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## FONTALPINO CHIANTI CLASSICO RISERVA

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*Vintage:* 2011  
*Producer:* Carpineta Fontalpino  
*Country:* Italy, toscana  
*Alcohol:* 14%  
*Composition:*  
90% Sangiovese , 10% Complementary grapes

### THE STORY:

The Cresti family have been proprietors of Carpineta Fontalpino Vineyard since the 1960's and traces of the wine making traditions date as far back as the past century. The name Carpineta Fontalpino has never changed. It has its roots in two historical places of the area of Montaperti.

### TASTING NOTES:

Moderately saturated medium red. Scented nose of strawberry and dried flowers is bright and inviting. Very fresh and nicely delineated, with harmonious acidity framing the sangiovese-typical flavors of red fruits, flowers, licorice and spices. Not especially fleshy but attractive, brisk and very pure. Finishes with noble tannins and lingering fruity perfume.

### RATINGS:

Wine Advocate: 90 (2010 vint.) , Wine Spectator: 89,  
Vinous: 91

### VINEYARD:

The vineyard is located in Dofana about 230 m above sea level with South/west exposure. The type of cultivation is cordon de royat, and there are 6600 plants/hectare

### VINIFICATION:

Hand picked, with 200 - 240 grams of sugar at the time of harvest. Aged for 20 months in barrels of 225 liters and 8 months in bottle; 25 days of maceration for the Petit Verdot and 20 days for the Sangiovese; fermentation of 32 degrees C.

Production: 5,000 bottles

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FOR MORE INFORMATION VIST: [KINDREDVINES.COM](http://KINDREDVINES.COM)

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