



Chianti Classico "Fontalpino" DOCG

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| Grapes: | 100% Sangiovese |
| Region: | Tuscany |
| Vineyards: | Frome vineyards near Petroio and Cerreto |
| Exposure: | South/East |
| Altitude: | 1,150 feet above sea level |
| Soil: | Medium-textured calcareous soil |
| Vine Training: | Double GuyotSpurred Cordon |
| Vine Age: | 5-20 years old |
| Time of Harvest: | Mid September |
| Vine Density: | 1,500-2,800 vines per acre |
| Total Production: | 40,000 bottles |
| Vinification Process: | The grapes are harvested by hand before undergoing vinification in stainless-steel tanks at a controlled temperature (77-82.4 °F). |
| Aging Process: | The wine ages one year in wood |
| Alcohol Content: | 13.5% |
| Tasting Notes: | A typical example of a pure Sangiovese, red with purple reflections, with interesting aromas of plum, cherry, and currant. It is persistent, pleasing and versatile with great balance and finish. |
| Winemaker: | Gioia Cresti |
| Winery Philosophy: | Carpineta Fantalpino is dedicated to the appreciation of the Sangiovese grape, exalting its quality by selecting only the best grapes from our vineyard |
| Cellaring: | Up to 3 years |
| Closure: | Cork |
| Food/Menu Pairing: | Pair with salami, cold cuts and Pecorino cheese |

