

enotri

ROOTS MATTER

“A refreshing and unique interpretation of a Sangiovese Rose, reminiscent of a walk through a field of fresh strawberries. Delightful!”

Tenuta Carobbio Terra Rossa Rosato



The origin of Tenuta Carobbio dates back to the 15th century, but the modern history began in 1985. It was the summer of that year when Carlo Novarese, near Tenuta Carobbio, in the heart of Chianti Classico, was certain that he had found a small corner of Paradise. A promised land of everlasting splendour, if the talent of the place is awakened. Thus began the rebirth of Carobbio. Agricultural experts got to work and drastic interventions began on the vineyards to support a high quality strategy for the grapes and wines. New plants were created according to the principles of the most advanced viticultural trends.

VINICULTURE

Located in the Conca d'Oro of Panzano in Chianti, halfway between Florence and Siena, in the center of a natural amphitheater, Carobbio extends for approximately fifty hectares, among ancient vineyards, olive groves and lush woods. A privileged geographical position, embraced by the hills and protected by the mountains. A natural cradle, which absorbs and retains the heat of the afternoon sun for the benefit of quality production. The altitude of the Conca – between 350 and 450 meters – brings with it a notable temperature range between day and night, essential for obtaining wines with intense and elegant aromas.



VINIFICATION

The vineyard is at an ideal altitude for Sangiovese. After whole clusters are gently pressed, the maceration on the skins lasts only 10 hours.

Cold fermentation takes place in stainless steel for 10 days. The wine is then matured for 6 months in stainless steel, followed by one month in the bottle.



SKU : 120559

Region Panzano in Chianti

Classification Toscana IGT

Vintage 2023

Grapes 100% Sangiovese

Soil Composition Galestro and Clay

Vineyard Training Guyot

Density/Yield 75 hl/ha

Fermentation Stainless Steel

Aging 6 months in stainless steel, 1 month in the bottle

Alcohol 13 %

Residual Sugar 1.3 g/l

PH 3.22 g/l

TA 5.43 g/l

Free SO2 22 mg/l

Total SO2 130 mg/l

TASTING NOTES

A richer style of rose wine with nice savoury notes, balanced by hints of fresh strawberry. A delight for all the senses.

FOODS + MOODS

Summer on the terrace, great as an aperitif, with salad, and baked oysters. Also a nice choice with a festive turkey and a well-laid out charcuterie board.