



Carobbio

2015

CAROBBO CHIANTI RISERVA

WINE DATA

Producer

Tenuta Carobbio

Region

Chianti Classico (DOCG)

Country

Italy

Wine Composition

100 % Sangiovese

Alcohol

14 %

Total Acidity

5.66 G/L

Residual Sugar

0.5 G/L

pH

3.34

DESCRIPTION

This wine offers a ruby-red color, and aromas of mature red fruits, spices and chocolate. On the palate, it is dry, well-structured, and well-balanced, with rich tannins.

WINEMAKER NOTES

The soil is Limestone, Galestro and Clay. The Southwest-facing grapes were hand-harvested during the second and third weeks of October. There are 10 days of fermentation at controlled temperatures. Maceration is over 15 days. The wine is then aged for 18 months in French Oak barrels, and is refined in the bottle for an additional 6 months. The aging potential is approximately 15 years.

SERVING HINTS

Suggested serving temperature of 64.4 (16-18 C). Pairs well with grilled meats, game, and aged cheeses.

