



Chianti Colli Senesi DOCG

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyards:	From vineyards near Monteperti
Exposure:	South/East
Altitude:	750 feet above sea level
Soil:	Medium-textured clay soil with river rocks
Vine Training:	Double Guyot/Spurred cordon
Vine Age:	5-15 years old
Time of Harvest:	Early October
Vine Density:	2,700 vines per acre
Total Production:	25,000 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 is not aged in wood to help preserve its freshness and aromas
Alcohol Content:	13.00%
Tasting Notes:	Intense red color, with interesting aromas of cherry and currant. Good flavor and finish.
Winemaker:	Gioia Cresti
Winery Philosophy:	Carpineta Fontalpino 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 vegetables, fresh tomatoes, basil, and mozzarella cheese, pasta

