

## TUSCANY

# CARPINETA FONTALPINO

Carpineta Fontalpino Owners: Gioia and Filippo Cresti

**Fast Facts**

**Vineyard Surface:**  
27 acres

**Owner:**  
Gioia and Filippo Cresti

**Winemaker:**  
Gioia Cresti

**Established:**  
1967

**Location:**  
Castelnuovo  
Berardenga

**Province:**  
Siena



### THE HISTORY

The Cresti family founded Carpineta Fontalpino in the 1960s, though the estate has been used for winemaking since early the 1900s. The founder's name was Italo Cresti.

The winery takes its name from the surrounding area of Montaperti. The name Carpineta is taken from trees call Carpini, which are indigenous to the area and are easy to recognize by their silver-backed leaves. The name Fontalpino comes from a water source near the winery. Today the founder's children, Gioia and Filippo consider it an honor to live here.

Today the brother and sister team manage the estate with Filippo in charge of sales and marketing while Gioia is the enologist and agronomist, in charge of every phase of production, from the vinification to the aging.

The winery produces 100,000 to 110,000 bottles of wine a year along with olive oil, red wine vinegar and pasta made from heirloom grains grown on the property.

### THE TERROIR

The Carpineta Fontalpino property primarily grows Sangiovese, Cabernet Sauvignon and Merlot grapes with a few additional varietals like Petit Verdot and Alicante.

All the grapes are grown organically on a mix of sand and clay. The pebbly texture of the soil helps to promote

good drainage. The vines range from five years old to 40 years old with an average age of 18 years. The plants are Guyot and spurred cordon trained and planted with a density of 1,050-2,700 vines per acre, which helps reduce yields.



**CHIANTI COLLI SENESI DOCG:** 100% Sangiovese from vineyards near the town of Monteperti. The vineyards sit at an altitude of 750 feet above sea level. The soils are composed of clay and river rock. The vines are 5-15 years old, face South/East, and are planted with a density of 3,100 vines per acre. After hand-harvesting the grapes are vinified and aged in stainless steel. Intense red color, with interesting aromas of cherry and currant. Good flavor and finish.



**CHIANTI CLASSICO "FONTALPINO" DOCG:** 100% Sangiovese from vineyards near the towns of Petroio and Cerreto. The vineyards sit at an altitude of 1,150 feet above sea level. The soils are composed of stone, sand, and clay with a larger proportion of calcareous stone. The vines are 5-20 years old and face South/East. The vineyards are planted with a density of 1,700-3,100 vines per acre. After hand-harvesting the grapes are vinified in stainless steel and the wine is aged for 12 months in oak. 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.



**CHIANTI CLASSICO "MONTAPERTO" DOCG:** 100% Sangiovese from a single-vineyard, Montaperto. The vineyard sit at an altitude of 1,150 feet above sea level. The soils are composed of Tuscan galestro and massiccio del Chianti, a soil made up of calcareous stone like sandstone or alberese and that typically has a more neutral pH than other soils in the region. The vines are 25-30 years old and face South/East. The vineyards are planted with a density of 2,100 vines per acre. Vinification and aging takes place in oak barrels, with the wine aged for 15 months in tonneaux. 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.



**CHIANTI CLASSICO "DOFANA" DOCG:** 100% Sangiovese from a single-vineyard, Dofana. The vineyard's soil is composed of a mix of clay and sand. The vines are 25-30 years old, face South/East, and are planted with a density of 2,800 vines per acre. Vinification and aging takes place in oak barrels, with the wine aged for 15 months in tonneaux. Bright scarlet in color with bold notes of ripe fruit and silky tannins. In the mouth, it is enveloping and with vanilla and tobacco on the finish.



**DO UT DES IGT:** 33% Cabernet Sauvignon, 33% Merlot, and 33% Petit Verdot from vineyards near Monteperti. The vineyards sit at an altitude of 750 feet above sea level and the soil is composed of a mixture of sand and clay. The vines are 5-20 years old and face South/West. The vineyards are planted with a density of 3,100 vines per acre. Vinification takes place in cement casks and the wine is aged for 15-18 months in barriques. Deep ruby color, with delicate and persistent fruit aromas of blackberry, blueberry, and plum as well as sweet spices. A powerful aromatic finish.