

enotri

ROOTS MATTER

“A noble Chianti Classico that rivals many Brunellos at much higher price points. Superb!”

Tenuta Carobbio Chianti Classico Riserva DOCG



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.

Fermentation is temperature controlled and lasts around 10 days, maceration over 15 days. The wine is aged in large Slavonian oak barrels for 18 months, followed by 6 months in the bottle.



SKU : 120558

Region	Panzano in Chianti
Classification	Chianti Classico RISERVA DOCG
Vintage	2018
Grapes	100% Sangiovese
Soil Composition	Galestro, Limestone, Clay
Vineyard Training	Spurred Cordon
Density/Yield	45 hl/ha
Fermentation	10-day fermentation and 15-day maceration
Aging	18 months in Slavonian oak barrels, 12 months in the bottle
Alcohol	14.5 %
Residual Sugar	1.0 g/l
PH	3.5 g/l
TA	5.5 g/l
Free SO2	25 mg/l
Total SO2	115 mg/l

TASTING NOTES

The Riserva has an inviting and alluring deep, ruby red colour. The aromas give hints of mature red fruit, spices, and dark chocolate. The tannins are well-structured and mature, providing ample backbone to a supple, long finish.

FOODS + MOODS

A great choice for any festive occasion - weddings, Thanksgiving, Christmas feasts. It pairs well with Game meat, prime roast, and flavourful veal ossobuco.