

Comments of a Bon Vivant:

Summer vibes. Explore a new expression of Pinot Bianco. This wine is best enjoyed with friends alongside fresh oysters, fish prepared in a butter sauce, and roasted veal.

Tenuta Carobbio Piluka Pinot Bianco



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: *Summer*
Emotions/Occasions:
Explore
Playful

Tenuta Carobbio Piluka Pinot Bianco



SKU: 120620

Region	Panzano in Chianti
Classification	Toscana IGT
Vintage	2024
Grapes	100% Pinot Bianco
Soil Composition	Galestro & Alberese
Vineyard Training	Guyot
Density/Yield	45hl /ha
Fermentation	Stainless Steel and French Oak

Alcohol	13 %
Residual Sugar	.5 g/l
PH	3.28 g/l
TA	6.3 g/l
Free SO ²	17 mg/l
Total SO ²	85 mg/l

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.

SALES FACTS:

- The vineyard is located on hillside vineyards outside of Rome
- Bellone is an ancient, historic grape variety dating back to the Roman Empire
- The result of the congenial partnership between the Santarelli family and visionary oenologist Paolo Tiefenthaler