



## PIETRAFORTE 2015 IGT TOSCANA CABERNET SAUVIGNON



Brand	<b>Carobbio</b>
Wine	<b>Pietraforte</b>
Classification	<b>Igt</b>
Production Area	<b>Panzano in Chianti</b>
Altitude	<b>350 -400 m. a.s.l.</b>
Hillside	<b>South/West</b>
Soil	<b>Galestro / Clay</b>
Pruning system	<b>Guyot</b>
Vines/hectare	<b>6000</b>
Grape Variety	<b>Cabernet S. 98% - Cabernet F. 2%</b>
Harvest	<b>By hand, 3rd-4th week of October</b>
Winemaking	<b>Fermentation: 10 days at controlled Temp. Maceration 21 days</b>
Aging	<b>22 months in French oak barrels</b>
Refinement	<b>6/8 months in bottle</b>
Potential aging	<b>15/20 years</b>
Color	<b>Intense ruby red</b>
Aroma	<b>Mature red fruits, spices, tobacco, Incense and note of vanilla</b>
Taste	<b>Dry, rich, soft and silk tannins, harmonic</b>
Serving Temperature	<b>18 °C</b>
Pairing Food	<b>Wild meat, grilled meat, mature cheese</b>
Alcohol Content	<b>14%</b>
Residual Sugar	<b>&lt; 1 g/l</b>
Acidity	<b>5,80 g/l</b>
Free SO <sub>2</sub>	<b>22 mg/l</b>
Total SO <sub>2</sub>	<b>135 mg/l</b>
pH	<b>3,40</b>
Production	<b>2.100 bottles</b>

### Società Agricola Carobbio

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