
FONTALPINO CHIANTI CLASSICO

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Vintage: 2013
Producer: Carpineta Fontalpino
Country: Italy, toscana
Alcohol: 13.5%
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:

Bright, saturated red. Aromas of red cherry, dark berries, tobacco and violet, lifted by a whiff of minty minerals. Bright, juicy and sappy, showing very good density to the vibrant flavors of redcurrant, tobacco and gunflint. This solidly structured, mineral-bright Chianti Classico finishes with a firm tannic spine and just screams sangiovese. I was pleasantly surprised by this estate's performance this year, and I'll be following the wines more closely in the years to come.

RATINGS:

Wine Advocate: 89, Wine Spectator: 91, Vinous: 90 (2012 vint.)

VINEYARD:

The vineyard is located in San Piero, Cerreto, Castelnuovo Berardenga about 350 m above sea level with South/east exposure. The type of cultivation is Guyot/Cordon de Royat, and there are 2700 - 6000 plants/hectare

VINIFICATION:

Hand picked, with 200 - 230 grams of sugar at the time of harvest. Aged for 12 months in barrels with 15 days of maceration time and a fermentation of 28 - 30 degrees C. Production: 50,000 bottles

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FOR MORE INFORMATION VIST: KINDREDVINES.COM
