



*Carobbio*

2011  
**CAROBPIO**  
**VIN SANTO de CHIANTI**  
**CLASSICO OCCHIO DI PERNICE**

**WINE DATA**

Producer

Tenuta Carobbio

Region

Chianti Classico (DOC)

Country

Italy

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Wine Composition

90% Sangiovese

5% Trebbiano

5% Malvasia

Alcohol

16%

Total Acidity

6.30 G/L

Residual Sugar

48 G/L

pH

3.34

**DESCRIPTION**

This wine offers an amber color, with aromas of hazelnuts, almonds and honey. On the palate, it is sweetish, full-bodied, and pleasant.

**WINEMAKER NOTES**

The soil is Galestro and Clay. The East- and West-facing grapes were hand-harvested during the first week of November. Fermentation lasts approximately 4 years in small barrels known as Caratelli. The wine is then aged for 2-3 months further in the bottle. The aging potential is approximately 30 years.

**SERVING HINTS**

Suggested serving temperature between 53.6 - 57.2 (12-14 C) Pairs well with dry pastries, pies, and aged bleu cheese.

