

CAROBBIO CHIANTI CLASSICO 2018

Chianti DOCG, Italy



TASTING NOTES: This wine offers a ruby-red color, and aromas of ripe red fruits, spices and violets. On the palate, it is dry, full-bodied, and well-balanced, with soft tannins.

VITICULTURE: The vineyards are organically farmed and are certified organic by Valorialia. The Southwest-facing vines were pruned between November and early February, and they were hand-harvested in early October.

VINIFICATION: There are 10 days of fermentation at controlled temperatures. Maceration takes place over 15 days. The wine is then aged for 18 months in Slavonian Oak barrels and is refined in the bottle for an additional 6 months. The aging potential is approximately 10-15 years.

FAMILY: Tenuta Carobbio in Chianti occupies one of the most enviable and favorable locales in all of Italy. It's located between Florence and Siena, in the center of a natural amphitheater, which is surrounded by hills and mountains. Its 123 acres of ancient vines, olive groves and lush woodland no doubt contribute to making the Sangiovese sing.

Enologist Dario Faccin received degrees in winemaking and sensory analysis and spent eight years drawing maps of soil types and compositions in the region in hopes that new models for vineyard mapping would catch on. After 740 acres of mapping, he turned his considerable talents to winemaking, in the hopes of reviving the once-storied Tenuta Carobbio to its former glory.

The Novarese family oversaw this gargantuan endeavor. In so doing, Dario has found joy in the beautiful setting, ancient farmhouse and agricultural delights that provide endless inspiration to both him and his team.

PRODUCER: Tenuta Carobbio

ALCOHOL: 14%

REGION: Chianti DOCG, Italy

GRAPE(S): 100% Sangiovese

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