<table>
<thead>
<tr>
<th><strong>Grapes:</strong></th>
<th>33% Cabernet Sauvignon, 33% Merlot, &amp; 33% Petit verdot</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Region:</strong></td>
<td>Tuscany</td>
</tr>
<tr>
<td><strong>Vineyards:</strong></td>
<td>From vineyards near Monteaperti</td>
</tr>
<tr>
<td><strong>Exposure:</strong></td>
<td>South/West</td>
</tr>
<tr>
<td><strong>Altitude:</strong></td>
<td>750 feet above sea level</td>
</tr>
<tr>
<td><strong>Soil:</strong></td>
<td>A mix of clay and sand</td>
</tr>
<tr>
<td><strong>Vine Training:</strong></td>
<td>Spurred Cordon</td>
</tr>
<tr>
<td><strong>Vine Age:</strong></td>
<td>5-20 years old</td>
</tr>
<tr>
<td><strong>Time of Harvest:</strong></td>
<td>Early September to early October</td>
</tr>
<tr>
<td><strong>Vine Density:</strong></td>
<td>3,100 vines per acre</td>
</tr>
<tr>
<td><strong>Total Production:</strong></td>
<td>20,000 bottles</td>
</tr>
<tr>
<td><strong>Vinification Process:</strong></td>
<td>The grapes are vinified in cement casks</td>
</tr>
<tr>
<td><strong>Aging Process:</strong></td>
<td>The wine ages 15-18 months in barriques</td>
</tr>
<tr>
<td><strong>Alcohol Content:</strong></td>
<td>13.50%</td>
</tr>
<tr>
<td><strong>Tasting Notes:</strong></td>
<td>Deep ruby color, with delicate and persistent fruit aromas of blackberry, blueberry, and plum as well as sweet spices. A powerful aromatic finish.</td>
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<tr>
<td><strong>Winemaker:</strong></td>
<td>Gioia Cresti</td>
</tr>
<tr>
<td><strong>Winery Philosophy:</strong></td>
<td>Carpineta Fantalpino is dedicated to the appreciation of the Sangiovese grape, exalting its quality by selecting only the best grapes from our vineyard</td>
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<tr>
<td><strong>Cellaring:</strong></td>
<td>Up to 15 years</td>
</tr>
<tr>
<td><strong>Closure:</strong></td>
<td>Cork</td>
</tr>
<tr>
<td><strong>Food/Menu Pairing:</strong></td>
<td>Pair with strong cheeses, pasta with ragu sauce, and stews</td>
</tr>
</tbody>
</table>