

BRUNELLO DI MONTALCINO D.O.C.G.

Carpineto's Montalcino estate is one of the highest in the appellation at an altitude of 450 meters (1,350 ft) above sea level. The sedimentary soil has a galestro frame with clay accumulations dating to the Eocene era (15 million years ago).

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

Grapes: 100% Sangiovese Grosso.

Vinification: medium-length steeping on the skins, with temperature-controlled fermentation.

Agging: three years in big oak barrels, followed by a bottle finishing period of at least six months in temperature controlled cellars.

Color: intense ruby red, with pale pomegranate highlights.

Bouquet: decisive, fine, broad and lingering with hints of vanilla, cherry, raspberry, and licorice.

Flavor: dry, warm, smooth, well-textured and lingering on the palate.

Alcohol: 14.00% by volume.

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. It can also be served alone, as a "reflection" wine.

