

# TENUTA CAROBBIO LEONE SANGIOVESE TOSCANA IGT 2014

Tuscany, Italy



**TASTING NOTES:** This wine offers a nose of dark red fruits, spices, tobacco, incense and light notes of vanilla. The profile is dry, rich and soft with silky tannins and a harmonious finish.

**VITICULTURE:** The vines were pruned between November and early February. Green harvesting was made in July. The grapes were harvested at the end of October 2014. The weather in the summer of 2014 was unusual and a wet spring delayed the ripening.

**VINIFICATION:** Following harvest, the grapes were fermented for 10 days at controlled temperatures in small stainless-steel vats with delastage, then macerated for 28 days. The wine was aged in partly new French oak barrels for 24 months and refined in the bottle for 18-24 months prior to release. This wine has an aging potential of 15-20 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:** Tuscany, Italy

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

**SKU:** CBCR167

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 5.9 G/L

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

**pH:** 3.4