

enotri

ROOTS MATTER

“The quintessence of a well-made Chianti Classico from Tuscany’s golden valley.”

Tenuta Carobbio Chianti Classico 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 : 120557

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	3.34 g/l
TA	5.65 g/l
Free SO2	35 mg/l
Total SO2	134 mg/l

TASTING NOTES

The Sangiovese grapes at the Carobbio estate mature with a beautiful harmony of acidity, ripe tannins, and mature red fruit flavours. A very harmonious Chianti Classico and a delight at all occasions.

FOODS + MOODS

Ideally served with red sauce pasta dishes, pizza, barbecued meats, and roasted poultry. It pairs well with grilled salmon and steak tartare.