

ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Carpineto's Montalcino estate is one of the highest in the appellation at an altitude of 500 meters (1,600 ft) above sea level. The sedimentary soil has a galestro frame with clay accumulations dating to the Eocene era (15 million years ago).

The vineyards are surrounded by thick woods which protect the vineyard from the warm and humid westerly winds that come up from the Maremma and confer the wine flavors of wild berries and Mediterranean herbs. The unique microclimate gives wines with intense bouquets, vibrant acidities, fine elegance, and great longevity.

Soil: clay loam.

Grapes: 100% Sangiovese Grosso.

Vineyard density: 5700 vines/ha.

Vinification: 10/12-day maceration at a controlled temperature of 25°-30°C.

Aging: short ageing period in Slavonian casks of different capacity.

Color: Ruby red, with warm garnet reflections.

Bouquet: clean and flowery with distinctive notes of violets.

Flavor: full, velvety and with good structure.

Serving Temperature: 18-20°C.

Gastronomy: grilled meats, red meats and game.

