

enotri

ROOTS MATTER

“The epitome of Sangiovese - combining elegance, power, and a wonderful sense of time and place. A true masterpiece!”

Tenuta Carobbio Leone Sangiovese



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 21 days. The wine is aged in French oak barrels for 24 months, followed by 18 months in the bottle.



SKU : 127344

Region	Panzano in Chianti
Classification	Toscana IGT
Vintage	2015
Grapes	100% Sangiovese
Soil Composition	Galestro & Alberese
Vineyard Training	Guyot
Density/Yield	6000 vines /ha , 1kg/vine
Fermentation	10 day fermentation and 21 day maceration
Aging	24 months in French oak barrels and 12 months in the bottle
Alcohol	14.5 %
Residual Sugar	1 g/l
PH	3.5 g/l
TA	5.7 g/l
Free SO2	21 mg/l
Total SO2	115 mg/l

TASTING NOTES

Mature red fruits, spices, tobacco. Incense and note of vanilla. The taste is dry, rich, soft with silky tannins leading into complex, harmonious finish, dominated by ripe red berry notes.

FOODS + MOODS

A wine for all special moments in life. Purchasing a bottle is not an expense, but rather an investment into long lasting memories. Pairs extremely well with meats, osso buco, pappardelle with wild boar ragu, and duck breast with a cherry glaze.