

# CARPINETO ROSSO DI MONTALCINO

## Terroir

Produced in the historic area of Montalcino (Siena) at an elevation of about 450 meters.

## Vinification

10 to 12 days maceration at a controlled temperature of 25-30°C. Short ageing period in barrels of medium to small dimensions.

## Features

Ruby red, with warm garnet reflections. Bouquet: clean and flowery with distinctive notes of violets. Full, velvety, with a good structure.

## Food Pairings

Grilled red meats and games.



## Producer

Carpineto

## Category

Red

## Grapes

100 % Sangiovese

## Country / Region

Italy, Piémont

## Size

750 ml

## Serving temperature

18-20 °C

## Available in these provinces

- Quebec