

Carpineto

Chianti Classico DOCG

80% Sangiovese, 20% Canaiolo

Carpineto Chianti Classico is produced from estate-owned vineyards in the picturesque countryside of the Tuscan appellation.

Tasting Notes:

Full-bodied with a velvety texture, this Chianti is abundantly aromatic with notes of violets, berries, and cherries; an ideal accompaniment to grilled red meats and game.

Vineyards:

Region:	Chianti Classico, Tuscany, Italy
Training Method:	Spurred cordon
Planting Density:	5,680 vines/hectare
Soil Composition:	Calcareous clay & sandstone
Elevation:	350 meters
Exposure:	Southwestern
Practices:	Sustainable

Winemaking:

Harvest:	Hand-harvested in late September-early October
Fermentation:	Vinified in stainless steel tanks at 25-30°C over 10-15 days. The wine was left in contact with the skins for an additional 10-15 days. Frequent pumpovers were conducted. It is filtered before bottling.

Aging:

4-6 months in a combination of new and previously-used American & Slavonian oak barrels, stainless steel tanks, & cement vats, plus an additional 4-6 months in bottle

Technical Data:

Alcohol:	13.5%
pH:	3.50
Acidity:	5.0 grams/liter
Residual Sugar:	1.4 grams/liter

Production Quantity: 30,000 cases



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET