

CARPINETO CHIANTI CLASSICO

Terroir

In the olive and cypress-studded countryside between Florence and Siena lay the quaint hilltop villages of the Chianti Classico region. The wine of the same name is produced exclusively in this area.

Vinification

Maceration of the skins in the must and fermentation at controlled low temperature.

Features

The wine is bottled during the second year, then bottle aged in our temperature controlled cellars for 4/6 months before release.

Food Pairings

Ideal with grilled red meats and game.



Producer

Carpineto

Category

Red

Grapes

80 % Sangiovese, 20% Canaiolo

Country / Region

Italy, Toscane

Appellation

Chianti Classico (DOCG)

Size

750ml

Degree of alcohol

12.5 %

Serving temperature

17 à 18 °C

Taste Tag

Aromatic and robust

Available in these provinces

- Quebec