



## Chianti Classico "Montaperto" DOCG

<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyards:</b>	From a single vineyard, Montaperto
<b>Exposure:</b>	South/ East
<b>Altitude:</b>	1,150 feet above sea level
<b>Soil:</b>	Massiccio del Chianti and Tuscan Galestro
<b>Vine Training:</b>	Spurred Cordon
<b>Vine Age:</b>	25-30 years old
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	1,820 vines per acre
<b>Yield per Acre:</b>	20-24 ql. per acre
<b>Total Production:</b>	6,000 bottles
<b>Vinification Process:</b>	The best Sangiovese grapes are harvested by hand and then sorted at the winery. The grapes undergo vinification in oak barrels.
<b>Ageing Process:</b>	The wine ages 15 months in tonneaux
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Intense ruby with purple reflections, this is an all-embracing Sangiovese, with hints of flowers and spices; soft, with velvety tannins and strong innate elegance and freshness.
<b>Winemaker:</b>	Gioia Cresti
<b>Winery Philosophy:</b>	Carpineta Fantalpino is dedicated to the appreciation of the Sangiovese grape, exalting its quality by selecting only the best grapes from our vineyard
<b>Cellaring:</b>	Up to 10 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with red meats, strong cheeses, and lasagna

