

CARPINETO BRUNELLO DI MONTALCINO

Vinification

Medium-length steeping on the skins, with temperature-controlled fermentation.

Features

Three years in Slovenian oak barrels, followed by a bottle aging period of at least six months in temperature controlled cellars.

Food Pairings

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.



Producer

Carpineto

Category

Red

Grapes

100 % Sangiovese

Country / Region

Italy, Toscane

Appellation

Brunello di Montalcino (DOCG)

Size

750 ml

Degree of alcohol

13.5%

Serving temperature

17°C

Available in these provinces

- Quebec