

# Carpineto

## Rosso di Montalcino DOC

100% Sangiovese Grosso

The younger, fresher version of its big brother, Brunello, Rosso di Montalcino is produced from the same clone of Sangiovese.

### Tasting Notes:

This complex red smells of dark cherry, cedar, spice, licorice and wet earth. The mouthfeel delivers a touch of bright acidity that is reminiscent of white cherry or cranberry, before yielding to a lengthy finish of mature red fruits and smooth tannins.

Ageable for 10-12 years following the vintage. Best with pork or poultry dishes.

### Vineyards:

Region:	Montalcino, Tuscany, Italy
Vineyard Size:	10 hectares
Training Method:	Bilateral cordon
Planting Density:	5,400 vines/hectare
Soil Composition:	Galestro (loose marl & limestone) with deposits of clay
Elevation:	450 meters
Exposure:	Eastern
Practices:	Sustainable

### Winemaking:

Harvest:	Hand-harvested in late September-early October
Fermentation:	Carefully destemmed then vinified at a controlled temperature of 22-24°C with frequent pumpovers. The wine is left in contact with the skins for 10-12 days.

### Aging:

6 months in Slavonian oak casks, followed by 6 months in bottle

### Technical Data:

Alcohol:	14.0%
pH:	3.40
Acidity:	5.15 grams/liter
Residual Sugar:	1.11 grams/liter

**Production Quantity:** 2,500 cases



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