



Carpineto

Chianti Classico
DOCG



REGION

Tuscany – Montalcino

VARIETY

80% Sangiovese, 20% Canaiolo

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

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

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

Color: Ruby red, garnet reflections on aging.

TASTING NOTES

Velvety, well-rounded, full bodied and well balanced flavor. An intense bouquet with hints of violets, berries and cherries.

FOOD PAIRINGS

Delicious with grilled red meats and game.