



Carobbio

LEONE SANGIOVESE IGT TOSCANA 2014



Brand	Carobbio
Wine	Leone
Classification	Igt
Production Area	Panzano in Chianti
Altitude	410 m. a.s.l.
Hillside	South/West
Soil	Galestro / Clay
Pruning system	Spurred Cordon
Vines/hectare	6000
Grape Variety	Sangiovese 100%
Harvest	By hand, 3rd week of October
Winemaking	Fermentation: 10 days at controlled Temp. Maceration 21 days
Aging	24 months in French oak barrels
Refinement	12 months in bottle
Potential aging	20 years
Color	Intense garnet red
Aroma	Mature red fruits, spices, tobacco, incense and light notes of vanilla
Taste	Dry, rich, soft and silk tannins, harmonic
Serving Temperature	16-18 °C
Pairing Food	Wild meat, grilled meat, mature cheese
Alcohol Content	14%
Residual Sugar	< 1 g/l
Acidity	5-90 g/l
Free SO2	26 mg/l
Total SO2	101 mg/l
pH	3,40
Production	3.500 bottles

Società Agricola Carobbio

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