

# Carpineto

## Farnito Cabernet Sauvignon

100% Cabernet Sauvignon

The name Farnito is derived from a type of oak tree known as "Farna." This is a limited production wine.

### Tasting Notes:

On the nose, it expresses complex yet clean aromas of black fruits, spices, licorice, vanilla, and cherry. It is full-bodied, rich, and persistent, with elegant tannins and a structured finish.

Ideal to accompany grilled steaks, roasted rack of lamb, or lamb chops. It is also excellent with aged Tuscan cheeses.

### Vineyards:

Region:	Tuscany, Italy
Name:	Various
Size:	8 hectares
Training Method:	Spurred cordon
Planting Density:	8500 vines/hectare
Soil Composition:	Sandy clay with limestone from the Pliocene era
Elevation:	300-350 meters
Exposure:	Southwestern
Practices:	Sustainable

### Winemaking:

Harvest	Hand-harvested in late September-October
Fermentation	Over 10-15 days, maceration took place in stainless steel tanks at 25-29°C with periodic pump overs. Full malolactic fermentation took place.

### Aging:

10-12 months in new and previously-used French & American oak barriques, followed by 8+ months in bottle

### Technical Data:

Alcohol:	13.5%
pH:	3.60
Residual Sugar:	1.8 grams/liter
Acidity:	5.5 grams/liter
Dry Extract:	31.1 grams/liter

**Production Quantity:** 150,000 bottles



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