



Carpineto

Rosso di Montalcino
DOC



REGION

Toscana -- Montalcino

VARIETY

100% Sangiovese

Soil: Clay loam

Vineyard density: 5700 vines/ha.

Vinification: 10/12 day maceration at a controlled temperature of 25°-30°C.

Aging: Short ageing period in barrels of medium to small dimensions.

Color: Ruby red, with warm garnet reflections

TASTING NOTES

A clean and flowery bouquet with distinctive notes of violets. Full and velvety flavors and well-structured.

FOOD PAIRINGS

Great with grilled meats, red meats and game.