
MONTAPERTO TOSCANA

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Bottle Size: 750 mL

UPC Number:
8032584133067

Vintage: 2013
Producer: Carpineta Fontalpino
Country: Italy, Toscana
Alcohol: 14%
Composition:
Sangiovese, Gamay, Alicante

WINEMAKER NOTES:

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:

This blend of Sangiovese, Gamay and Alicante delivers a mix of dark fruits, spices, leather, grilled herbs, licorice and dark chocolate, which weave their way through the wine. The full body is supported by soft, velvety tannins and balanced by a nice touch of underlying acidity. It finishes up long and plush laced with another layer of dark fruits and spices. A fantastic wine that will be approachable upon release and should also evolve nicely for a few years to come.

PRESS:

Wine Spectator: 91 (2012 vint.)

VINEYARD:

The vineyard is located in Montaperti about 230 meters above sea level with south/west exposure. Type of cultivation is cordon de royat, there are 6600 plants/hectare.

VINIFICATION:

Handpicked with 200 -230 grams of sugar per liter. Aged for 8 months in barriques of 225 liters with a maceration time of 20 days for the Gamay and Alicante and 15 days for the Sangiovese. Fermentation temperature is 32 degrees C.

Production: 15,000 bottles

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM

