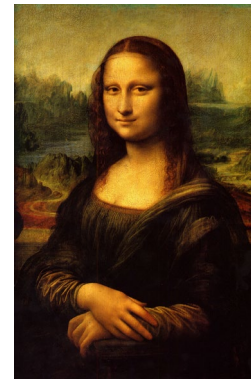




Carobbio

The Origins

Tenuta Carobbio dates to the 15th century, originally owned by the **Magaldi family**, Florentine merchants. Subsequently it became property of the **Santa Maria Nuova Hospital**.



In 1479, the estate was granted to **Antonmaria Gherardini** – father of **Lisa Gherardini**, famously known as the subject of **Leonardo da Vinci's Mona Lisa**.

Over the centuries, Carobbio transitioned through sharecropping and decline until its revival in 1985 when it was purchased by **Carlo Novarese**. What was once a forgotten farmhouse has become a refined residential home and prestigious winemaking estate.





The Novarese Family

In 1985, entrepreneur **Carlo Novarese** **discovered Tenuta Carobbio** and saw more than a scenic estate — he saw potential. With a commitment to excellence and innovation, he led a complete transformation.

Under his leadership, the **vineyards were restructured, modern practices adopted**, and Carobbio began producing **Chianti Classico** of remarkable quality.

Today, the Novarese family, owners of Carobbio, continue with passion and enthusiasm the project started by Carlo Novarese in the 1980s.

In the last decade, in fact, the estate has experienced **an expansion of the vineyard area**, which has led to the creation of new wines, between tradition and innovation.





Dario Faccin – Winemaker

- Born in Brianza, near Milan; holds a BA in Agricultural Sciences and a Master's in Sensory Analysis
- Early career: worked under top viticulture experts and helped map key Italian vineyard soils
- After 8 years and 740+ acres developed, joined Carobbio to lead its revival
- Led the team to success: 2013 Chianti Classico won Decanter "Best of Show"
- Carobbio wines now consistently earn 90+ ratings in top publications (Wine Advocate, Wine Enthusiast)
- Known for: passion, dedication, a bit of boldness, and the belief that great wines are born in the vineyard



A Natural Treasure – Tuscany's Conca d'Oro

Tenuta Carobbio sits in the heart of Chianti Classico's prized Conca d'Oro — a natural amphitheater between Florence and Siena.



Spanning 123 acres of vineyards, olive groves, and forest, the estate benefits from an ideal terroir: sun-soaked slopes, high elevations (350–450m), and soils rich in Alberese and marl.

These unique conditions result in wines with elegance, depth, and aromatic finesse.



The Vineyards – Precision from the Ground Up

Every vineyard at Carobbio serves a purpose. High-density plantings with low yields ensure maximum concentration in every grape. Summer thinning and selective manual harvesting focus on quality over quantity.

This hands-on approach reflects a deep respect for the land and its potential.



The Method – Where Tradition Meets Innovation

Throughout the winemaking process, every detail is carefully controlled. Grapes undergo fermentation at regulated temperatures and extended maceration to extract vibrant aromas and structure.

The result is a portfolio of modern Tuscan wines – fresh, aromatic, and built to age gracefully.



The Cellar – Crafting Character Through Aging

Aging is tailored to each wine's identity. Carobbio matures its wines in large Slavonian oak barrels and, where appropriate, in smaller French oak barriques.

Aging times vary by vintage and style, always guided by the pursuit of balance, elegance, and longevity.





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.



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.

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.

