

BRUNELLO DI MONTALCINO

RISERVA 2017

D.O.C.G.

Carpineto is one of the highest estates in the entire appellation at an altitude of about 500 meters (1,650 ft) above sea level. The sedimentary soil has a galestro frame with clay accumulations dating to the Eocene era (15 million years ago). The unique microclimate, in a panoramic setting, gives wines with fine elegance, minerality and great longevity.

Grapes: Sangiovese Grosso.

Harvest 2017: Unique vintage, characterized by the limited production of grapes, due to the violent late frost and the strong drought in the summer months which hit the vineyards. The wines therefore have a good alcohol content and an excellent level of concentration of the noble components, ideal for long aging.

Vinification: carried out by indigenous yeasts in steel tanks at a controlled temperature (25-30 ° C); in order to preserve the typical bouquet of Sangiovese, frequent pump-overs and a long maceration on the skins were performed.

Aging: at least 42 months in oak casks of different capacity.

Bottling: unfiltered and unfinned, vegan friendly.

Bottle aging: in our cellars at a naturally controlled temperature and humidity.

Color: intense ruby red, with intense anthocyanin concentration and garnet reflections.

Bouquet: intense and persistent with wild berries, hints of vanilla and spicy notes, very complex.

Flavor: very complex and intense, well-structured with a long evolution ahead.

Alcohol: 14.5%.

Serving temperature: 18-20°C, 64-68°F, in a decanter.

Gastronomy: great wine with roasts, grilled meats, wild game, and elaborate dishes, as well as rare T-bone steaks. Excellent also as a "meditation" wine.

