

Do ut Des IGT



Grapes:	33% Cabernet Sauvignon, 33% Merlot, & 33% Petit verdot
Region:	Tuscany
Vineyards:	From vineyards near Monteaperti
Exposure:	South/West
Altitude:	750 feet above sea level
Soil:	A mix of clay and sand
Vine Training:	Spurred Cordon
Vine Age:	5-20 years old
Time of Harvest:	Early September to early October
Vine Density:	3,100 vines per acre
Total Production:	20,000 bottles
Vinification Process:	The grapes are vinified in cement casks
Aging Process:	The wine ages 15-18 months in barriques
Alcohol Content:	13.50%
Tasting Notes:	Deep ruby color, with delicate and persistent fruit aromas of blackberry, blueberry, and plum as well as sweet spices. A powerful aromatic 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 15 years
Closure:	Cork
Food/Menu Pairing:	Pair with strong cheeses, pasta with ragu sauce, and stews

