

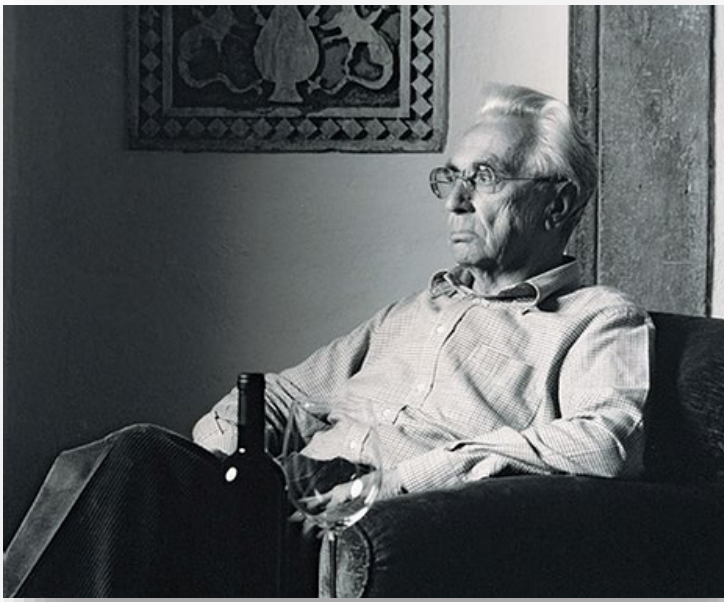


# Carobbio



Quintessential Wines

# Our History



Carlo Novarese at Carobbio, in 1986

It was the summer of 1985 when Carlo Novarese felt that he had found a small corner of Eden, near the Carobbio estate, in the heart of Chianti. It promised to be a land of everlasting splendor, if the potential of the site were reawakened. Hence the rebirth of Carobbio. Carlo Novarese provided his insight as an entrepreneur, with a focus on achieving excellence. For this has always been the distinguishing train of his reputation in the business. Experts in agricultural science set to work. Drastic changes were made in the vineyards, to underpin a strategy designed to obtain high quality grapes and wines. New systems are being created along principles established by the ultimate wine-growing trends. This commitment has been rewarded with the creation of a selection of unrivalled quality wines, ranging from Chianti Classico to the Super Tuscans.

# About Us



The Novarese family (Alberto, son of Carlo, with his wife Francesca and their daughters Alessandra and Federica)

Located in the Conca d'Oro of Panzano in Chianti, Carobbio covers a total of 123 acres with ancient vineyards, olive groves, and lush woodlands. The excellent position, altitude and type of soil make this vineyard the perfect place for growing and transforming marvelous grapes, of which Sangiovese is the undisputed king. Thanks to the supervision of the Novarese family and the daily work of enologist Dario Faccini and his close-knit team, Carobbio fully expresses its extraordinary vocation through its prestigious collection of wines and fragrant olive oil. The 150-year-old farmhouse, surrounded by olive groves and vineyards in a magnificent, peaceful setting, is in one of the most beautiful locations of the Chianti region. Its unforgettable view of the Tuscan countryside extends from Rignano to San Donato, with Tavarnelle in the distance. The wine that we produce will delight the body and soul.

# Meet Our Winemaker – Dario Faccin

Dario Faccin was born in a small town in the Milanese “Brianza” and his passion for farming led him to Lombardy where he graduated from college with a BA in Agricultural Sciences and a Minor in Winemaking. He followed this with a Masters Degree in sensory analysis at the Faculty of Agriculture in Piacenza. Under the guidance of Viticulture Professor Attilio Scienza, Dario began his career in the university field as well as collaborating in drafting various maps of the fundamental soils for the creation of new models of the country’s vineyards.

After eight years and more than 740 acres of vineyards created, Dario decides to follow his own path where he and his team then joined Carobbio 8 years later to revitalize the brand that had since fallen on hard times and virtually disappeared. Their hard work paid off with the first vintage of the “new” Carobbio. The 2013 Chianti Classico from Carobbio wins Decanter’s Magazine “Best of Show” award that highlights the return to the Italian wine industry. It has followed with consistent ratings over 90 pts in many of the world best wine publications including the Wine Advocate and Wine Enthusiast, year after year. Dedication to work, a spirit of sacrifice, passion and sometimes a bit of healthy madness are the qualities that distinguish Dario. Combined with stubbornness, it has allowed him to infuse Carobbio wines with his own personality, making them great expressions of his own palate. According to Dario, Carobbio wines are above all other considerations, wines that are made with an absolute conviction that great wines are born in the vineyards.



