



THE ITALIAN SELECTION



Background

Gioia's smile goes to The Chianti Classico area, the most important and historical area of Chianti, where the four main Tuscan grapes are born: Sangiovese, Malvasia, Trebbiano and Canaiolo. Today the Chianti Classico wine is obtained from Sangiovese only, with 2 years maturation, which gives it great elegance and structure.

is pleased to introduce

WINERY: GIOIA & FILIPPO CRESTI **CHIANTI Classico 2018 DOCG**

VINTAGE: 2018

SIGHT: intense, ruby red color

SMELL: On the nose notes of ripe red fruit, sour cherry and floral sensations of dried flowers combine with the spicy aromas of cinnamon and a pleasant balsamic finish

TASTE: persistent, pleasant and versatile structure in the drink. Great return and in its enveloping simplicity like a hug. Balanced and savory

Grape Variety: 100% Sangiovese

Production Area: Tuscany, Chianti Classico in the historic town of Castelnuovo Berardenga

Classification: DOCG

Soil Composition: the soils are composed of clay and limestone, typical of the south central zone of Chianti, with fossils and some calcareous tufa stone

Vinification: Fermentation in Stainless Steel Vats and aging for 12 months in french oak barrique

Exposure: 350 m above sea level – South/east exposure with the benefit of the gentle breeze blowing along the valley of Montaperti.

Vines Per Hectare: plants density from 2,600/ha to 6,600/ha

Harvest period: hand-picked from early October

Formats: 750 ml

Pairing Suggestion: Chianti Classico is pairing perfectly with Tomatoes bisque, ragout and steaks.

Alcohol: 14.0%

Acidity: 5.80 g/l

pH: 3.45

The Winery

Fattoria Carpineta Fontalpino is located on the slopes of the Montaperti hill where the epic battle between the Sienese Ghibellines and the Florentine Guelphs took place on 4 September 1260. The company has been organic for many years now, producing about 100,000 bottles / year of fine wines respecting the traditions of this wonderful territory.