



Carobbio



WINE DATA

Producer

Tenuta Carobbio

Region

Chianti Classico (DOCG)

Country

Italy

Wine Composition

100 % Sangiovese

Alcohol

14 %

Total Acidity

5.66 G/L

Residual Sugar

0.5 G/L

pH

3.34

2016

CAROBBIO 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.