



# Carobbio

## CHIANTI CLASSICO DOCG 2017



Brand	<b>Carobbio</b>
Wine	<b>Chianti Classico</b>
Classification	<b>Docg</b>
Production Area	<b>Panzano in Chianti</b>
Altitude	<b>310 - 350 m. a.s.l.</b>
Hillside	<b>South/West</b>
Soil	<b>Galestro / Alberese</b>
Pruning System	<b>Spurred Cordon</b>
Vines/hectare	<b>5500</b>
Grape Variety	<b>Sangiovese 100%</b>
Harvest	<b>By hand, 1st-2nd week of October</b>
Winemaking	<b>Fermentation: 10 days at controlled Temp. Maceration 15 days</b>
Aging	<b>18 months in Slavonian oak barrels</b>
Refinement	<b>6 months in bottle</b>
Potential aging	<b>10/15 years</b>
Color	<b>Ruby red</b>
Aroma	<b>Mature red fruits, spices and violet highlights</b>
Taste	<b>Dry, full-bodied, soft tannins, well balanced</b>
Serving Temperature	<b>16 - 18 °C</b>
Pairing Food	<b>Pasta with ragù, grilled meat, mature cheese</b>
Alcohol content	<b>14%</b>
Residual Sugar	<b>&lt;1 g/l</b>
Acidity	<b>5,66 g/l</b>
Free SO2	<b>35 mg/l</b>
Total SO2	<b>134 mg/l</b>
pH	<b>3,34</b>
Production	<b>27.200 bottles</b>

### Società Agricola Carobbio

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