

SINGLE-ESTATE VINEYARD
 APPODIATO DI MONTEPULCIANO
 5,680 VINES PER HECTARE
 CALCAREOUS CLAY AND SANDSTONE
 250 METERS ABOVE SEA LEVEL
 SOUTHWESTERN SUN EXPOSURE
 SPURRED CORDON TRAINING METHOD
 CARBON NEUTRAL WITH 150KW SOLAR POWER SYSTEM
 SUSTAINABLE FARMING PRACTICES AND GREEN HARVESTING
 VEGAN FRIENDLY HAND-HARVESTED BETWEEN LATE SEPTEMBER & EARLY OCTOBER
 AGED 2 YEARS IN SLAVONIAN OAK BARRELS & FURTHER AGING IN FRENCH OAK
 THE WINE UNDERGOES AN ADDITIONAL AGING FOR TWELVE MONTHS IN THE BOTTLE
 ETHEREAL AND EXTRAORDINARILY ELEGANT WITH AN AROMATIC BOUQUET OF VIOLETS TANNED LEATHER AND WOOD
 VELVETY WITH BLACK CHERRY AND BLACKBERRY FLAVORS LEADING TO A LINGERING FINISH Pairs wonderfully with aged cheeses roasted meats and game
 CARPINETO CHOOSES TO AGE THIS EXCEPTIONAL WINE ONE YEAR LONGER THAN THE THREE YEARS THAT ARE REQUIRED BY APPELLATION GUIDELINES FOR RISERVA WINES



Wine Spectator

CARPINETO
 VINO NOBILE
 DI MONTEPULCIANO
 Denominazione di Origine Controllata e Garanzia

Celebrating 50 years of Excellence.



CARPINETO

TUSCAN CLASSICS PERFECTED



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OPICI WINES HERITAGE



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