



CARPINETO®
*G. C. Santini
A. M. Bionchi*

BRUNELLO di MONTALCINO

denominazione di origine controllata
e garantita

2018

“The nose is floral with notes of rose petals and a deep concentration of red fruit. The palate has a wonderful acidity and grippy tannins that have incorporated seamlessly into the wine, giving it a lovely texture.”



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