

Carpineto

Chianti Classico 'Gran Selezione' DOCG

100% Sangiovese

The Appodiati line of wines are single-vineyard, limited-production wines crafted from the best vineyard locations in Tuscany. Produced from estate grown grapes coming from a small cru of 2 hectares (5 acres) located in Dudda, Greve in Chianti, in one of the coolest areas of the appellation particularly suited for the production of wines of great structure, concentration and longevity.

Tasting Notes:

Deep ruby in color, this wine exudes pronounced aromas of wild berries, interlaced with hints of vanilla and spicy notes. The palate is intense with great structure, texture and harmony, leading to a long and lingering finish. Pairs perfectly with roasted, braised or grilled meats, like a traditional fiorentina T-bone steak.

Vineyards:

Region:	Chianti, Tuscany, Italy
Vineyard Name:	Dudda
Vineyard Size:	2 hectares
Training Method:	Spurred Cordon
Soil Composition:	Calcareous clay & sandstone
Elevation:	350 meters
Exposure:	Southwestern
Practices:	Sustainable

Winemaking:

Harvest:	Carefully hand-selected in late September-early October
Fermentation:	"Vinified in small stainless temperature controlled tanks, using indigenous yeast; in order to preserve the typical Sangiovese bouquet from Dudda temperature was constantly maintained at 25 30 C (77 86 F)"

Aging:

French oak for 18 months

Technical Data:

Alcohol:	14.25%
Acidity:	5.35 grams/liter

Production Quantity: 18,000 bottles



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