

# Carpineto

## Chianti Classico Riserva DOCG

100% Sangiovese

### Tasting Notes:

A complex and elegant bouquet highlighted by persistent raspberry and vanilla aromas. It is warm and full with a velvety mouthfeel and a long, generous finish.

This Riserva will reward extensive cellaring and pairs perfectly with roasts 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: A highly selective manual harvest is conducted from mid-September to mid-October.  
Fermentation: Fermented in stainless steel tanks at 25-30°C over 10-15 days, then left in contact with the skins for an additional 10-15 days. Frequent pumpovers were conducted. The wine was filtered before bottling.

### Aging:

Aged for at least 1 year in a combination of French Barriques and Slovenian oak casks, followed by 6 months in steel and cement vats. The wine is bottled unfiltered and unfined, with further aging ranging from 3 months to over a year depending on the vintage.

### Technical Data:

Alcohol: 13.4%  
pH: 3.47  
Acidity: 5.3 grams/liter  
Residual Sugar: 1.4 grams/liter



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