



# Carpineto

## Vino Nobile Riserva



**Varietal:** 10% Canaiolo, 90% Sangiovese

**Elevation:** 350 meters

**Practice:** Sustainable

**Dry Extract:**

**Appellation:** Toscana, Italy

**Production:**

**Alcohol:** 13.4%

**Acidity:** 5.3 g/L

**Residual Sugar:** 1.4 g/L

**pH Level:** 3.47

### **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.

### **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

### **Winemaking:**

Fermented in stainless steel tanks at 25-29°C over 10-15 days. Periodic pump overs were conducted. The wine was filtered before bottling.

### **Food Pairing:**

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.

### **Accolades:**

2013 Wine Spectator – 95 pts

2012 Wine Spectator – 93 pts

2011 Win Spectator – 93 pts