NOTES

Brilliant ruby red with a tendency to garnet. Ethereal, extraordinarily elegant with hints of violet and wood. Dry, harmonic, fruity and velvety, with an elegant texture and long finish.

### FOOD PAIRINGS

Aged cheese and game, especially wild boar.