



## Carpineto

Brunello di Montalcino  
DOCG



### REGION

Tuscany

### VARIETY

100 % Sangiovese Grosso

Carpineto's Montalcino estate is one of the highest in the appellation at an altitude of 450 meters (1,350 ft) above sea level. The sedimentary soil has a galestro frame with clay accumulations dating to the Eocene era (15 million years ago). The slightly northern exposure of the vineyards, surrounded by thick woods which protect the vineyard from the warm and humid westerly winds that come up from the Maremma, confers the wine flavours of wild berries and mediterranean herbs. The unique microclimate gives wines with intense bouquets, vibrant acidities, fine elegance and great longevity.

Medium-length steeping on the skins, with temperature-controlled fermentation.

Three years in Slovenian oak barrels, followed by a bottle aging period of at least six months in temperature controlled cellars.

### TASTING NOTES

Intense ruby red, with pale pomegranate highlights. Decisive, fine, broad and lingering with hints of vanilla, cherry, raspberry, and licorice. Dry, warm, smooth, well textured and lingering on the palate.

### FOOD PAIRINGS

Great wine with roasts, grilled meats, wild game, and elaborate dishes, as well as rare T-bone steaks. It can also be served alone, as a "reflection" wine.