

Carpineto

Brunello di Montalcino Riserva DOCG

100% Sangiovese Grosso

Sangiovese Grosso grapes are locally referred to as Brunello because of the brownish color of the berries. This is one of Italy's most famous and prestigious wines.

Tasting Notes:

Full aromas of cherry and raspberry are present on the nose with hints of vanilla as well. A full and rich wine with serious structure and a smooth finish that lingers. With proper storage, this wine will reward extensive cellaring of more than two decades. Decant before serving alongside hearty dishes, including roasts, wild game, or a perfectly cooked T-Bone steak.

Vineyards:

Region:	Montalcino, Tuscany, Italy
Vineyard Name:	Vigneto Paradiso – Estate Owned
Vineyard Size:	10 hectares
Training Method:	Spurred Cordon
Planting Density:	5,800 vines/hectare
Soil Composition:	Clay shist under clay accumulation
Elevation:	500 meters
Exposure:	North
Practices:	Sustainable, Dry Farmed

Winemaking:

Harvest:	Highly selective hand harvest in late September and early October
Fermentation:	16 days of fermentation using indigenous yeasts in stainless steel tanks. Temperature controlled at 25° to 30° C. Twice daily pumpovers for cap management.
Malolactic Fermentation:	Yes - Full

Aging:

Oak barrel aging with medium toast Slavonian Oak Casks for a duration of 3 years. An additional 18 months in bottle in a temperature controlled cellar before release.

Technical Data:

Alcohol:	14.5%
pH:	3.5
Acidity:	5.49 grams/liter
Residual Sugar:	0.7 grams/liter



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