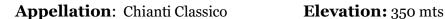
## ClaSSicO

Fine Wines & Spirit -est. 2002 -



varietai: 100% Sangiovese



**Alcohol %: 13.5** 

Residual Sugar: 1.4 gr / liter

**Acidity:** 5.3 gr / liter **ph:** 3.47

**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.

**Carpineto** 

**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 unfined and unfiltered, with further aging ranging from 3 months to over a year depending on the vintage.

**Winemaking:** A highly selective manual harvest is conducted from mid-September to mid-October. 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 pump overs were conducted. The wine was filtered before bottling.

**Food Pairing**: This Riserva will reward extensive cellaring and pairs perfectly with roasts and game.



## Accolades

2018 93 pts Wine Spectator

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