

# Carpineto

## Vino Nobile di Montepulciano Riserva DOCG

90% Sangiovese, 10% Canaiolo

The name was adopted from the Renaissance town of Montepulciano, where this wine was originally produced. The name "nobile" was given due to the fact that in the past its production was reserved exclusively for the aristocratic, noble families of the area.

### Tasting Notes:

An ethereal bouquet of violets, cherries, and wood fills the nose. On the palate, it is dry, harmonious, and fruity with a velvety, elegant texture and a long finish.

Traditionally, this wine is paired with wild boar, but can accompany any game meat. Also great with aged cheeses. This is a cellar-worthy wine.

### Vineyards:

Region: Montepulciano, 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 between late September and early October.  
Fermentation: Fermented in stainless steel tanks at 25-29°C over 10-15 days. Periodic pumpovers were conducted. The wine was filtered before bottling.

### Aging:

Majority of the wine aged 24 months in a combination of previously-used Slavonian oak barrels, while the balance rested in French oak. followed by 10 months in bottle

### Technical Data:

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



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