

BRUNELLO DI MONTALCINO

RISERVA 2019

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 fine elegance, minerality and great longevity.

Grapes: Sangiovese Grosso.

Harvest 2019: A hot but regular summer, without particular heat peaks or abundant rainfall, was followed by a September characterized by good weather and large temperature variations, which allowed the perfect phenolic maturation of the grapes. This has allowed us to produce wines with great potential for long aging. The intense colors and intense aromatic expressiveness elegantly describe our terroir.

Vinification: carried out by indigenous yeasts in steel tanks at a controlled temperature (25-30 ° C); 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 capacities.

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.