# Our Cellar



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# Our Vineyards

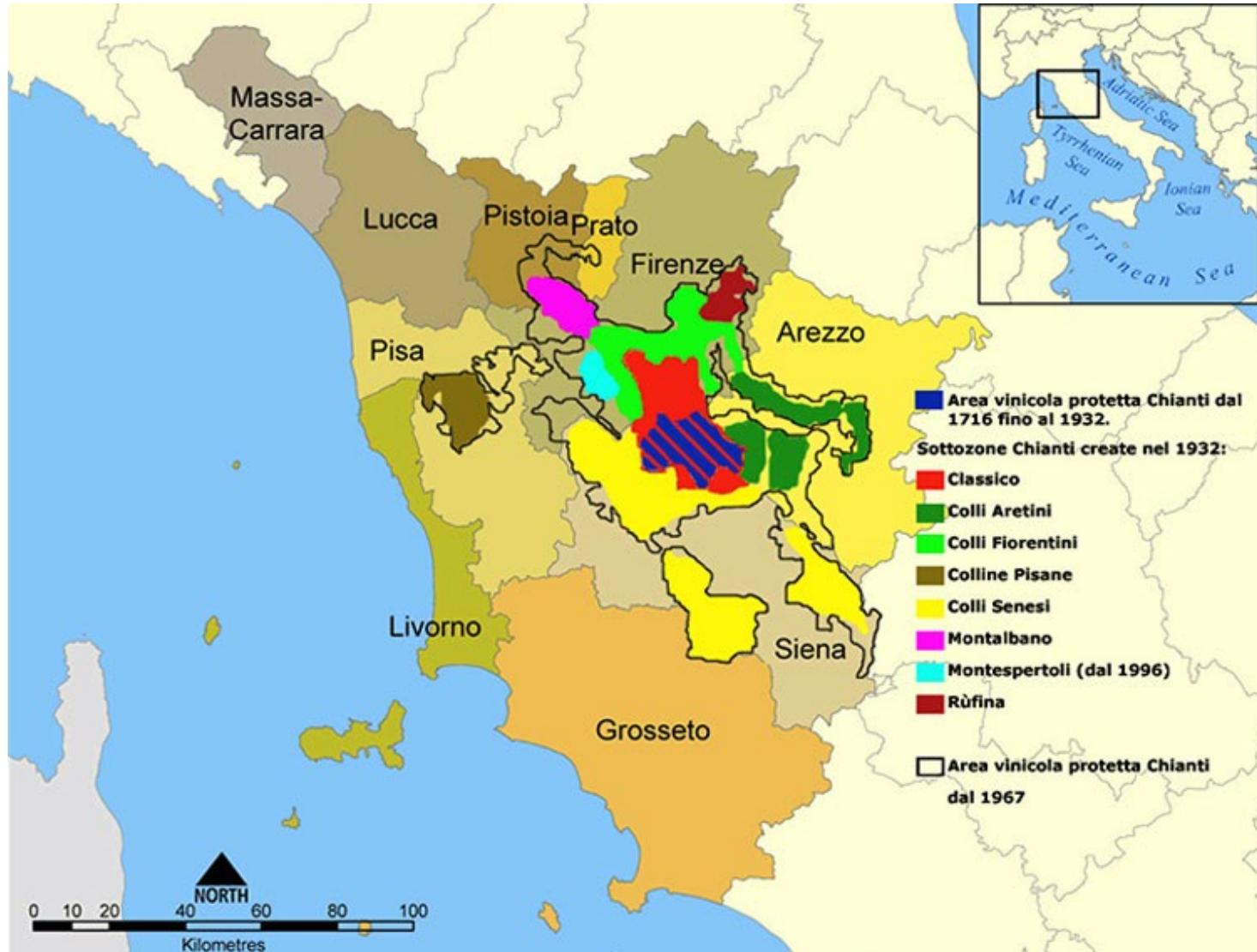
Carobbio has maintained the vineyards using sustainable agriculture practices for several years. Over the past three years they have been converting to organic practices. The goal of this conversion process is to increase the attention to environmental aspects they have already had in practice. For example, working the soil and using organic fertilizers in place of weeding.

The team also pays great attention to the agronomic aspects of managing the vineyard such as leaf removal to minimize the use of phytosanitary.

These practices are not only carried out for the respect of the environment but also to create a safe workplace for the people who work in the vineyards daily.



# The Region



# Our Estate



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# Our Estate



Historical map of the Podere di Carobbio.  
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# Our Estate



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# Our Wines

## Chianti Classico

### DESCRIPTION

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

### WINEMAKER NOTES

The soil is Galestro/Alberese. The Southwest-facing grapes were hand-harvested during the first two weeks of October. There are 10 days of fermentation at controlled temperatures. Maceration is over 15 days. The wine is then aged for 15 months in Slavonian Oak barrels, and is refined in the bottle for an additional 4 months. The aging potential is approximately 10-15 years.

### SERVING HINTS

Suggested serving temperature of 60.8 – 64.4 (16-18 C). Pairs well with grilled meats, pasta with meat sauces, and mature cheeses.



# Our Wines

## Chianti Classico Riserva



### DESCRIPTION

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.

### WINEMAKER NOTES

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

### SERVING HINTS

Suggested serving temperature of 64.4 (16-18 C). Pairs well with grilled meats, game, and aged cheeses.

# Our Wines

## Vin Santo del Chianti Classico Occhio di Pernice



### 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.

# Our Full Line Up



Quintessential Wines



*Carobbio*



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