

# CAROBBIO CHIANTI RISERVA 2016

Chianti DOCG, Italy



**TASTING NOTES:** This wine offers a ruby-red color, and aromas of mature red fruits, spices and chocolate. On the palate, it is dry, well-structured, and well-balanced, with rich tannins.

**VITICULTURE:** The soil is Limestone, Galestro and Clay. The Southwest-facing grapes were hand-harvested during the second and third weeks of October.

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

**REGION:** Chianti DOCG, Italy

**GRAPE(S):** 100% Sangiovese

**SKU:** CBCR167

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 5.5 G/L

**RESIDUAL SUGAR:** <1 G/L

**pH:** 3.5