

enotri
ROOTS MATTER

Comments of a Bon Vivant:

Winter vibes. Great to warm up during cold evenings and a good choice for any celebratory dinner. Pairs well with roasted meats, Bistecca Fiorentina, ossobuco, and game birds.

Tenuta Carobbio Pietraforte Cabernet Sauvignon



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.



Vibe: *Winter*
Emotions/Occasions:
Coziness
Serenity

Tenuta Carobbio Pietraforte Cabernet Sauvignon



SKU: 120621

Region	Panzano in Chianti
Classification	Toscana IGT
Vintage	2016
Grapes	98% Cabernet Sauvignon, 2% Cabernet Franc
Soil Composition	Galestro & Alberese
Vineyard Training	Guyot
Density/Yield	6000 vines /ha 1kg/vine
Fermentation	10 day fermentation and 21 day maceration 24 months in French oak barrels, 18months in bottle
Alcohol	14.5 %
Residual Sugar	1 g/l
PH	3.5 g/l
TA	5.7 g/l
Free SO ²	21 mg/l
Total SO ²	115 mg/l

SALES FACTS:

- *The vineyards are located in Panzano, known as the golden valley of Chianti Classico.*
- *Sangiovese grapes ripen in ideal conditions in terms of elevation and exposure*
- *100% varietal wines to bring out the best expression of grape and terroir*

VITICULTURE

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 within tense and elegant aromas.