



CHIANTI CLASSICO RISERVA DOCG 2016



Brand	Carobbio
Wine	Chianti Classico Riserva
Classification	Docg
Production Area	Panzano in Chianti
Altitude	350-410 m. a.s.l.
Hillside	South/West
Soil	Limestone/Galestro/Clay
Pruning system	Spurred Cordon
Vines/hectare	5500
Grape Variety	Sangiovese 100%
Harvest	By hand, 2nd-3rd week of October
Winemaking	Fermentation: 10 days at controlled Temp. Maceration 15 days
Aging	18 months in French oak barrels
Refinement	12 months in bottle
Potential aging	15 years
Color	Deep ruby red
Aroma	Mature red fruits, spices and chocolate notes
Taste	Dry, well-structured, rich in tannins, well-balanced
Serving Temperature	18 °C
Pairing Food	Game meat, grilled meat, aged cheese
Alcohol Content	14,50%
Residual Sugar	<1 g/l
Acidity	5,50 g/l
Free SO2	25 mg/l
Total SO2	115 mg/l
pH	3,50
Production	16.600 bottles

Società Agricola Carobbio

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